

Make sure you collect a stamp of all these experiences:

> swollowed Mopani Worm



I had my Future read by the Sangoma

I Played the djembe drum



My name and date of visit





## SALIBONANI

## MAWUYA WELCOME

We have done little to change this truly African eating experience, save to make it more comfortable. We hope you will enjoy the meal we have prepared.

Your experience this evening starts with tradition: hand washing, a taste of village beer and light African Canapes before the main event.

Please help yourself to our various delicacies as often as you like - we want you to experience everything the Boma has to offer.



## From the buffet and campfire we have IVULAMPHIMBO - \$TARTER\$

Ingwenya Yasekhunjini LukaZambezi our home smoked baby erocodile tail

> IKACKAC LCMpala a rough Impala KNUCKIC terrinc

Peppered Bream Zambezi river bream fillet with rough black pepper eorns

Smoked Grinea Fowl our home Smoked grinea fowl

Umgoqwa Wamakhowa Alolaza goat's cheese and mushrooms in a pastry ease

garden vegetable, cheese and garlie bake

Salad scleetion with a variety of breads,
dressings and traditional accompaniments

Umhluzi Walamhla Chef's freshly made SOUP OF the day

## FROM THE BOMA BRAAI COOK HOUSE AND CAMPFIRE

a selection of grilled game meats including our famous Warthog 'pumba' steak, Beef, Pork and marinated (hicken, and our SOIT Roast of the day

try one of our Potics: Traditional 'Umzingeli' Hunters' Stews our fish, Zambezi Bream and Kapenta (whitebait)

Peanut Butter Rice, SadZa - thick maize meal served as a starch, Potato wedges, home baked Garlie and therb Bread and a variety of Sauces

a choice of freshly prepared Vegetarian Dishes including Vegetable Stir-fry, Chef's Daily Pasta Dish and BUSh Vegetables

KWEZINAMBITHAYO
your choice of Desserts from the buffet
ZIMBABWE'S FAMOUS TANGANDA TEA,
ROOIBOS TEA
AND FILTER COFFEE

KHOLISANI UKUDLA KWENU IDYAI ZVAKANAKA ENYOY YOUR DINNER