



African Queen Cruise Company

Dinner Menus
DINNER MENUS



AFRICAN QUEEN
CRUISE COMPANY



from the coals



STARTERS

- Fresh tomato basil soup with Italian knochi
- Freshly baked holiday rolls.

HOT STAGE

- Marinated Fillet Steak.
- Chicken Kebabs
- Crumbed Fillet of Bream
- Oven Roast Vegetables
- Potatoes Lyonnais
- Lasagna pasta

COLD STAGE

- Green Salad
- Coleslaw Salad

SAUCES

- Curry
- Red wine sauce
- Tarter sauce with Lemon

DESSERTS

- Chocolate Mousse
- Fruit Salad with Fresh Cream
- Assorted Biscuits
- Tea and Coffee

bbq dinner



DINNER

- Crumbed fish fillet
- Whole Barbequed fillet of beef
- Marrakech Chicken Kebabs
- Herbed vegetable
- Jacket potatoes
- Nshima Savory tart
- Vegetable pickle and pepper parsley

SALADS

- Green Salad
- Cous Cous salad
- Coleslaw salad

SAUCES

- BBQ sauce
- Holiddise sauce

DESSERTS

- Bread and butter pudding
- Fresh seasonal fruits
- Assorted Biscuits
- Tea and Coffee



bedyango's dinner

MAIN

- Garden Greens
- Mupani Worm
- Biltong
- Chikanda
- Fish Fillet
- Kapenta
- Beans Stew
- Okra Stew
- Pumpkin leave Stew
- Impwa Stew
- Beef Stew
- Marrakech Chicken Kebabs
- Village Chicken
- Chawama Chicken Stew
- Linda Rice
- Potatoes
- Pusi Omumwali Bake (potato and pumpkin bake)

DESSERTS

- Leya Lemon tart
- Fruit salad with cream
- Assorted biscuits



spit, roast, menu



STARTER - Vegetable Timble with Garden Greens, holiday rolls and garlic butter.

HOT STAGE - Roast Zambian Beef
- Lemon Garlic & Mint Roast Vegetables.
- Chicken Kebabs with jasmine
- Crumbled fish finger

SALADS - Green Salad
- Pasta Salad

SAUCES - Cream Sauce
- Curry Sauce
- Tartor sauce

DESSERTS - Chocolate Éclairs
- Fruit Salad with Cream
- Tea and coffee

NOTE

- inclusive of entertainment which is the Marimba band.
- The rate includes Laundry and standard set up.
- All dinners include water.