



FINE DINING @ AMANZI LODGE OLIVE DAVOUX

THURSDAY 11th , FRIDAY 12th,
SATURDAY 13th & SUNDAY 14th APRIL 2024

MENU

AMUSE BOUCHE

Pork dumplings with Dashi & Chili Oil
Asparagus Tart, Pickled Ginger Mustard Seeds & Parsley

STARTERS

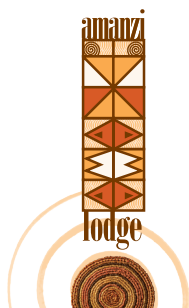
Grilled Shrimp, Shrimp Bisque,
Lemongrass, Sugarsnaps
Beef Tataki, Beetroot Purée, Leeks, Salsaverde,
Fermented Black Bean Sauce
Burnt Aubergine Salad, Feta, Tarragon
& Toasted Almonds

MAINS

Panfried Fish, Cauliflower Purée, Swiss Chard,
Brown Butter with Sage, Blueberries & XO Sauce
Braised Lamb with Rosemary,
Roast Colour Peppers, Mint, Coriander Seeds,
Smoked Chili & Carrot Purée
Stuffed Pattypan, with Wild Rice,
Spinach & Chives, Burrata

DESSERT

Gâteau Marcel (Chocolate Mousse Cake) Fleurs de Sel
Milk Icecream, Raspberries



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