

EASTER SEASON
MENU

Happy

EASTER HOLIDAYS 2024

CHOBE SAFARI LODGE
MURCHISON FALLS
NATIONAL PARK





MARASA
Africa

CHOBE SAFARI LODGE

GOOD FRIDAY 2024

UGANDAN THEME DINNER

A VARIETY OF SALADS FROM THE BUFFET COUNTER INCLUDING PUMPKIN
AND NUTS SALAD, COUSCOUS SALAD, MANGO AND TOMATO SALAD

COLD CUTS

SALAMI PLATTER, ROAST BEEF WELLINGTON

SOUP

BWILD MUSHROOM BISQUE

MAIN DISHES

BAKED DARNE OF TILAPIA WITH ORANGE AND CORIANDER SALSA

TOSSED PENNE PASTA WITH TOMATO AND AVOCADO COULIS

STEAMED MATOOKE GROUND NUT SAUCE

SMOKED BEEF STEW UGANDAN STYLE

CURRIED CABBAGE HOME STYLE

GREEN DAL MASALA

FRESH BEAN STEW

NAPOLI POTATOES

CHICKEN TIKKA

PULLAO RICE

OKRA MASALA

CHAPATTI

KALOO

DESSERT

VARIETY OF DESSERTS & FRESH FRUITS CUTS FROM
THE BUFFET COUNTER CREAM CARAMEL, CHOCOLATE GATEAU,
PASSION FRUIT GATEAU MANGO MOUSSE, CHOCOLATE BALLS





EASTER EVE LUNCH 2024

ASSORTED FRESH MESCLUM SALADS WITH VARIETY OF DRESSINGS
COCKTAIL, FRENCH DRESSING, OLIVE OIL, PASSION FRUIT,
YOGHURT AND OREGANO DRESSING, VINAIGRETTE

SOUP

GCREAMY TOMATO AND SPINACH SOUP

MAIN DISHES

WHOLE BAKED NILE PERCH / SMOKED SALMON, PRAWNS & CALAMARIS WITH TARTAR SAUCE

CARVERY

MIXED VEGETABLE KORMA
YELLOW DAL TARDKA
BREADED NILE FILLET ROUMOLADE SAUCE
FRIED FETTUCCINE WITH SOY AND METHI
MATOOKE AND GROUNDNUT SAUCE
FRIED PORK SWEET AND SOUR
SEASONAL VEGETABLES
KAMDINI GOAT STEW
RESH PEAS
STEW
UGANDA POLENTA SHEPHERD'S PIE
PILAF RICE

DESSERTS

A VARIETY OF DESSERTS INCLUDING FRESH FRUIT CUTS,
PASSION MOUSSE, CHOCOLATE BROWNIE, STRAWBERRY CHEESECAKE,
CARROT GATEAU, APPLE PIE, ORANGE PUDDING





EASTER EVE BBQ DINNER MENU 2024

CREATE YOUR SALAD WITH CUCUMBER,
LETTUCE, AVOCADO, BEETROOT,
TOMATO CHEESE AND PICKLED VEGETABLES DRESSED WITH
MARYROSE, FRENCH, OLIVE OIL, PASSION FRUIT, VINAIGRETTE,
YOGHURT AND OREGANO

SOUP

BLOOD MARRY MINESTRONE

STEAMED SWEET POTATOES, BOO IN ODI,
BAKED NILE PERCH WITH SAFFRON SAUCE
BAKED PASTA WITH EGGPLANT
BROILED OXTAIL MILANAISE
SEASONAL VEGETABLES,
UGANDAN CHAPATTI
DAL MAKHANI
STEAMED RICE

BBQ

BAKED POTATOES, ROAST MATOOKE, VEGETABLE SKEWERS,
BOERVOURS SAUSAGE, CHICKEN DRUMSTICKS,
GOAT MUCHOMO, HONEY GLAZED PORK RIBS

SAUCES

BBQ AND MUSHROOM SAUCE

DESSERTS

A VARIETY OF DESSERTS INCLUDING CHOCOLATE BROWNIE, BANANA PIE,
EGGLESS VANILLA GATEAU, STRAWBERRY MOUSSE AND FRESH FRUIT CUTS
FROM THE BUFFET COUNTER





