



Latitude 15°
L U S A K A

Starters

SHRIMPS & GRANNY SMITH APPLE SALAD

Garden cress, dates and white balsamic reduction
K130

COBB SALAD LAYERED WITH EGGS

Marinated tomato, prosciutto, cheese, avocado and apple vinaigrette
K120

KOREAN BARBEQUED QUAIL

With fried sweetcorn croquettes, cauliflower puree and capsicum salsa
K130

ROASTED BUTTERNUT & QUINOA SALAD

Toasted pumpkin seeds, kale and cranberry vinaigrette
K90

DUCK AND CHICKEN LIVER TERRINE

Orange and grape salad, mixed berry jam and melba toast
K120

CREAM OF VICHYSOISE

A blend of potato, onion and leek soup enhanced with cream, fried bacon and a grissini stick
K60

GRILLED THAI FISH CAKE "NAMBIK" SAUCE

Fish cake served with a paste of dried shrimps, chilli and spices, apricot aioli and fried vermicelli
K120

CHICKEN TURMERIC SALAD

With coated sesame chicken, garden greens, shaved cucumber, avocado and cottage cheese
K60

Main Course

FREE RANGE ORGANIC BABY CHICKEN

Roasted in olive oil served with charred tomato sauce, crushed potatoes and broccoli
K200

DOU OF BEEF TENDERLOIN AND SHORT RIB

Grilled fillet and braised short rib with pan seared polenta, sautéed carrots and BBQ jus
K220

GRILLED KINGKLIP WITH GREEN PEA CREAM

With asparagus and green spring onions
K190

All prices are inclusive of VAT and Service charge

We take extra care in preparing our dishes, please allow 20 – 30 mins for your meals.



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SEAFOOD VOL AU VENT

With shrimps, salmon, white fish in a cream sauce with fried squid, roasted sweet potatoes, spinach and parmesan cheese
K230

OXTAIL HOT POT

Slow cooked oxtail, Indian spices, basmati rice cucumber raita and tomato atchar
K200

CRISPY SKIN SALMON “PICO DE GALLO”

With potato strings, avocado mousse, fried capers and lime infused olive oil
K240

CHICKEN & MUSHROOM PAPPARDELLE

Tossed in a chive and mascarpone sauce served with garlic bruschetta
K180

PENNE PASTA AGLIO, OLIO E PEPERONCINI

A classical al dente cooked pasta with sautéed onions, chilly and lots of garlic in olive oil dressed with fried capers and parmesan cheese
K160

Sides

Mash potato K45

Seasonal vegetables K45

French fries K45

Basmati rice K45

Desserts

• Cheese cake K75

• Tiramisu K75

• Chocolate mousse K75

• Pineapple crepe with orange glaze, fruit coulis and ice cream K75

• Diplomate chocolate tarte K75

• Cheese platter K180

• Fruit salad K75

• Ice cream K75

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