



ALL THINGS

FESTIVE SEASON
MENU

Holiday

AT MARASA AFRICA

2024

CHOBE SAFARI LODGE
MURCHISON FALLS
NATIONAL PARK



CHOBE SAFARI LODGE

CHRISTMAS EVE BARBEQUE DINNER MENU 24 DECEMBER 2024

SOUP KETTLE & BREAD BASKET

CREAM OF MUSHROOM SOUP / CONSOMMÉ CELESTINE (BEEF)

Freshly-baked bread & rolls

SALAD AND COLD CUTS

COBB-STYLE MEATLOAF, HAM & CHEESE PLATTER, ROASTED BUTTERNUT,
FETA & TOASTED PUMPKIN SEEDS, CRUNCHY GARDEN SALADS,
SELECTION OF TOPPINGS, DRESSINGS & DIPS

HOT SELECTION

BAKED NILE FISH FILLET BLUE BLANC SAUCE BOILED LEG OF LAMB EL GRECO

(Ugandan boiled lamb with a garlic & herbs)

ACCOMPANIMENTS

GRILLED VEGETABLE AND FRUIT LASAGNE

SEASONAL VEGETABLES

STEAMED BASMATI RICE

CRUNCHY STEAMED FARM VEGETABLES

MATOOKE & GROUNDNUT SAUCE

UGANDA POLENTA WITH FRESH BEANS STEW

VEGETARIAN OPTION

ALOO PALAK

(spinach & potatoes tossed in a mild & aromatic curry sauce)

VEGETABLE KADHAI

(medley of seasonal veg tossed in a spicy North-Indian-style curry sauce)

DAL FRY WITH TADKA

(dal & masala onion fry finished off with cumin, chili & clarified butter)

BUTTER CHAPATTI

ON THE GRILL

ROAST CHICKEN DRUM STICKS, PORK SPARE RIBS, BOEURVORS

SAUSAGES KAMDINI GOAT, ROAST POTATOES

DESSERTS | TEA & COFFEE

FRESH UGANDAN FRUIT, CHOCOLATE GATEAUX TOPPED WITH GANACHE &
ROASTED CASHEWS, TRADITIONAL CHRISTMAS PUDDING, VANILLA SWISS ROLL,
STRAWBERRY MOUSSE, BLUEBERRY TRIFLE CHOCOLATE, CHOCOLATE BALLS
FRESHLY-BREWED MARASA COFFEE AND SELECTION OF SPECIALTY TEAS



CHRISTMAS AROUND-THE-WORLD LUNCH MENU 25 DECEMBER 2024

SOUP KETTLE & BREAD BASKET

RICH BROWN ONION SOUP TOMATILLO SOUP
freshly-baked bread & rolls

SALAD COUNTER

GARDEN SALAD WITH OLIVES & FETA,
BEAN & SWEET PEPPER SALAD, BEETROOT,
POTATO & PEA SALAD,
SELECTION OF DRESSINGS & DIPS FROM AROUND THE WORLD

SEA FOOD PLATTER

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

CARVERY

HONEY-GLAZED SMOKED GAMMON
(served with honey & mustard sauce & caramelized apples)

CIDER-MARINATED ROAST TURKEY
(served with sweet cranberry sauce)

HOT SELECTION

BEEF GOULASH
(slow-braised beef & vegetable stew, prepared with aromatic spices)
MUTTON BIRYANI

ACCOMPANIMENTS

STEAMED RICE
NAPOLI POTATOES STEAMED VEGETABLES SPAGHETTI PUTANESCA STEAMED YAM,
FRESH PEAS STEW MATOOKE & GROUNDNUT SAUCE

VEGETARIAN OPTION

TANDOORI VEGETABLES,
NAN GREEN VEGETABLE KADAI CHEAK PEAS MASALA
DAL MAKHANI

DESSERTS TEA & COFFEE

FRESH SEASONAL FRUIT, TIRAMISU,
TRADITIONAL CHRISTMAS PUDDING,
BLACK FOREST GATEAUX AND PAVLOVA. F
RESHLY-BREWED MARASA COFFEE AND SELECTION OF SPECIALTY TEAS



CHRISTMAS DAY ITALIAN DINNER MENU 25 DECEMBER 2024

SOUP KETTLE & BREAD BASKET

MINISTRONE SOUP /CREAM OF CHICKEN SOUP
(freshly-baked bread & rolls)

SALAD AND COLD CUTS

COLD MEAT AND CHEESE PLATTER,
CRISPY GARDEN SALAD,
MUSHROOM ARRANCHINI CAESAR SALAD SELECTION OF TOPPINGS,
DRESSINGS & DIPS

FROM STEAMING DISHES

ROAST LEG OF LAMB
(succulent, roast lamb seasoned with garlic & fresh herbs)

CHICKEN PICCATA

(chicken, dusted with flour and cheese, browned, fresh lemon & capers)

