

LILAYI

Lodge

Lilayi a la Carte Menu

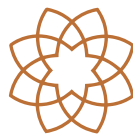
www.Lilayi.com

Welcome To Lilayi Lodge Restaurant

With the tantalising marriage between African fusion and contemporary cuisine, a visit to Lilayi's restaurant ensures an unforgettable experience. Dishes are prepared using only the freshest produce - tender venison from Lilayi Game Farm whilst organic herbs and vegetables are sourced from the Miller Family Farm. The in-house wine cellar boasts over 120 wines which have been hand-picked to enhance your dining experience.

Lilayi Lodge is proud to have a team of talented chefs and dedicated waiters, some of whom have been at the lodge for over 20 years. We are committed to ensuring that all visits to Lilayi are unique and personal. The Lodge is nestled amongst 650 hectares of unspoiled woodland, home to over 25 different species of mammals and 300 birds. Providing each of our visitors with a special African experience.

Lilayi - the place to rest at sunset



We request that all in-house guests of Lilayi Lodge sign their bills to ensure correct allocation to rooms

All our bar and restaurant prices are inclusive of 16% VAT and 10% Service Charge

Starters

VEGETARIAN

CHILLED VEGETARIAN VIETNAMESE SPRING ROLLS

Avocado, Bean Thread Noodles, Mint, Julienne Vegetables and Plum Sauce - K90

WILD MUSHROOM ARANCINI

With a Creamy Mushroom Duxelle Sauce - K100

CLASSIC FRENCH ONION SOUP

With an Emmental Cheese Crouton - K100

GARDEN SALAD

Homegrown Organic Greens, Avocado, Cucumber, Feta, Roasted Pumpkin Seeds and a Balsamic & Olive Oil Dressing - K120

MEAT & POULTRY

PEKING DUCK PANCAKES

Shredded Duck Pancakes with Cucumber, Spring Onion and Hoisin Sauce - K100

LILAYI VENISON MEATBALLS

With a Chimichurri and Feta Sauce - K100

LILAYI VENISON CARPACCIO

Drizzled with Balsamic and Olive Oil, Gherkins, Capers and Parmesan Shavings - K100

ZAMBEZI CROCODILE

Served in a Creamy Thermidor Sauce - K100

CHICKEN LIVERS

Sautéed in a Spicy Peri Peri Sauce with Garlic Bread - K100

Starters

FISH & SEAFOOD

DEEP FRIED CALAMARI

With a Tartar Sauce - K100

CHILLED VIETNAMESE SPRING ROLLS

Crayfish, Prawn, Bean Thread Noodles, Mint, Julienne Vegetables and Plum Sauce - K100

MOULES MARINIERE

Mussels in a Creamy White Wine and Garlic Sauce - K100

NORWEGIAN SALMON FISHCAKES

Served with a Creole Coconut, Coriander and Lime Dressing - K100

SALADS

LILAYI HOUSE SALAD

Homegrown Organic Greens, Avocado, Crispy Bacon, Feta, Roasted Pumpkin Seeds and a Balsamic & Olive Oil Dressing - K140

SALMON & HALOUMI SALAD

Grilled Salmon, Fresh Garden Greens, Avocado, Boiled Egg and Haloumi Cheese with a Balsamic & Olive Oil Dressing - K160

TROPICAL CRAYFISH TAIL SALAD

Seared Crayfish Tails, Local Fruit and Cucumber with an Orange and Mint Dressing - K160

Mains

VEGETARIAN

LILAYI VEGETARIAN BURGER

Carrot, Baby Marrow, Sweet Corn, Potato and Kidney Bean Patty. Served with Avocado, Fried Onion, Pickled Cucumber, Mozzarella and French Fries - K190

VEGETABLE COCONUT CURRY

Served with Basmati Rice and Sambals - K190

CREAMY TAGLIATELLE

Oyster Mushrooms in a Creamy Parmesan Sauce. Drizzled with Truffle Oil - K190

VEGETABLE BAKE

Grilled Seasonal Vegetables layered with a Béchamel and Tomato Concasse. Topped with Parmesan Cheese - K190

MEAT & POULTRY

SPICY PORK BELLY GNOCCHI

Glazed Pork Belly and Gnocchi with Ginger, Cucumber and Coriander in a Spicy Sweet Thai Chili Sauce. - K195

PORK RIBS BALI HAI

Sticky Ribs with a Chilli, Ginger and Coriander Glaze. Served with French Fries - K195

CHICKEN OR BEEF ESPETADA

Skewered Deboned Char-grilled Chicken Thighs or Beef Rump, Green Peppers, Onions and Garlic, served with Vegetables, Peri Peri Sauce and French Fries - K200

LILAYI GOURMET BURGER

Beef or Chicken Burger with Cheddar Cheese, Caramelized Onion and Tomato Relish, Crispy Bacon and French Fries - K190

