

Our cuisine is inspired by Africa's rich cultural heritage, it is sophisticated, tasty, and healthy and our chefs will be happy to prepare delectable dishes to suit most dietary restrictions. We hope to surprise your tastebuds with our selection of fresh vegetables, juicy fruits, and Zambian-sourced meat and fish that compose our everyday menu at Kafunta River Lodge and our two bush camps. We grow our own herbs and part of our vegetables such as lettuce and tomatoes. We look at Mfuwe growers for staple supplies and the rest of our kitchen provisions are ordered from Chipata or Lusaka.

Sample Menus

Our menus are pre-set and change daily. We're happy to give you some examples of what to expect while staying with us, however, because we are heavily dependent on supplies and their unreliable availability in this remote part of Zambia, changes often occur. It is important to let us know in advance **any particular dietaries or allergies**. Note that we cannot allow food to be brought on-premises and our kitchens are restricted to our trained chefs.

CONTINENTAL BREAKFAST

This is a quick early breakfast served prior to the morning game-viewing activity. It consists of homemade bread, jam, cereals and yogurt, fruit skewers, and a daily item such as muffins or scones.

EARLY LUNCH

Served at 11h30, this lunch is normally served as a buffet but while Covid protocols are in place it will be served plated unless specific exceptions. It is light and packed with fresh salads and vegetables, and always served with freshly made bread rolls. Some examples: sweet chili chicken skewers or grilled halloumi skewers, beef or veggie burger with homemade sweet potato fries or lamb koftas & Tsasiki or vegetable quiche, served with a variety of salads.

It ends with staple desserts such as banoffee pavlova, lemon cheesecake or passion fruit mousse

DINNER

Dinner is a grand affair served usually around 20h00, on private tables and consists of four courses. The first course is a hot or cold soup such as a tomato gazpacho or a country vegetable soup. The second starter can be a beetroot carpaccio or a small caesar salad or a pea tartlet. Then comes the main dish, such as a delicious beef fillet or provencal lamb chops or an herb-chicken kiev, accompanied by matching vegetables of course. A vegetarian alternative is always on offer.

The dinner will end with a delicious chocolate brownie or a lemon meringue pie, or our classic malva pudding.

OTHER MEALS & SNACKS

Guests staying-in in the morning will be offered a full English breakfast. For guests arriving at midday, we will hold their lunch up to 14h00. We also serve an afternoon tea with a sweet or sometimes savory treat, and the morning and afternoon activities always stop for a short break where homemade snacks are available.

