



THE LEGEND OF THE ROYAL DRUM

Local legend tells of a royal drum that was one of four, whose beat and rhythm were unequalled in the land.

The sounds of the drum were lost for many years when the drum became disenchanted with its owner and 'jumped' into the Zambezi River.

With the passing of time, the legend has been given a place of honour in the naming of the

MAKUWA-KUWA RESTAURANT

to commemorate our African heritage and bring unequalled beat and rhythm to the land.

Smoking in the restaurant is NOT permitted.
Thank you for your cooperation.

dietary restrictions

- vegetarian
- vegan
- gluten-free
- dairy-free
- nut-free
- sea food
- pork
- spicy

Gluten-Free Alternatives Available: If you have a gluten intolerance or preference, please let your server know

Please note all prices are stated in USD.
A surcharge will apply to payments made in local currency.

VICTORIA FALLS
SAFARI LODGE



STARTERS

bocconcini & butternut squash salad 🥬

*butternut hummus | blood orange crisps | basil pesto | pine nuts
cucumber ribbons | slow roast tomatoes | seasonal greens | citrus olive oil*
US\$14

warm goat cheese salad 🥬

bacon | toasted pecan nuts | blushed tomatoes | cucumber | seasonal greens | vinaigrette
US\$14

beef carpaccio salad 🥬 🥩

slow roast tomatoes | seasonal greens | parmesan cheese | dijon mustard lime dressing
US\$10

tuscan fettunta 🥬 🥩

sour bread slice | sweet & sour roast peppers, olives, capers & garlic | goat curd | seasonal baby leaves
US\$10

jalapeño macaroni croquettes 🥬

sun dried tomato pesto | gruyere cheese sauce
US\$11

chicken liver parfait & shallot waffle 🥬 🥩

sweet orange syrup | assorted herb salad | poppy seeds
US\$10

smoked fish pate 🥬 🐟

rustic italian ciabatta | crispy capers | lemon wedge | chopped chives
US\$12

confit pork and apple spring roll 🥬 🥩 🐷

watermelon rind kimchi salad | balsamic reduction
US\$8

creamy roasted tomato soup 🥬

cracked black peppercorns | multi - grain nut & seed bread
US\$8

carrot gazpacho with lemon grass 🥬 🥬 🥬 🥬 🥬

coconut cream | herb oil | pepitas | micro greens
US\$9

regular sushi platter 🥬 🐟

tempura prawn california roll | cucumber maki roll | salmon nigiri | sushi condiments
US\$10

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MAINS

grilled salmon

butternut & potato mille-feuille | green beans | crispy capers | almond romesco sauce | olive tapenade
US\$25

pan seared bream fillet

barley in tomato sauce | vegetable hash | eggplant & sardines caponata
US\$20

confit guineafowl duo

*guinea fowl leg | guinea fowl rillettes | sorghum, sweet corn & mushroom ragout |
spinach & peppadew relish*
US\$22

beef short rib & oxtail

*braised short ribs | crumbed boneless oxtail | pumpkin, maple & paprika puree | harissa carrots |
wilted spinach | red wine jus*
US\$22

sirloin steak

mushroom & parmesan polenta | butternut puree | grilled zucchini | peppercorn whiskey sauce
US\$20

braised lamb shank

spinach & black bean risotto | root vegetable hash | mint jus
US\$30

corn-fed chicken

*truffle- infused mashed potatoes | butter glazed seasonal vegetables |
chimichurri | creamy garlic sauce*
US\$18

pork belly porchetta

*rustic crushed new potatoes | roast seasonal vegetables | caramelized balsamic beetroot puree |
chilli bbq sauce*
US\$20

quail à la safari

roast vegetable couscous | chickpeas | spiced carrot puree | citrus beurre blanc
US\$22

tagliatelle con pesce

cajun sea food boil | homemade pasta napolitana | lemon
US\$18

aubergine parmigiana

mozzarella lasagne | arrabbiata sauce | basil pesto
US\$15

butternut ravioli with curry sauce

roast cinnamon butternut | parmesan cheese | rocket
US\$15

DESSERT MENU

classic opera cake

chocolate sea salt crumble | white chocolate mint ice cream
US\$9

coconut & apricot creme brûlée

coconut crumble | apricot compote
US\$10

lemon tart

baked lemon curd | frozen yoghurt
US\$10

mixed berries cheesecake

meringue stick | berry compote
US\$12

cardamom spiced rice pudding

chopped pistachios | ground cinnamon
US\$10






assorted ice cream & sorbet

homemade ice cream: mixed berry | chocolate | vanilla | amarula | baileys
sorbets: lemon | coconut | frozen yoghurt
US\$4

makuwa - kuwa cheese board

assorted cheeses | gluten free seed crackers | grape chutney
US\$12

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