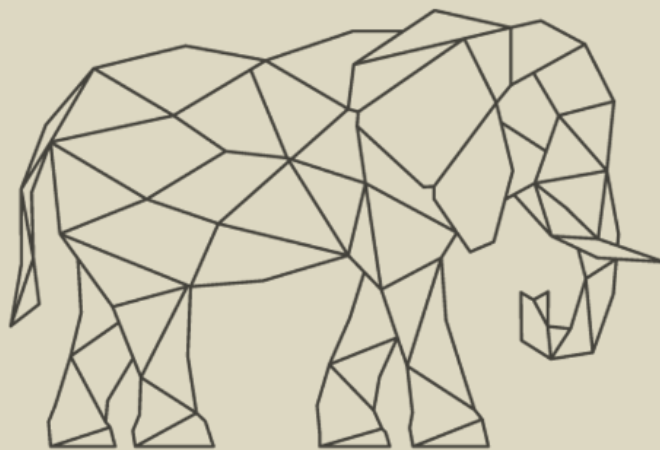


SWEETS MENU

Please note personal Tipping is discouraged at Ndlovu Lodge, should you feel the service rendered warrants a Gratuity please add it to your bill and we will distribute to the team as we believe our entire team is what makes your experience memorable. Thank you from Management



Elements Restaurant

Flamboyant - Intrigue - Fiery

Cherries Inferno

R110.00



Cherries jubilee is a dessert made with cherries and cherry brandy liqueur, which is then flambéed, and served over rich vanilla ice cream.

Elements Crepes

R120.00



A crepe is a very thin pancake and fashioned into a dessert consisting of crepes prepared in melted butter and sauteed in a sauce of caramelized sugar and butter, orange juice, orange zest and Ndlovu Orange liqueur, prepared in a tableside performance and flambéed.

Amarulade Banana's

R105.00



If you've never had caramelized bananas, you are in for a real treat! Bananas are naturally sweet, we halve them and caramelize in butter and sugar and then they take on a more robust flavour, the residue sauce is infused with Amarula Liqueur and served over a rich Vanilla Ice Cream

Elements Angel Fingers Bliss

R135.00



Elements Angel Fingers Bliss with peaches and cream is an Ndlovu Lodge delicacy, sweet, refreshing, and light we bring to you this ensemble, a simple traditionally summertime dessert consisting of sliced peaches, whipped cream and secret ingredients, layered on a stack of Boudoir Biscuits. As a dessert, it is relatively healthy, since it is made up of raw, low-calorie, vitamin rich fruit.

Ice Cream and Ndlovu Lodge Fruit Preserve

R75.00