



LILAYI
LODGE

THE NATURE OF A PLACE

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 handpicked to enhance your dining experience. We are dedicated to bringing families back to the dinner table, to enjoy the freshest ingredients, straight from the farm to your fork.

STARTERS

PANKO CRUMBED CRAYFISH TAILS

Served with a tangy bang-bang sauce | K210

WILD MUSHROOM ARANCINI (V)

With a creamy mushroom duxelles sauce and truffle oil drizzle | K210

MEDITERRANEAN AUBERGINE ROLLS (V)

Grilled aubergine filled with hummus, mozzarella, sun-dried tomato pesto and olives
| K190

CHILLED VEGETARIAN VIETNAMESE SPRING ROLLS (V)

Avocado, bean thread noodles, mint, julienne vegetables and plum sauce
| K200

CHISAMBA SNAILS

Topped with a traditional garlic butter | K190

CRISPY DEEP FRIED CALAMARI

With a tartar sauce | K220

MOULES MARINIÈRE

Mussels in a creamy white wine and garlic sauce | K220

PRAWN AND CRAYFISH COCKTAIL

Served with avocado | K220

CHILLED PRAWN AND CRAYFISH VIETNAMESE SPRING ROLLS

Crayfish, prawn, bean thread noodles, mint, julienne vegetables and plum sauce
| K220

PEKING DUCK PANCAKES

Shredded duck pancakes with cucumber, spring onion and hoisin sauce | K210

BRAISED LAMB TONGUE

In a creamy mustard sauce | K190

LILAYI VENISON CARPACCIO

Drizzled with balsamic vinegar and olive oil, gherkins, capers and parmesan shavings
| K200

ZAMBEZI CROCODILE

Served in a creamy thermidor sauce | K210

SOUP OF THE DAY

| K190

All prices are inclusive of VAT and service charge.



MAIN MENU

SALADS

LILAYI HOUSE SALAD

Homegrown organic greens, avocado, mixed peppers, tomato, feta, roasted pumpkin seeds with a creamy vinaigrette | K230

LOMAGUNDI SALAD

Sautéed sliced beef fillet, sweetcorn, chickpeas and feta cheese with organic greens | K290

GREEK SALAD

Tomato, cucumber, feta cheese and kalamata olives | K260

VEGETARIAN

LILAYI VEGETARIAN BURGER (V)

Homemade vegetarian burger, made with pecans, brown rice, parmesan, roasted mushroom, carrot, and beans. Served with grilled egg plant, tzatziki, red onion, pickled cucumber, haloumi, and french fries | K310

PANEER & VEGETABLE CURRY (V)

Paneer, chickpeas, lentils, tomato and egg plants simmered in a creamy coconut curry. Served with basmati rice and sambals | K300

CREAMY THREE MUSHROOM PASTA (V)

Linguine with button mushrooms, shiitake mushrooms and oyster mushrooms in a creamy truffle oil, parmesan and basil sauce | K330

BUDDAH BOWL (V)

Wild rice with chopped apricots, roasted nuts, coriander and mint Baba ganoush, grilled egg plant, crispy chickpeas and hummus topped with falafel, grated carrot and a tahini dressing | K300

HOMEMADE GNOCCHI (V)

In a creamy tomato, onion, roasted capsicum and basil sauce | K330

MAIN MENU

FISH & SEAFOOD

PASTA PESCATORE

Spaghetti with black mussels, clams and prawns in a rich tomato and basil sauce | K390

GRILLED ZAMBIAN CRAYFISH (subject to availability)

Freshwater crayfish served with a lemon butter sauce and french fries | K350

SPANISH-STYLE GARLIC PRAWNS & CRAYFISH

Peeled prawns and crayfish in an olive oil, tomato, garlic, lemon, paprika and saffron sauce.
Served with basmati rice | K380

EAST AFRICAN SEAFOOD CURRY

Freshwater crayfish, prawns, tilapia, crabsticks, calamari and mussels,
in a mild curry sauce served with basmati rice | K390

ZAMBIAN WHOLE FRIED BREAM

Served with traditional vegetables, nshima and tomato relish | K320

GRILLED TILAPIA FILLETS

Topped with fried leeks, baby tomatoes and black olives | K340

LILAYI SEAFOOD PLATTER

Local Zambian crayfish, fried calamari, creamy black mussels, grilled line fish and crispy
kapenta. Served on a bed of rice with lemon butter or peri peri | K430

POULTRY

CHICKEN ESPETADA

Skewered chargrilled chicken thighs, green peppers, onions, peri-peri sauce,
served with vegetables and french fries | K340

LILAYI GOURMET CHICKEN BURGER

Chicken fillet burger topped with cheddar cheese, caramelised onion,
tomato relish, bacon and french fries | K310

THAI RED DUCK CURRY

A fragrant spicy coconut curry. Served with jasmine rice and a Thai salad | K400

ROAST DUCK

Slow roasted duck with an orange and litchi sauce | K400

All prices are inclusive of VAT and service charge.

