

Valentine's

TASTING MENU

K1,500 per person

Bread Course: The Opening Kiss

Beef-Fat Molten Bread · Cultured Wild Honey Butter · Smoked Salt

Opening Bite: A Blush In The Garden

Heirloom Beetroot Tart Fin · Ricotta · Sichuan Cucumber

Palate Cleanser: A Breath Between Heartbeats

Lavender Butternut Cappuccino

Beef: A Celebration Of Craft

Roasted Short Rib · Confit Cheek · Braised Shoulder · Ox Tongue Boudin
Baby Lettuce · Baby Gem · Fermented Carrot · Beef-Fat Potato · Aubergine · Wild Garlic
Finished Tableside With Madeira Jus

When Sea Meets The Zambezi: Where Water Meets Desire

Crayfish Agnolotti · Butter-Poached Queen Prawn · Grilled Local Tilapia
Saffron Fondant · Black Truffle · Crayfish Bisque

Dessert: Sweet Afterglow

Blueberry & Basil Sorbet · Warm Doughnut · Mascarpone · Hazelnut · Apple Blossom

Curated by Group Executive Chef Ray

An evening of flavour, sound and atmosphere

Vegetarian menu available on request



Blu

Featuring an evening of indulgence with a festive tasting menu curated by our Executive Chef.
Complimentary glass of bubbles upstairs at midnight while stocks last.

dine with us
THIS NEW YEAR'S

Featuring an evening of indulgence with a festive tasting menu curated by our Executive Chef.
Complimentary glass of bubbles upstairs at midnight while stocks last.

BOOKING IN ADVANCE IS ESSENTIAL | 31 DECEMBER 2025

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