



ROYAL

ZAMBEZI LODGE



Sample menu for a day at Royal

ROYAL BREAKFAST

- ~ A fresh start with homemade granola, crunchy cereal, creamy yoghurt, vibrant fruit salad, and warm, freshly baked muffins.
- ~ Indulge in a hearty, full-cooked breakfast: crispy bacon, succulent sausages, perfectly poached eggs, creamy avocado, roasted tomato, baked beans, or a made-to-order omelette.

LUNCH

- ~ Light and wholesome: Grilled chicken breast paired with quinoa and mixed vegetable salad, a garden-fresh green salad, zesty gazpacho salad, and a broccoli sesame seed medley, served with warm, homemade bread rolls.
 - ~ Dessert: A slice of tangy blueberry cheesecake.
- ~ **Plant-based:** Savoury homemade bean and lentil burgers with spiced potato wedges, garden-fresh greens, crunchy coleslaw, and a refreshing tomato and avocado salad.
- ~ **Plant-based dessert:** A rich and creamy vegan banoffee pie, layered with caramelized bananas and a luscious dairy-free toffee, offering the perfect sweet indulgence.

DINNER

- ~ Starter: A rich and flaky goat's cheese and caramelized onion tartlet.
- ~ Main: Tender tilapia drizzled with a delicate beurre blanc sauce, served atop fresh homemade tagliatelle, or opt for a succulent pepper steak paired with Pomme Williams and a medley of seasonal vegetables.
 - ~ Dessert: Indulge in a decadent chocolate fondant.
- ~ **Plant-based:** A comforting bulgur wheat risotto with spring greens and creamy vegan cheese.
- ~ **Plant-based dessert:** A luscious baked chocolate mousse cake.

**Kindly inform our reservations team of any allergies, dietary preferences, or restrictions in advance. We will do our best to accommodate all requests, guided by the seasonality and availability of fresh local ingredients.*

Where Luxury meets the Wild