



MOKUTI
ETOSHA LODGE

Dinner Menu

STARTER

Butternut soup

ENTRÉE

Mokuti green salad

MAIN COURSE

Atlantic deep catch collection

Hake fillet; panko prawns; calamari; mussels served with rice

or

Venison Rump steak

Eland served with sweet potato wedges and a pepper sauce

or

Vegetarian Pasta

Fresh vegetables; herbs and garlic served with pasta

or

Namibian A-grade Beef Rump

Served with Mokuti fries and a red wine jus

DESSERT

Homemade cheesecake

Chocolate mouse

Fruit salad and ice cream