EASTER SUNDAY CARVING LUNCH MENU 2024

ASSORTED FRESH MESCLUM SALADS WITH VARIETY OF DRESSINGS
COCKTAIL, FRENCH DRESSING, OLIVE OIL, PASSION FRUIT,
YOGHURT AND OREGANO DRESSING, VINAIGRETTE

SOUP POTAGE SOLFERINO

SAFFRON SHALLOW FRIED FILLET OF NILE PERCH SEAFOOD BUTTER
BOILED GOAT CASSEROLE WITH YOUNG VEGETABLES
MATOOKE AND GROUND NUT SAUCE
UGALI AND FRESH BEANS STEW
MIXED VEGETABLE BIRYANI
TOSSED PASTA PRIMAVERA
SEASONAL VEGETABLES
ANNAH POTATOES
YELLOW DAL FRY
STEAMED RICE
PANEER BUJI

LIVE STATIONS

PANEER TIKKA CHICKEN TIKKA, NAAN BREAD
GRILLED AL MINUTE BEEF FILLET PEPPER SAUCE
HONEY-GLAZED SMOKED GAMMON WITH CRANBERRY SAUCE

DESSERTS

A VARIETY OF DESSERTS INCLUDING FRESH FRUIT CUTS,
COFFEE GATEAU, ORANGE TART, CHOCOLATE MOUSSE,
VANILLA PUDDING, CHOCOLATE BALLS,
RED VELVET AND SWEET SAUCES.





EASTER SUNDAY ITALIAN DINNER MENU 2024

ASSORTED FRESH MESCLUM SALADS WITH VARIETY OF DRESSINGS
COCKTAIL, FRENCH DRESSING, OLIVE OIL, PASSION FRUIT

SOUP

VEGETABLE AND NOODLE SOUP

HONEY GLAZED PORK LOIN APPLE AND SCICILIANA SAUCE
SPINACH AND NUT STUFFED LAMB LEG OLIVES SAUCE
BRAISED MEATBALLS ON A BASE OF SPAGHETTI
FRESH PEAS STEW WITH MATOOKE
SAFRON RICE, OKRA MASALA,
MILLANZANE OF EGGPLANTS
JACK WEDGED POTATOES,
CHICKEN CACCIATORE
MARGHERITA PIZZA
LASAGNA ALFORNO

LIVE PASTA STATION

PENNE, FARFELLE, FETTUCINE
SEA FOODS AND VEGETABLES

SAUCES

TOMATO & ALFREDO

DESSERTS

VARIETY OF DESSERTS INCLUDING FRESH FRUIT CUTS FROM
THE BUFFET COUNTER LEMON TART,
COFFEE GATEAU
CHOCOLATE SWISS ROLL,
CREAM BRULEE,
STRAWBERRY MOUSSE





EASTER MONDAY- ASIAN LUNCH 2024

CREATE YOUR OWN SALAD

LETTUCE, ONION RINGS, CUCUMBER, OLIVES,
PEPPERS, SWEETCORN, CHICKEN, TUNA CHUNKS,
CRISPY BACON, FETA CHEESE, BEETROOT MOUSSE,
TZAZAKI, HUMUS WITH PITA BREAD, ROASTED NUTS,
BALSAMIC, COCKTAIL, FRENCH DRESSING,
OLIVE OIL, VINAIGRETTE

SOUP

MEDITERRANEAN BEANS SOUP

MAIN DISH

COFFEE CRUSTED BEEF KEBABS WITH PEPPER SAUCE GRILLED
LAMB CHOPS WITH A HERBY YOGHURT SAUCE
FRIED FISH GOUJONS WITH CAPERS BUTTER
CORIANDER CHICKEN STEW

ACCOMPANIMENTS

THYME ROASTED RED SKIN BABY POTATOES
UGANDA POLENTA WITH FRESH PEAS STEW
MATOKE AND GROUNDNUT SAUCE
GREEK SAFFRON RICE WITH NUTS
ANGEL HAIR PASTA ORTOLANA
GREEN VEGETABLE MASALA
EGGPLANT MOUSSAKA
TOOR DAL TARDKA
ALOO JEERA
CHAPATTI

DESSERTS TEA & COFFEE

VARIETY OF DESSERTS PASSION & ORANGE MOUSSE,
RAINBOW GATEAU, BLACK FOREST CAKE,
STRAW BERRY TART,
CREAM CARAMEL FRESH FRUIT CUTS FRESHLY-BREWED MARASA COFFEE AND SELECTION OF SPECIALTY TEAS