POACHED LINE FISH

(Nile Perch poached & served with champagne sauce)

VEGETABLE LASAGNA

BOULANGERE POTATOES

MISTO FRISTO VEGETABLES

MATOOKE & GROUNDNUT SAUCE

LIVE COOKING

Your choice of ingredients fried as you watch
SELECTION OF JULIENNE VEGETABLES,
CHICKEN OR BEEF STRIPS AND SEA FOODS. BOLOGNAISE,
ALFREDO, AND NAPOLITANO SAUCES

- VEGETARIAN OPTION

VEGETABLE KOLHAPURI

(creamy & mildly spicy coconut curry with fresh seasonal vegetables)

GREEN DAL TADKA

(green lentils in an aromatic mild curry sauce)

VEGETABLE MANCHURIAN

(vegetable balls, served in an oriental sweet & sour sauce)

BUTTER CHAPATTI

DESSERTS TEA & COFFEE

FRESH SEASONAL FRUITS,
ASSORTMENT OF CAKES,
APPLE PIE & WHIPPED CREAM,
CHRISTMAS PUDDING,

CHOCOLATE BALLS AND PASSION MOUSSE FRESHLY-BREWED MARASA COFFEE AND SELECTION OF SPECIALTY TEAS



AMERICAN CHUNKY SLIDER BOXING DAY LUNCH 25 DECEMBER 2024

SOUP KETTLE & BREAD BASKET

BUTTERNUT, SWEET POTATO & CINNAMON SOUP

(With fresh baked bread rolls)

SALAD AND COLD CUTS

COLESLAW SALAD,

APPLE & CUCUMBER SALAD,

TOPPED WITH TOASTED NUTS,

CRUNCHY GARDEN SALAD SUN-RIPENED TOMATOES

SELECTION OF DRESSINGS AND CONDIMENTS

FROM THE OVEN

STICKY BUFFALO WINGS

(barbecued chicken wings, basted with honey and a touch of mustard)

PARTES

(barbecued homemade beef partes)

HOT DOGS

(barbecued Vienna sausages)

CORN ON THE COB

(corn on the cob, charred over the coals)

FROM STEAMING DISHES

HERBED JACK WAGED POTATOES

STEAMED MATOKE AND GNUTS LASAGNE BOLOGNAISE ROASTED VEGETABLES STIR-FRIED RICE

VEGETARIAN OPTION

VEGETABLE MASALA & BUTTERED CHAPPATI PANEER LABABDAR

MOONG DAL

DESSERTS TEA & COFFEE

FRESH SEASONAL FRUIT,

SELECTION OF CAKES,

BLUEBERRY PIE,

PASSION MOUSSE,

CHRISTMAS PUDDING AND FRUIT JELLY FRESHLY-BREWED MARASA COFFEE AND SELECTION OF SPECIALTY TEAS



BOXING DAY AFRICAN DINNER BUFFET MENU 26 DECEMBER 2024

SOUP KETTLE & BREAD BASKET

MARKET-DAY VEGETABLE SOUP/ HEARTY OXTAIL SOUP
(freshly-baked corn bread & rolls)

SALAD AND COLD CUTS

EQUATORIAL AVOCADO & MANGO SALAD,
KACHUMBARI SALAD COLESLAW SALAD,
SELECTION OF DRESSINGS & DIPS FROM AROUND AFRICA TILAPIA CEVICHE (SERVED CHILLED),
HAM AND CHEESE PLATTER.

HOT SELECTION

HONEY-GLAZED PORK SPARE RIBS
(barbecue sticky pork short ribs, basted with honey & a touch of mustard)

GOAT LUWOMBO
(smoked goat prepared in the traditional Ugandan way, in banana leaves)

MARINATED CHICKEN
(chicken marinated in a special BBQ sauce and prepared over the coals)

BOILED BEEF IN ODII
(tended North Ugandan beef stew, prepared in a sauce made from groundnuts & roasted sesame seeds)

BAKED SWEET POTATOES & SOUR CREAM

MATOOKE & GROUNDNUT SAUCE DOODO
(local wild spinach)

STEAMED BASMATI RICE STEAMED CASSAVA ROASTED PUMPKIN STEAMED YAMS
BEANS FILINDA
GONJA

VEGETARIAN OPTION

UGANDAN CHAPATTI PANEER PALAK MALAI KOFTA
DAL TADKA

DESSERTS TEA & COFFEE

SWEET PINEAPPLE SKEWERS,
FRESH SEASONAL FRUITS, TIPSY TRIFLE,
CHOCOLATE MOUSSE CAKE,
CARAMELIZED BANANA & LOCAL HONEY TARTLETS,
FRESHLY-BREWED MARASA COFFEE AND SELECTION OF SPECIALTY TEAS



MEDITERANIAN BUFFET LUNCH 31ST DECEMBER 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, VINAIGRATE

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



BBQ DINNER ACROSS THE NILE 31 DECEMBER 2024

SALADS AND COLD CUTS

ASSORTED FRESHLY ORGANIC MESCLUM SALADS FROM THE BUFFET COUNTER
CHICKEN POLONY, SALAMI & FETA PLATTER,
ROAST BEEF BALSAMIC BAKED WHOLE NILE PERCH.

