

ZAMBIAN TASTING MENU

Classic

This is a celebration of our heritage, preservation of our local ingredients and generational passed down cooking techniques

WELCOME DRINK

Gin & Tonic infused with Zambian Botanicals

THE APPETIZERS

Smoked In a Jar / Leek & Potato Soup / Trio of Mushroom

TOBWA LOLLY

Tamarind, Whisky & Millet

THE BREAKING OF BREAD

Charcoal, Kabulangeti & Botanica

LUANGWA DRIED FISH TOM YUM

Freshwater Crayfish, Mushroom, Corn, Chili & Dried Fish

GUINEA FOWL & VILLAGE CHICKEN TERRINE

Pork, Nuts & Pickled Veggies

POACHED ZAMBEZI BREAM

"22 to 24 carat Edible Gold Leaf"

Coconut, Ginger, Orange, Tomato & Calabash

MUNDAMBI JELLY

Candy & Hibiscus

SHORT RIB

Nshima, Visashi, Onion & Bone Marrow

VITUMBUWA SOUR MILK CHEESECAKE

Milk & Mabisi

K1,200

OPTIONAL

SELECTION OF LOCAL CHEESE

Chef's In-House Preserve, Flat Bread & Grapes

K150

Chef Sungani Phiri

Botanica Restaurant ensures that all supplies are fresh and sourced within a 100km radius of the Ciela Resort and Spa or within Zambia in order to include community involvement with the added benefit of maximizing freshness and taste for you and limiting our carbon footprint to our valued guests.

All prices are per person, inclusive of 16% VAT, 10% service charge and 1.5% Tourism Levy. Menu items may include allergens.