



LILAYI

Lodge

Lilayi a la Carte Menu

www.Lilayi.com

All prices are inclusive of VAT and service charge.

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

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Starters

VENISON POT PIE

Slow cooked Lilayi Lodge venison with crispy puff pastry and kei apple jelly / 160

WILD MUSHROOM ARANCINI

With a creamy mushroom duxelles sauce / K160

ROASTED BUTTERNUT, SPINACH AND FETA RAVIOLI

Served in a creamy tomato and parmesan sauce / K160

CHILLED VEGETARIAN VIETNAMESE SPRING ROLLS

Avocado, bean thread noodles, mint, julienne vegetables and plum sauce / K150

BARBEQUE CHICKEN WINGS

With honey, garlic, lemon, sesame seeds and spring onion / K150

CRISPY DEEP FRIED CALAMARI

With a tartar sauce / K160

MOULES MARINIERE

Mussels in a creamy white wine and garlic sauce / K160

PRAWN AND CRAYFISH COCKTAIL

Served with avocado / K160

DEEP FRIED SIAVONGA KAPENTA

K120

CHILLED PRAWN AND CRAYFISH VIETNAMESE SPRING ROLLS

Crayfish, prawn, bean thread noodles, mint, julienne vegetables and plum sauce
K160

PEKING DUCK PANCAKES

Shredded duck pancakes with cucumber, spring onion and hoisin sauce
K160

LILAYI VENISON CARPACCIO

Drizzled with balsamic vinegar and olive oil, gherkins, capers and parmesan shavings
K160

ZAMBEZI CROCODILE

Served in a creamy thermidor sauce / K160

CHICKEN LIVERS

Sautéed in a creamy fresh basil and mushroom sauce / K150

SOUP OF THE DAY

K140

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Salads

LILAYI HOUSE SALAD

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

K170

FRESH SALMON & HALLOUMI SALAD

Norwegian salmon, fresh garden greens, avocado, boiled egg and halloumi cheese with a balsamic and olive oil dressing

K240

GREEK SALAD

Tomato, Cucumber, Feta Cheese and Kalamata Olives

K180

Mains

VEGETARIAN

LILAYI VEGETARIAN BURGER

Homemade vegetarian burger, made with pecans, brown rice, parmesan, roasted mushroom, carrot, and beans. Served with avocado, fried onions, pickled cucumber, mozzarella, and hand-cut fries

K220

VEGETABLE COCONUT CURRY

Seasonal vegetables, chickpeas, and lentils simmered in a creamy coconut curry. Served with basmati rice and sambals

K240

CREAMY TAGLIATELLE

Homemade Pasta in a creamy exotic mushroom sauce, topped with crispy eggplants and parmesan cheese

K250

VEGETABLE BAKE

Grilled eggplant, baby marrow, sautéed mushrooms and spinach layered with béchamel and tomato concasse, topped with mozzarella cheese

K250

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FISH & SEAFOOD

GRILLED ZAMBIAN CRAYFISH (subject to availability)

Freshwater crayfish served with a lemon butter sauce and hand-cut fries
K280

EAST AFRICAN SEAFOOD CURRY

Freshwater crayfish, prawns, tilapia, crabsticks, calamari and mussels in a mild curry sauce served with basmati rice
K290

CREAMY CRAYFISH TAGLIATELLE

Homemade pasta with freshwater crayfish tails in a creamy parmesan sauce
K280

ZAMBIAN WHOLE FRIED BREAM

Served with traditional vegetables, nshima and tomato relish
K270

PANKO TILAPIA

Served with tartar sauce, hand-cut fries and seasonal vegetables
K280

SEARED NORWEIGIAN SALMON

Served with mashed potato and seasonal vegetables
K350

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
K350

POULTRY

CHICKEN ESPETADA

Skewered chargrilled chicken thighs, green peppers, onions, peri-peri sauce, served with vegetables and hand-cut fries.
K260