SOUP

ROASTED CAULIFLOWER & LEEKS SOUP

IN CHAFFING DISHES

VEGETABLE FRIED NOODLES NAPOLITANO SAUCE
BAKED NILE PERCH FILLET BLUE BLANC SAUCE
ZANZIBAR GREEN VEGETABLE CURRY
STEAMED MARKET VEGETABLES
YELLOW DAL TARDKA
SAFFRON RICE

ON CHAR-COAL GRILL BBQ

GARLIC AND PEPPER COATED PORTER HOUSE STEAK
MAPLE GLAZED PORK SPARE RIBS,
ROAST CHICKEN DRUMSTICKS
BOEREWORS SAUSAGES
BAKED POTATOES
ROAST MATOOKE

TRADITIONAL LOCAL DISH

BEANS STEW AND KAALO KAMDIINI BEEF STEW

DESSERTS TEA & COFFEE

BERRY PAVLOVA, RED VELVET CAKE
LEMON MERINGUE TART, MOCHA GATEAU
STRAWBERRY CHEESE CAKE AND FRESH FRUITS CUTS
FRESHLY-BREWED MARASA COFFEE AND SELECTION OF SPECIALTY TEAS



NEW YEAR BRUNCH MENU 1ST JANUARY 2024

SALADS AND COLD CUTS

ASSORTED FRESH MESCLUM SALADS WITH VARIETY OF DRESSINGS
COLESLAW, RAINBOW, CURRED POTATO, CARROT & RAISINS CRISPY BABY
GREENS, BALSAMIC, MARRIEROSE AND VINAIGRETTE
LIVER PARTE, SUCKLING PIG, EGG BENEDICT

SOUP

CARROT APPLE & CELERY SOUP

FROM STEAMING DISHES

PAN SEARED FILLET OF NILE PERCH CAPERS AND DILL BUTTER
BRAISED SIRLOIN STEAK CARBONADE
MILDLY SPICED LAMB BIRYANI

ACCOMPANIMENTS

BUTTERED CHAPATTI
VEGETABLE FRITTATA
PENNE PASTA NAPOLITANO
SPINACH AND FETA QUICHE
SHEPHERDS PIE, FRENCH TOAST
MATOOKE AND GROUNDNUT SAUCE
GREEN DAL MASALA, KADDAI PANEER
FRESH BEANS STEW CANDIED SWEET POTATOES
HASH BROWN POTATOES, SEASONAL VEGETABLES

MONGORIAN LIVE COOKING

BEEF STRIPS, CHICKEN, MUTTON, PLENTY OF VEGETABLES AND SAUCES

DESSERTS TEA & COFFEE

VARIETY OF DESSERTS, BANANA PIE, EGGLESS VANILLA GATEAU
CHOCOLATE SWISS ROLL, PINEAPPLE STRUDDLE, PASSION MOUSSE
FRESH FRUITS CUTS FROM THE BUFFET COUNTER
FRESHLY-BREWED MARASA COFFEE AND SELECTION OF SPECIALTY TEAS



AFRO-ASIAN FUSION DINNER MENU 1 JANUARY 2024

SOUP

MULLIGATAWNY SOUP / CARROT AND COCONUT SOUP
(fresh baked bread)

SALAD AND COLD CUTS SECTION

CABBAGE, MIXED GARDEN, AVOCADO & BEETROOT,
CARROT AND PINEAPPLE, SUNRIPED TOMATOES,
A VARIETY OF PICKLED VEGETABLES AND DRESSINGS.
HAM AND CHEESE PLATTER, BUFFALO CHICKEN WINGS

MAIN COURSE

SWEET AND SOUR PORK WITH PINEAPPLE AND HONEY
ASIAN STIR FRIED BEEF SZECHWAN FLAVOUR
PALAK PANEER, BUTTER CHICKEN CURRY,
BAKED NILE FISH WITH MEXICAN SAUCE
MATOOKE AND GROUNDNUT SAUCE
DHAL TARDKA INDIAN CHAPATTIS
BOILED GOAT STEW MAMA STYLE
VEGETABLES AND PASTA BAKE
VEGETABLES ON SEASON
STEAMED PUMPKIN
ANNAH POTATOES
TROPICAL RICE

DESSERTS TEA & COFFEE

APPLE TART AND FRESH FRUIT SALADS
GULAB JAMUN, CHOCOLATE MOUSSE, VANILLA SWISS ROLL,
FRESHLY-BREWED MARASA COFFEE AND SELECTION OF SPECIALTY TEAS