

## Elephant Café launches on the banks of the Zambezi

The exclusive Elephant Café will officially launch this week where visitors can dine in the wild, surrounded by the Zambezi Elephant Trails (ZET) family and look out on Zambia's famous river. Guests will also have an unforgettable encounter with the resident rescued gentle giants grazing close by the river deck restaurant.





Well-known food blogger, Annabel Hughes is the mastermind behind the seasonal menu. Her descriptions of the dish elements are as tongue-twisting as they are delicious. The “Bush Gourmet of the Zambezi Valley” – as Annabel is known – has sourced most of her ingredients from the surrounding areas.

Tilapia, Mongongo Nut, Nsumo Fruit, Sindambi (Wild Hibiscus) and Muchingachinga (Northern Dwaba Berry) are just some of the regional components used in her nouvelle-cuisine-styled meals. Annabel’s dishes combine the freshness and authenticity of locally-sourced ingredients stylishly presented with a dash of Zambian flair. Indeed, some of the wild nuts, fruit and leaves used in the recipes are also favourites of the ZET elephants.

Kenyan-born and educated in Zambia, Annabel has travelled widely overseas and since returning to Africa has intensified her research on wild food, “a subject I became interested in while completing the Virginia Master Naturalist programme in 2011.”



Annabel says that the planning and preparation for The Elephant Café, “has been hectic and tremendously exciting but it is now very fulfilling to see my concept come together at last.

“I had only ever dreamed of showcasing my recipes using local Livingstone ingredients and am immensely grateful to SAFPAR and those who have supported me throughout in this new venture.”

Because of its remote setting, access to the Café is made by either speedboat (which includes a short trip on a pontoon) or road transfer. Located just 10 kilometres upstream from Victoria Falls, The Elephant Café is open for early-morning snacks, three-course lunches and high teas.

*The Elephant Café seats just 24 guests – thus pre-booking is essential and must be made 24 hours in advance. Group bookings for larger numbers can be arranged on request.*

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