MAIN MENU

MEAT

CHEFS PRIME CUT

Aged choice beef, chargrilled and served with a gin & pepper sauce, seasonal vegetables and french fries | K390

ASIAN STYLE BEEF SHORT RIBS

Served with basmati rice and an Asian slaw | K360

BEEF ESPETADA

Chargrilled beef rump steak, green peppers, onions, served with peri-peri sauce, served with vegetables and french fries | K380

LILAYI GOURMET BEEF BURGER

Homemade beef burger topped with cheddar cheese, caramelised onion, tomato relish, bacon and french fries | K310



LILAYI VENISON BURGER

Homemade venison burger topped with creamy brie cheese and fig preserve
Served with french fries | K330

ZAMBIAN MIXED GRILL

Grilled rump steak, venison sausage, pork spareribs, grilled chicken kebab & grilled tomato. Served with nshima, tomato relish, and local seasonal vegetables | K400

ROLLED PORK BELLY

With a tangy apricot, bacon and fresh herb stuffing | K350

PORK RIBS BALI HAI

Sticky ribs with a chilli, ginger and coriander glaze, served with seasonal vegetables and french fries | K360

MOMBASA BEEF CURRY

Slow cooked boneless beef and grilled eggplant in a fragrant mild curry, served with basmati rice and sambals | K350

