



## MENU

### **Tanzanian Appetizers and Cocktails**

#### **Bush Flat Bread**

*with Spiced Chicken, Goat Cheese, Pinenuts, Olives  
Sundried Tomato Jam*

#### **South African Lamb Sositias Skewers**

*Honey Yogurt Sauce*

#### **Grilled Spiced King Prawns**

*Garlic Whiskey Butter*

### **Lion's Table**

#### **African Chicken Berbere Sauce**

*Boneless Chicken, Minced Onion, Garlic, Red Wine, Berbere Seasoning  
Served with Fresh Lemon and Cilantro Leaves*

#### **Spring Cucumber, Zucchini Ribbon Salad**

*Valdia Onion Dressing*

#### **Jag Red Beans & Rice**

*From Cape Verde*

#### **Roasted 24 K Maggio Carrots and Striped Beets**

*Ginger Apricot Glaze*

#### **Moroccan Eggplant Aubergine Salad**

*Honey and Spices*

#### **Grilled Nile Fish**

*Piri Piri Sauce*



**Cameron Suyu Grilled Flank Steak**

*Crushed Peanuts, Cinnamon, Smoked Paprika, Garlic Aioli  
Grilled Over Hot Coals*

**Dessert**

*Warm Little Joe Rum Chocolaté Pudding Cakes  
Hazelnut Brittle Ice Cream*

**French Roast Coffee**

**Beverages**

**Ladies Drink**

**Beer Shandy Drink**

*½ Red Stripe, ½ Sprite  
Lime Wedge*

**Dawa Cocktail**

*Vodka, Muddled Lime, Brown Sugar  
Sugar Cane Honey Stick*

**Pineapple Mint Mojitos**