



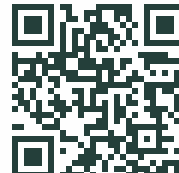
Dinner Menu

A very warm Zimbabwean welcome to our tranquil dining setting, delicately placed on the edge of the Zambezi River. Our diverse menu is infused with a variety of fresh and lively flavours, elevated only by the unique in-door and al fresco dining options.








Combining a wealth of international expertise with much-loved local Zimbabwean flavours and ingredients, our menu seeks to awaken your senses and feed your soul with a delicious range of flavours. Some traditional Zimbabwean ingredients used across the menu include baobab powder, Mahacha Nut and Marula, while an array of vegetables, herbs and fruits on the menu are hand-sourced from our home-grown gardens.

Our talented kitchen brigade is always crafting new dishes and flavours that can be enjoyed in our weekly specials. We look forward to serving memorable and uniquely Zimbabwean flavours to guests dining with us at the Palm River Hotel.




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Starters

Compressed Watermelon Salad  	\$7
Tempura Feta, Ribbons, Blistered Cherry Tomatoes and Hibiscus Drizzle	
Crispy Pork Wontons	\$8
with Pineapple and Tomato Jam	
Goat Cheese and Beetroot Tart  	\$11
Watercress Salad, Balsamic Reduction, Toasted Nuts	
Set English Pea Custard  	\$6
Garden Vegetables, Parmesan Crisp and Red Wine Reduction	
House Made Fagottini 	\$10
Mushrooms, Marmite Butter and Parsley	
Pan Roasted Zambezi Bream	\$9
with a Spicy Coconut Sauce and Tomato, Cucumber, and Avocado Salsa	

Soups

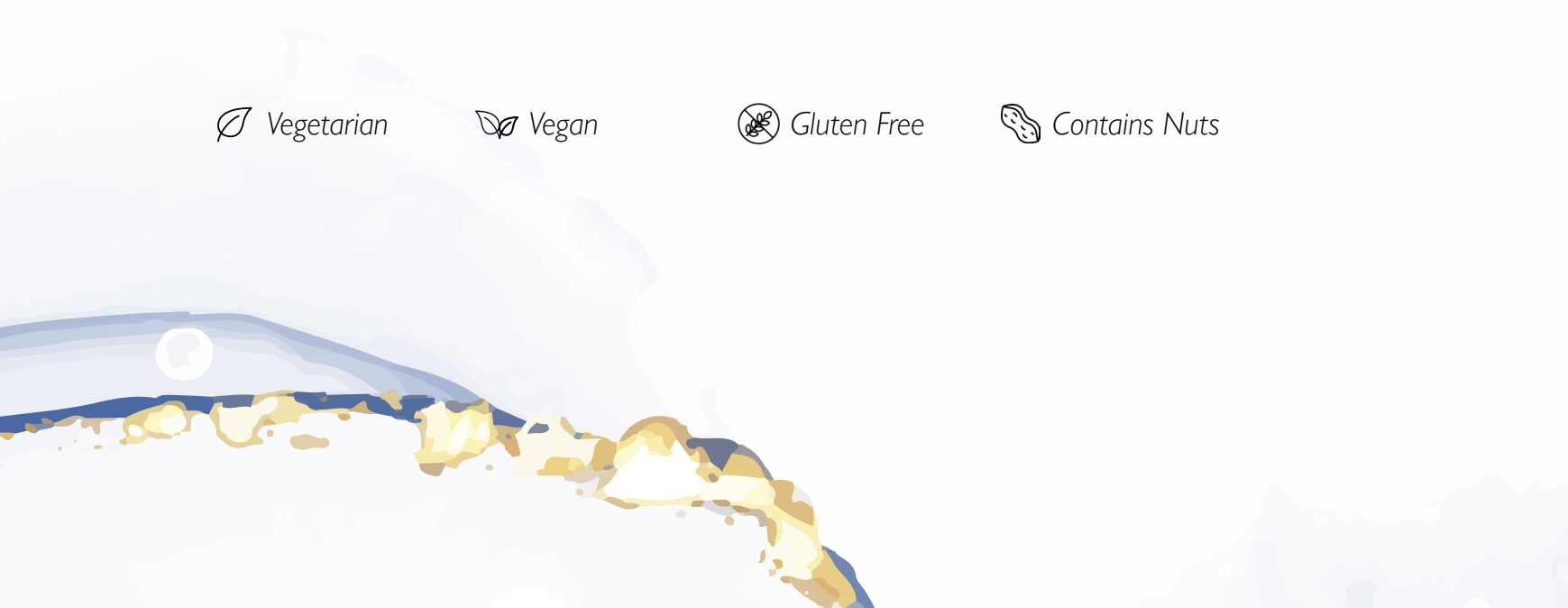
Spiced Lentil Soup  	\$6
with Fried Eggplant and Toasted Local Mahacha Nut	
Carrot and Butternut Soup 	\$6
with Sesame Croutons and Crumbled Feta	

