

## Welcome to a delightful start to your day at Waldeck Lodge. Enjoy our carefully curated breakfast buffet.

### **Fresh Fruits & Yogurt**

Selection of seasonal fruits paired with creamy yoghurt



### **Cereals & Muesli**

A variety of healthy grains, nuts and dried fruits

### **Freshly baked bread**

Enjoy your daily selection of artisan bread



### **Cold cuts & Cheese**

A fine assortment of cheeses and premium cold cuts offering a balance of flavour



### **Egg specialities**

Choose from boiled, fried, scrambled eggs or an omelet of your choice. On selected days we also offer Eggs Benedict or other egg dishes of your choice



### **Sweet Treats**

Indulge in freshly baked croissants, pancakes or other delightful pastries, changing regularly for a touch of variety



### **Coffee Selection**

Enjoy your favourite coffee whether it's an Espresso, Americano, Cappuccino, Latte or macchiato. We offer a variety of milk options including almond or soy milk and lactosefree options



### **Teas**

A carefully curated selection of premium Namibian teas from classic black and green teas to herbal infusions



### **Orange Juice**

Made from fresh oranges every morning

# 3-Day Menu for Waldeck Lodge

## Day 1

### Lunch

Grilled Vegetable & Halloumi Salad with a Light Balsamic Dressing



Pan-Seared Oryx Medallions with Sweet Potato Purée and a Red Wine Reduction

### Dinner

Springbok Carpaccio with Rocket, Parmesan & Truffle Vinaigrette



Grilled Rock Cod with Lemon Butter Sauce, Saffron Rice & Seasonal Greens



Dark Chocolate Fondant with Amarula Cream

## Day 2

### Lunch

Quinoa, Avocado & Roasted Beetroot Salad with Citrus Dressing



Free-Range Chicken Supreme with a Light Herb Jus & Roasted Root Vegetables

### Dinner

Butternut & Ginger Soup with Toasted Pumpkin Seeds



Slow-Braised Kudu Shank with Rosemary Potatoes & Caramelized Carrots



Mango & Passionfruit Sorbet with a Coconut Tuile

## Day 3

### Lunch

Classic Caesar Salad with Grilled Prawns & Parmesan Shavings



Seared Zebra Loin with a Light Mustard Sauce & Grilled Asparagus

### Dinner

Marinated Tomato & Burrata Salad with Fresh Basil & Aged Balsamic



Chargrilled Roan Fillet with, Sweetcorn, Baby Spinach & Peppercorn Sauce



Lemon Cheesecake with fresh Seasonal Berries