Pasta Lunch Menu

R105 pp

Table Salad

Fresh garden leaves, scattered with cherry tomatoes, crisp cucumber, shaved red onion, and a creamy dressing

Pasta Napoli

Pasta in freshly made Tomato sauce, topped with a dollop of Basil Pesto & grated Parmesan, accompanied by crispy Garlic bread

Fresh Seasonal Fruit Salad and Vanilla Ice Cream

Fish & Chips Lunch Menu

R125 pp

Minted Pea Soup

Served with Homemade Bread

Grilled Line Fish

Lemon & Herb Grilled Fish served with hot Chips & Coleslaw

Vanilla Ice Cream & Chocolate Sauce

Serengeti’s Restaurant, a taste of the Wild”
Garden Route Game Lodge, Albertinia
Tel: +27 (28) 735 1200 - Fax: +27 (28) 735 1202
www.grgamelodge.co.za – reservations@grgamelodge.co.za
Curry Lunch Menu

R145 pp

Table Salad

Crisp Lettuce, sliced Tomato & Cucumber, and shaved Onions with Lemon Vinaigrette

Chicken or Vegetable Curry

Traditional Cape Malay Curry served with steamed Rice, accompanied by Poppadum, sambals & cucumber Raita

Dark Chocolate Brownie

Served warm, accompanied by vanilla Ice Cream and Chocolate Sauce
Chicken Schnitzel Group Lunch Menu

Maximum 40 pax R170pp

Table Salad

Fresh garden leaves, scattered with cherry tomatoes, crisp cucumber, shaved red onion, and a creamy dressing

Chicken Schnitzel

Crumbed Chicken Breast topped with a creamy Cheese & Mushroom sauce served with Seasonal Vegetables and Hot Chips

Malva Pudding

Traditional South African baked dessert served with vanilla Custard
Burger Group Lunch Menu

Maximum 40 pax R145 pp

Table Salad

Fresh garden leaves, scattered with cherry tomatoes, crisp cucumber, shaved red onion, and a creamy dressing

Burger & Chips (beef, chicken, or vegetarian)

Served on a lightly toasted bun with crisp lettuce, sliced tomato, pickles & golden tempura onion rings

Vanilla Ice Cream & Chocolate Sauce
Venison Pie Group Lunch Menu

Maximum 40 pax R165 pp

Table Salad
Fresh garden leaves, scattered with cherry tomatoes, crisp cucumber, shaved red onion, and a creamy dressing

Venison Pie
South African Venison pot Pie, Savoury Rice and Seasonal Vegetables

Dark Chocolate Brownie
Served warm, accompanied by vanilla Ice Cream and Chocolate Sauce
Indian Buffet Menu

Minimum 15 Pax R215 pp

Ginger & Cumin infused Carrot Soup (V)

Table Salad
Lettuce leaves, Bell Peppers, shaved Red Onions, Cucumber, & sliced Tomatoes (V)

Sides
Jeera Rice
Alu Chole
Smokey Spiced Aubergine
Mushy Peas & Paneer
Chapatis
Raita, Onion, Tomato, Cucumber, and Churri

Main – choose 2
Tomato & Aubergine Curry (V)
Split Pea Dahl (V)
Cauliflower Bhaji (V)
Chicken Korma (Non-veg)
Bombay Style Fish (Non-veg)

Dessert
Couscous & Nuts
Jain Vegetarian Menu

Minimum 15 Pax R195 pp

Contains no Onion, Garlic & Ginger or Root Vegetables

Soaked Chickpea Soup

Table Salad
Lettuce leaves, Bell Peppers, Cucumber, & sliced Tomatoes

Sides & Mains
Basmati Rice
Mushy Aubergine & Tomato Stew
Cabbage with Split Peas
Red Lentil Dahl and Cumin Seeds
Chapatis

Dessert
Couscous & Nuts
Fresh Seasonal Fruit Salad