 Vegetarian

 Vegan

 Gluten Free

 Contains Nuts



Mains

Grilled Beef Fillet 🌿	\$24
Layered Buttered Potatoes, Mushrooms, Baby Carrots, Broccoli, Red Wine Sauce	
Pan Fried Trout	\$21
with Potato, Zucchini, Green Pea Chowder and Root Vegetable Wafers	
Slow Cooked Beef Short Rib	\$20
Butternut Risotto, Broccolini, Crispy Onion Rings, Braising Jus	
Pan Roasted Ostrich Fillet 🌿	\$27
Roasted Squash Crème, Vichy Carrots, Green Beans, Cauliflower, Cardamom Jus	
Sous Vide Pork Loin	\$20
Parmesan Polenta, Caramelized Baby Onion, Carrot Crème, Coral Tuille, Broccoli, Thyme Jus	
Butter Chicken Curry 🌿	\$20
Basmati Rice, Makhani Sauce, Naan Bread, Coriander	
Roasted Chicken Breast 🌿	\$20
with Peas, Beans, Sweet Corn, Tarragon, Confit Potato and Cider Sauce	
Butternut Gnocchi 🌿	\$16
with Cherry Tomatoes and House-made Ricotta	
Local Grain Tabbouleh 🌿 🌿 🌿	\$14
Caramelized Cauliflower Purée, Roasted Local Vegetables, Toasted Cashews and a Thai Coconut Sauce	

House-made Pasta

Tagliatelle 🌿 🌿	\$15
Marula Nut Basil Pesto with Sundried Tomato, Crispy Spinach and Parmesan	
Ravioli 🌿	\$17
Filled with Herbed Cheese, Browned Garlic Butter, Corn and White Wine Sauce	
Pappardelle Pasta	\$16
with Braised Beef Ragù, and Parmesan Chips	

Desserts

Baobab Cremeux	\$7
Caramel Sauce, Coconut Curd, Sugar Biscuit, Greek Yoghurt Sorbet	
Vanilla and Strawberry Cheesecake	\$8
with Biscuit Crumb and Basil Ice Cream	
French Éclair 🍩	\$6
Pear Sorbet, Dulce De Leche, Ginger Crumble and Matamba (Local Wild Fruit) Whipped Jelly	
Crema Catalana	\$6
with Fresh Berries and Mint	
Opera Cake	\$7
Chantilly Cream, Tempered Chocolate and Chocolate Soil	

Hot Beverages

Grande Cappuccino	\$4
Cappuccino	\$3
Latte	\$4
Americano	\$3
Iced Coffee, Iced Tea	\$4
Macchiato	\$2
Espresso	\$2
Assorted Teas - English Breakfast, Earl Grey, Chamomile, Peppermint	\$2

After Dinner Cocktails

Don Pedro - Amarula, Kahlua or Whisky	\$7
Irish Coffee - Kahlua or Whisky	\$7

Port

L'Ormarins Cape LBV	\$7
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