LILAYI GOURMET CHICKEN BURGER

Chicken fillet burger topped with cheddar cheese, caramelised onion, tomato relish, bacon and hand-cut fries
K230

ROAST DUCK

Slow roasted duck with an orange and litchi sauce
K300

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MEAT

BEEF ESPETADA

Chargrilled beef rump steak, green peppers, onions, served with peri-peri sauce, served with vegetables and french fries
K280

LILAYI GOURMET BEEF BURGER

Homemade beef burger topped with cheddar cheese, caramelised onion, tomato relish, bacon and hand-cut fries
K230

ZAMBIAN MIXED GRILL

Grilled rump steak, venison sausage, pork spareribs, grilled chicken kebab & grilled tomato.
Served with nshima, tomato relish, and local seasonal vegetables
K295

SPICY PORK BELLY GNOCCHI

Glazed pork belly and gnocchi with ginger, cucumber, bok choy and bean sprouts in a sweet and spicy Thai chilli sauce
K270

PORK RIBS BALI HAI

Sticky ribs with a chilli, ginger and coriander glaze, served with seasonal vegetables and hand-cut fries
K270

MOMBASA LAMB CURRY

Slow cooked boneless lamb and grilled eggplant in a fragrant mild curry, served with basmati rice and sambals.
K280

500g T BONE PORTUGUESE

Chargrilled and served with a fried egg, seasonal vegetables and hand-cut fries
K290

VENISON DISH OF THEY DAY

Ask your waiter for our chefs' daily venison dish, served with seasonal vegetables and your choice of starch
K280

Children

PASTA NAPOLITANA

Served in a tomato sauce and topped with cheese / K140

VEGETARIAN QUESADILLA

Tortilla filled with roasted vegetables and mozzarella / K140

CHICKEN QUESADILLA

Tortilla filled with chicken, roasted vegetables and mozzarella / K150

ROAST CHICKEN THIGHS

Oven roasted chicken with vegetables and french fries / K150

CHILDREN'S BURGER

Beef, chicken, or vegetarian burger topped with cheese and served with french fries
K150

PORK SPARE RIBS

BBQ ribs served with french fries and vegetables / K150

CRISPY CHICKEN OR FISH FINGERS

Crispy crumbed chicken or fish with french fries and vegetables / K150

SPAGETTI BOLOGNAISE

Served with beef bolognaise and topped with cheese / K150

Dessert

PECAN NUT PIE

Served with vanilla ice cream / K160

SICILIAN ESPRESSO CHOCOLATE CHEESECAKE

Served with a berry coulis / K160

APPLE PIE

Served with hot custard / K150

TRADITIONAL CRÈME BRULÉE

Traditional vanilla flavoured with a sugar crust / K150

ICE CREAM

Three scoops of vanilla or chocolate ice cream / K100

SLICED SEASONAL FRUIT

Served with vanilla ice cream / K140

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Breakfast

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

THAI VEGETARIAN OMELETTE

Two egg omelette filled with onion, mushrooms, mixed peppers, ginger, coriander and chilli, glazed with a sweet chilli sauce

K140

SMASHED AVOCADO WITH POACHED EGGS

Smashed avocado on toast, topped with poached eggs and micro greens

K150

TWO EGG OMELETTE

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

K140

SHAKSHUKA

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

K160

FULL ENGLISH BREAKFAST

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

K160

BREAKFAST PLATTER

Scrambled eggs, bacon, sausage, sweetcorn fritters with avocado, oyster mushrooms, cherry tomato ragu and sliced fruit

K170

SMOKED SALMON CROISSANT

Freshly baked croissant topped with scrambled egg, smoked salmon and rocket

K180

PANCAKES

Served with cinnamon sugar and lemon wedges

K110

WAFFLE

Served with cream and maple syrup

K110

FRENCH TOAST

Golden-fried french toast drizzled with maple syrup and bacon

K130

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