MOROCCAN LAMB

Slow cooked Moroccan-style lamb. Served with couscous | K380



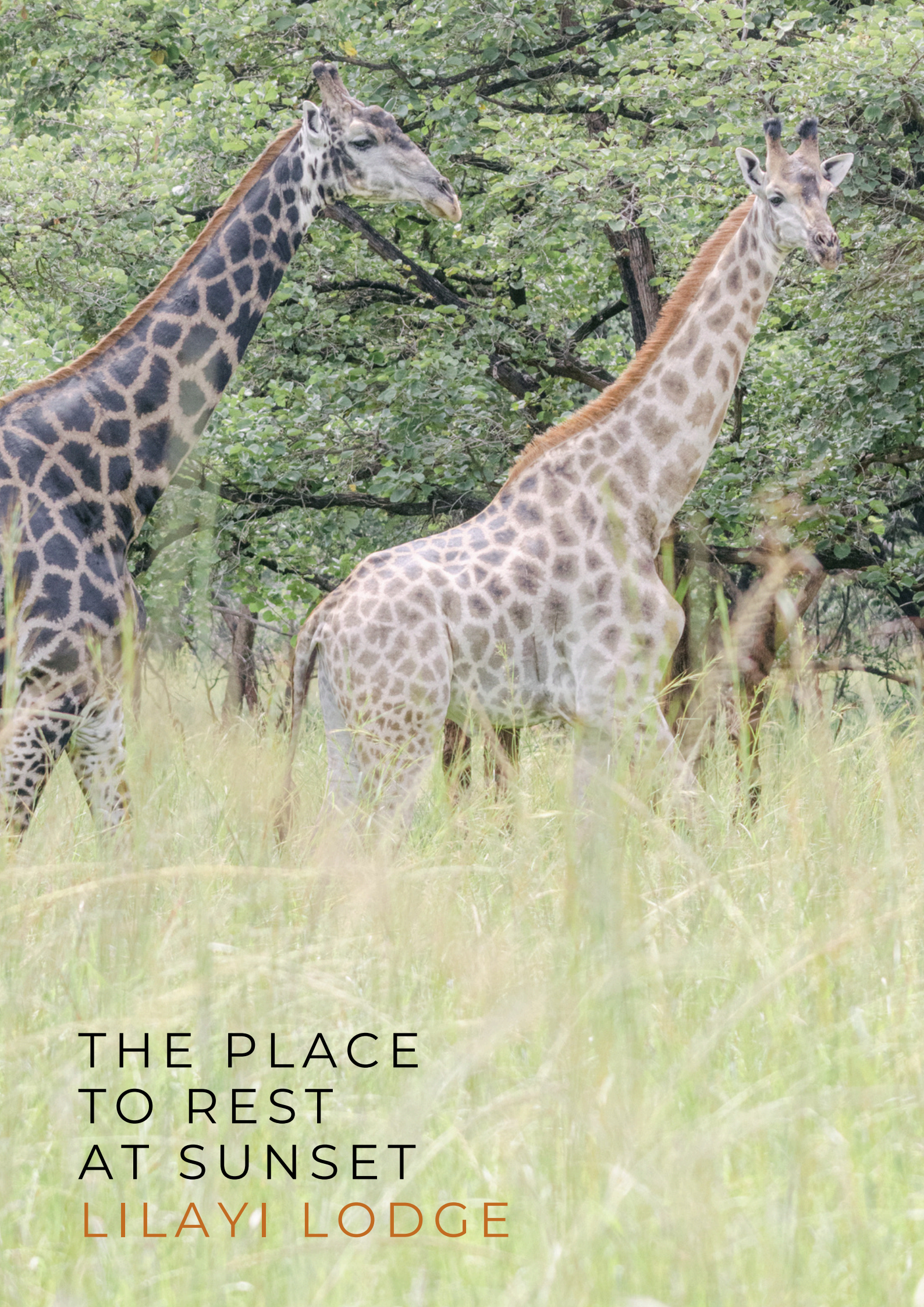
VENISON DISH OF THE DAY

Ask your waiter for our chefs' daily venison dish, served with seasonal vegetables and your choice of starch | K380

SURF & TURF

Char grilled beef fillet topped with crumbed local crayfish. Served with a gin and green peppercorn sauce | K390

All prices are inclusive of VAT and service charge



THE PLACE
TO REST
AT SUNSET
LILAYI LODGE

MAIN MENU

CHILDREN

PASTA NAPOLITANA

Served in a tomato sauce and topped with cheese | K200

VEGETARIAN QUESADILLA

Tortilla filled with roasted vegetables and mozzarella | K200

CHEESY NACHOS

Crispy Nachos topped with beef mince, cheddar cheese and guacamole | K210

CHICKEN QUESADILLA

Tortilla filled with chicken, roasted vegetables and mozzarella | K220

ROAST CHICKEN THIGHS

Oven roasted chicken with vegetables and french fries | K220

CHILDREN'S BURGER

Beef, chicken, or vegetarian burger topped with cheese and served with french fries | K220

PORK SPARE RIBS

BBQ ribs served with french fries and vegetables | K220

CRISPY CHICKEN OR FISH FINGERS

Crispy crumbed chicken or fish with french fries and vegetables | K220

SPAGHETTI BOLOGNESE

Served with beef bolognese and topped with cheese | K200

DESSERT

CHOCOLATE FONDANT

Served with vanilla ice cream | K220

SICILIAN ESPRESSO CHOCOLATE CHEESECAKE

Served with a berry coulis | K220

CRÊPES SUZETTE

Caramelised sugar and butter, orange juice, zest and triple sec
Topped with vanilla ice cream | K220

TRADITIONAL CRÈME BRULEE

Traditional vanilla flavoured with a sugar crust | K220

ICE CREAM

Three scoops of vanilla or chocolate ice cream | K180

SLICED SEASONAL FRUIT

Served with vanilla ice cream | K200

All prices are inclusive of VAT and service charge



HAVE YOU
TRIED THE
LILAYI WINE
EXPERIENCE
YET?

Breakfast is served from 7:00am to 10:00am. Complimentary coffee, tea, or fruit juice for in-house guests

BREAKFAST

HOT APPLE OATS

Hot rolled oats with apple, cinnamon, double cream natural yoghurt, chia & linseeds
With a swirl of peanut butter | K200

ZUCCHINI FRITTERS

Zucchini and sweetcorn fritters topped with smashed avocado, two poached eggs and rocket | K240

TWO EGG OMELETTE

With a choice of three fillings: bacon, ham, cheddar cheese, onion, mushrooms and mixed peppers | K210

MEXICAN OMELETTE

Filled with a mild spicy mince. With mozzarella cheese, jalepeños and a roasted bell pepper sauce | K220

SHAKSHUKA

Mediterranean style pan-baked breakfast with eggs poached in tomato concassé, cumin, peppers, sliced beef sausage, mozzarella, feta and basil | K230

FULL ENGLISH BREAKFAST

Two eggs (fried, poached or scrambled) on toast served with bacon, sausage, tomato, mushrooms and baked beans | K250

LILAYI EGGS HOLLANDAISE

Home-made sourdough toast topped with poached eggs, bacon and hollandaise sauce | K250

PANCAKES

Served with cinnamon sugar and lemon wedges | K190

WAFFLE

Served with cream and maple syrup | K190

CHIA SEED AMERICAN PANCAKES

Stacked with double cream yoghurt, honey and a berry compote | K190

NATURE'S RESERVE

INTRODUCING THE NEW LILAYI WINE RESERVE, PROTECTING
NATURE'S FINEST

As you enjoy the equally charismatic wines you are helping Lilayi Lodge invest in
the future of Zambian conservation.



The Lilayi Wine Company was born out of a passion for wine and a desire to supply the best available. The 'Reserve' range is a limited release of extraordinary wines selected especially for Lilayi Lodge, the 'Home of Wine' in Zambia.



LILAYI
WINE



#LILAYIFORCONSERVATION