



SAMODE SAFARI LODGE LUNCH

A selection of dishes served as a set lunch under the trees

Soup

Soup of cabbage, smoked bacon & white beans

or

Smoked carrot & yellow pepper

Salad

Panzanella salad with fresh tomato, olives & chickpeas

Main Course

Pan-seared chicken breast with fresh parsley tabbouleh & roast pepper coulis

or

Spinach pancakes with tomato salsa

Dessert

Masala chai cream brulee



SAMODE SAFARI LODGE LUNCH

A selection of dishes served as a set lunch under the trees

Soup

Cold beetroot & watermelon soup

Salad

Salad of steamed broccoli, roasted almond & chili

Main Course

Traditional spaghetti carbonara with truffle oil

or

Spaghetti button mushroom & shitake with truffle oil

Dessert

Salted caramel chocolate tart with white chocolate mousse



SAMODE SAFARI LODGE LUNCH

A selection of dishes served as a set lunch under the trees

Soup

Mushroom cappuccino

Salad

Green leaf salad with regional beans and a balsamic dressing

Main Course

Oven-roasted river fish with tomato relish

or

Pumpkin gnocchi with cous cous

Dessert

Lemon posset with candied ginger shortbread



BAR-BE-CUE DINNER IN THE FOREST

Kasundi tandoori prawns

Whole prawns cooked on charcoal grill

Murg malai tikka

Chunks of chicken in creamy marinade, broiled over charcoal

Paneer sula

Bar-be-cue pieces of cottage cheese

Sarson mahi aloo

Baby potatoes with freshly ground mustard

Salad

Chicken biryani

Chicken and rice cooked together with spices

Vegetable Biryani

Seasonal vegetables cooked together with rice and spices

Dal makhani

Urad lentils cooked with butter, tomato and garlic

Raita

Seasoned yoghurt with broiled cumin

Indian breads

Chocolate fondant with Kashmiri chili

Tea / Coffee Infusion



DINNER PRE-PLATED

Amuse bouche

Eggplant with carom seeds

Soup

Mulligatawny

Lentil soup flavoured with curry leaves

Starter

Ladies finger tempura

Okra stuffed with Indian spices

Mains

Lamb daruwala

Mutton flambéed with Indian rum

or

Morel curry

Kashmiri morel simmered with spices

Dessert

Rose petal panacotta

Cinnamon and ginger infusion



NORTH INDIAN THALI

A plate with a selection of North Indian dishes, a meal for one.

Gosht do pyaza

Mutton cooked with spices and vegetables

Achari baghare baingan

Aubergine, pickled spices

Aloo jeera poshto

A dish of potatoes and poppy seeds

Bhindi kurkuri

Crispy fried lightly seasonedokra

Dal tarka

Yellow dal tempered with garlic and cumin

Steamed rice

Raita

Seasoned yoghurt with broiled cumin

Salad

A mix of onions, cucumber and carrots

Indian breads

Thandai cheese cake

Cheesecake flavoured with cooling Indian spices

Tea / Coffee infusion