



Riverside Dining Experience

\$55 per person

*Available for individuals and small groups staying at any hotel in Victoria Falls.
Includes a 3-course BBQ dinner with a welcome drink and traditional entertainment*

The Riverside Dining Experience offers authentic African-style barbeque dining within an unparalleled setting on the edge of the Zambezi River. The diverse menu includes traditional Zimbabwean specialities, fresh salads and flavour-filled side options. The experience also includes traditional entertainment, a welcome drink and return transfers within Victoria Falls Town radius. Available throughout the year at the Palm River Hotel, weather permitting. Cash bar available.



Terms and Conditions

- Riverside Dining Experience takes place from 18h30 - 21h30
- Riverside Dining Experience requires a minimum of 6 guests to proceed (the 6 guests can be from different bookings)
- Advanced bookings required. Walk-ins are accepted subject to availability
- Full payment or confirmation vouchers required for group bookings prior to the dinner
- If cancelled due to weather conditions or minimum pax not being met, dinner reverts to a 3-course à la carte or set menu at the hotel dining hall
- During the rainy season, riverside dinners will be confirmed at 1400hrs on the day depending on the prevailing weather and weather forecast
- For exclusive bookings a minimum of 50 guests are required



Riverside Dining Menu

STARTER

Butternut Soup with warm Corn Bread

MAINS

On the Grill

Flame-Grilled Chicken

Lemongrass and Garlic Rib-Eye Steak

BBQ Crocodile

Grilled Vegetable Skewers with Red Onion, Red Pepper, Yellow Pepper & Zucchini

Potjie pot (*Slow-roasted traditional stew cooked in cast iron pot on open coals*)

SIDES

Open Fire Baked Potatoes, with Cream Cheese and Chives

Couscous Salad with Chickpeas, Roasted Broccoli, Cauliflower and Mixed Herbs

Herbed Cabbage and Carrot Slaw

Caesar Salad with Green Beans, Croutons and Bacon Toppings

Sadza (*Traditional Polenta*)

Chomolia (*African Kale*)

SAUCES

Black Pepper Sauce

Tomato Relish

House-made chilli sauce

DESSERT

Citrus Pannacotta with Marshmallow Meringue, Lemon Curd, Candied Citrus, and
Smoked Lavender Shortbread