Mains

ROAST DUCK

Slow Roasted Duck with an Orange and Litchi Sauce - K220

MOMBASA LAMB CURRY

Served with Basmati Rice and Sambals - K195

LILAYI TOMAHAWK STEAK

Lazy Aged Rib-Eye, Char-grilled steak with a Red Wine, Port, Blue Cheese Sauce and French Fries - K210

RISOTTO WITH BEEF SHORT-RIB & SHITAKE

Slow Cooked Beef Short-Rib, Shitake Mushrooms, Parmesan and Truffle Oil - K200

LILAYI VENISON

Ask your waiter for our Chefs' Daily Venison Dish - K200

FISH & SEAFOOD

LINE FISH OF THE DAY (ask your waiter for the fish of the day)

Pan-Seared with a Garlic Butter Sauce - K210

GRILLED ZAMBIAN CRAYFISH

Fresh Water Crayfish served with French Fries and a Lemon Butter Sauce - K195

NORWEGIAN SALMON EN CROÛTE

Oven Baked Salmon Fillet with Duxelle and a Puff Pastry Crust. Served with a Creamy Herb Sauce - K230

EAST AFRICAN SEAFOOD CURRY

Fresh Water Crayfish, Tilapia, Crab Sticks, Calamari & Mussels in a Mild Curry sauce served with Basmati Rice - K210

CREAMY CRAYFISH TAGLIATELLE

Fresh Water Crayfish Tails in a Creamy Parmesan Sauce. Drizzled with Truffle Oil - K200

Desserts

PECAN NUT PIE

Served with Vanilla Ice Cream - K120

SICILIAN ESPRESSO CHOCOLATE CHEESE CAKE

Served with a Berry Coulis - K120

TRADITIONAL CRÈME BRULÉE

Traditional Vanilla flavoured with sugar crust - K120

CHOCOLATE MALVA PUDDING

Served with Hot Custard - K120

SLICED SEASONAL FRUIT

Served with Vanilla Ice Cream - K95

Children

Please note this menu is available to children only.

VEGETARIAN

VEGETARIAN QUESADILLA

Homemade Tortilla filled with Roasted Vegetables and Mozzarella - K90

PASTA NAPOLITANA

Served in a Tomato Sauce and topped with Cheese - K100

MEAT & POULTRY

CHILDREN'S BURGER

Chicken or Beef, topped with Cheese and served with French Fries - K100

PORK SPARERIBS

BBQ Ribs served with French Fries and Vegetables - K110

CHICKEN QUESADILLA

Homemade Tortilla filled with Chicken, Roasted Vegetables and Mozzarella - K100

ROAST CHICKEN THIGHS

Oven Roasted Chicken with Vegetables and French Fries - K100

FISH

FISH FINGERS

Crispy Crumbed Fish with French Fries and Vegetables - K100

DESSERT

ICE CREAM

Vanilla or Chocolate options are available - K75

All prices are inclusive of VAT and service charge

Breakfast

Breakfast is served from 07:00 until 10:00 am | Complimentary Tea, Coffee or Fruit Juice for in-house guests

VEGETARIAN

THAI OMELETTE

Two Egg Omelette with Onion, Oyster Mushrooms, Mixed Peppers, Ginger, Coriander and Chilli. Glazed with a Sweet Chilli Sauce - K100

SMASHED AVOCADO WITH POACHED EGGS (Seasonal)

Smashed Avocado on Whole-Wheat Toast, topped with Poached Eggs and Micro Greens - K120

NON - VEGETARIAN

SHAKSHUKA

Mediterranean style Pan-Baked Breakfast with Eggs Poached in Tomato Concasse, Cumin, Peppers, Sliced Beef Sausage, Mozzarella, Feta and Basil - K120

LILAYI BREAKFAST PLATTER

Scrambled Eggs, Bacon, Sausage, Sweetcorn Fritters with Avocado, Oyster Mushrooms, Cherry Tomato Ragu & Sliced Fruit - K130

FULL ENGLISH BREAKFAST

Choice of Two Fried, Poached or Scrambled Eggs on Toast served with Bacon, Sausage, Tomato, Oyster Mushrooms and Baked Beans - K120

TWO EGG OMELETTE

With a Choice of Three Fillings: Bacon, Ham, Cheddar Cheese, Onion, Oyster Mushrooms and Mixed Peppers - K100

SMOKED SALMON CROISSANT

Freshly Baked Croissant topped with Scrambled Egg, Smoked Salmon and Rocket - K130

SOMETHING SWEET

PANCAKES

Served with Cinnamon Sugar and Lemon Wedges - K90

WAFFLES

Served with Cream and Maple Syrup - K90

FRENCH TOAST

Golden fried French Toast drizzled with Maple Syrup and Bacon - K110

BUFFET

CONTINENTAL BREAKFAST BUFFET

A selection of Fresh Fruits, Yogurt, Muesli, Cheese, Cold Meats and Pastries - K110

All prices are inclusive of VAT and service charge