**Zumbane lodges**



**Please note our meals are 2 course and are for 4 or 2 people**

**(inclusive of one choice of dessert)**

**1.Zumbane Chicken Masak Merah**

Succulent Zimbabwean chicken cooked Malay style with garlic, lemon grass and ginger in a spicy tomato sauce finished with sautéed onion rings. Served with rice.

$ 50-00 for 4 people

**2.Thai Chicken coconut curry**

This dish which is served with rice noodles, it is the perfect blend of Thai spices with a hint of chilli

$ 30-00 for 2 people

**3.Sizzling Beef**

Rump seared in olive oil seasoned with soy sauce and crushed black pepper. This comes with rice and a vegetable side dish.

$ 30-00 for 2 people

**4. Spaghetti Bolognaise**

Totally ZimTalian! Made with prime fat free mince.

$ 60-00 for 4 people

**Vegetarian**

**1. Zumbane Vegetable pasta**

Fresh local succulent vegetables in a tomato and herb sauce with basil, garlic and parmesan cheese .

$ 40-00 for 4 people

**From the waters-Fish or prawn**

**2. Trout Nanbanzuke**

Pan fried Trout brushed with a soy sauce, rice vinegar and lemon juice mix, served with rice and a vegetable side dish

$ 30-00 for 2 people

$ 60-00 for 4 people

**3. Zumbane Garlic Prawns**

8 Mozambican tiger prawns grilled in garlic butter served with rice -Being close to Moza has its advantages!

$ 45-00 for 2 people

**4. Fish Curry with Roti**

Thai fish curry made from Lake Kariba Bream fillets pan fried in a coriander, turmeric, lime leaves, chillies and coconut cream sauce. Served with roti.

$ 60-00 for 4 people

**Local Taste – try some traditional Zimbabwean dishes!**

**1.Nyanga T- bone and Sadza**

Wood braaied matured Zimbabwe prime T-bone (350 g) steak done to your liking served with the famous Zimbabwe tomato and onion sauce and a local veg (muriwo) from our garden and a choice of either sadza, rice or salad

$ 60-00 for 4 people

**2.Eastern Highlands Oxtail**

We first braai it then its 4 hours in the cast iron. Well we cannot really describe the taste. Words fail us!

$ 60-00 for 4 people

**Zumbane lodges**



**Desserts – choose one of the following:-**

**1. Zumbane Sponge cake with crème fresh**

Soft Sponge cake dipped in a syrup infused with Zumbane

Served with local crème fresh

**2. Japanese CheeseCake**

It's the perfect combination of sponge cake and **cheesecake** in both taste and texture. It is a scrumptious cake, it's not overly sweet. A real treat for the taste buds

**3. Chia seed pudding**

Velvety smooth chia seed pudding with a tropical twist! Complemented by a variety of local fruit with swirls of cinnamon and cardamom.

**4. Sago pudding**

with its comforting sweet custardy texture and delicious gelatinous sago pearls is always a favorite



**Breakfast**

## Breakfast for 4 people is US$40.00

## Please note all breakfasts are served with either Zumbane tea, Makoni Tea, Tanganda tea or coffee. All breakfasts come with cereals, fruit, yoghurt and freshly squeezed fruit juice

1. **Full English breakfast-**

Pork sausage, bacon, 2 eggs of your choice, grilled tomato and toast

1. **Baked Berry French toast**

Our baked berry French toast is cubed bread dipped in egg topped with berries , it is left overnight and then baked the following morning , served with bacon and grilled tomatoes**.**

1. **Sourdough bread mozzarella and Parmesan sandwiches**

Our freshly baked sourdough bread with grilled cheese topped with red peppers with a basting of fresh homemade basil pesto.

1. **Souffle Pancakes with whipped cream and fruit**

Freshly made, very light homely pancakes served with scrambled eggs and bacon and our own berry sauce

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