

Abercrombie & Kent

EAST AND SOUTHERN AFRICA

THE ULTIMATE EDITION

Food Experiences

Join us on a mouthwatering journey through East and Southern Africa as we explore the stunning landscapes, wildlife, and beauty of each destination.

Abercrombie & Kent

EAST AND SOUTHERN AFRICA

Botswana | Kenya | Mozambique | Namibia | Rwanda | South Africa | Tanzania | Uganda | Zanzibar | Zambia | Zimbabwe

BOTSWANA



Champagne Stop

Add a special champagne stop to a scenic helicopter flight . The pilot will find a deserted palm island halfway through the flight and once on the ground, champagne is popped. Enjoy bubbly with views from the ground while learning more about the delta.



Chobe River Sundowners

There is no finer way to conclude a day of safari than watching the sun set over the tranquil waters of the Chobe River from a riverboat. Enjoy freshly prepared canapes, snacks and a drink in hand while watching sable, roan antelopes, hippos and elephants.



KENYA

&

Out of Africa Picnic

Enjoy an intimate picnic on the crest of the Out of Africa kopje with Angama. Discover an old-world private picnic scene: checked blankets, comfy cushions, canvas safari chairs, a wicker picnic basket, sparkling wine on ice, coffee in a Stanley flask, elegant picnic food and of course, that view.

Kiambethu Tea Farm

Located in Limuru, at an altitude of 2133 meters (7000 feet) above sea level, the Estate comprises of acres of lush tea plantations and indigenous forest. For over 100 years the estate has been farming tea which is one Kenya's largest exports. Your tour will begin with a cup of a hot beverage over which the history of the farm and the process of tea production. Walk through the plantation and learn how tea pickers pluck the top two leaves and bud from the plant. The tour ends with a three course lunch at the farm house which sits on beautiful gardens and enjoys sweeping views of the Ngong Hills in the distance.

Browns's Cheese Farm

Situated in the beautiful tea plantations of Tigoni, Brown's Farm has been in the Brown's family for close to 40 years. Recently the Brown's opened up the farm to guests where they can spend an afternoon at the farm which would include a tour of the factory and an overview of how cheese is made. Discover the flavor differences among the cheese families. A three course lunch made with 100% home-grown ingredients will be served in green and tranquil surroundings. After lunch, go on an extensive tour of the biodynamic vegetable garden; children get the chance to milk cows.

KENYA



KENYA

Tamarind Dhow Dinner

Enjoy the ultimate East African dining experience onboard a traditional Dhow. After a cruise round Tudor Creek with views of Mombasa's Old Town the dhow moors in a sheltered bay where the fine aroma of grilled lobster and steak fill the air as the chefs pull out the charcoal grills and prepare a gourmet four-course meal. By now the band is in full swing, playing a variety of popular rhythms which soon have majority of the guests dancing on the main deck.

Leleshwa Wine Tasting

Experience an exceptional wine tour at Morendat Farm in Naivasha, where landscapes meet fine viniculture. Morendat offers a unique journey through its vineyards, showcasing the art of wine production in a serene setting. Begin with a guided tour of the vineyard, learning about the unique terroir and the meticulous process of grape cultivation. The tour continues to the winery, where visitors witness the winemaking process from fermentation to bottling. Savor a range of locally produced wines, accompanied by insights into their distinct flavors and aromas. The experience is enriched by the stunning views of the surrounding countryside and the opportunity to enjoy a gourmet lunch or light bites paired with the wines.



MOZAMBIQUE



Peri Peri Beach Club

Azura Benguerra's Peri Peri Beach Club offers poolside relaxation while enjoying Mozambican cuisine with world-acclaimed wines and cocktails. Overlooking a pool with breath-taking views over the Indian Ocean, the signature décor and cuisine of Peri Peri celebrates Mozambique's rich Portuguese history. Enjoy the beachfront location, snacking on Peri Peri prawns, espetadas and gourmet pizzas from the wood-fired pizza oven, or indulge in your own private "Sizzle Table" and choose a selection of seafood and meat to be grilled right in front of you.

Sunset Dhow Cruise

Set sail for a private sunset extravaganza on a traditional East African sail boat. Let down your hair and leave behind your shoes, as you step onto the wooden deck to see the islands from a different perspective. Sip on a delicious cocktail as the wind catches the sails, the ocean laps against the bow, the skies are painted in warm tones and the sun sinks into the sea.



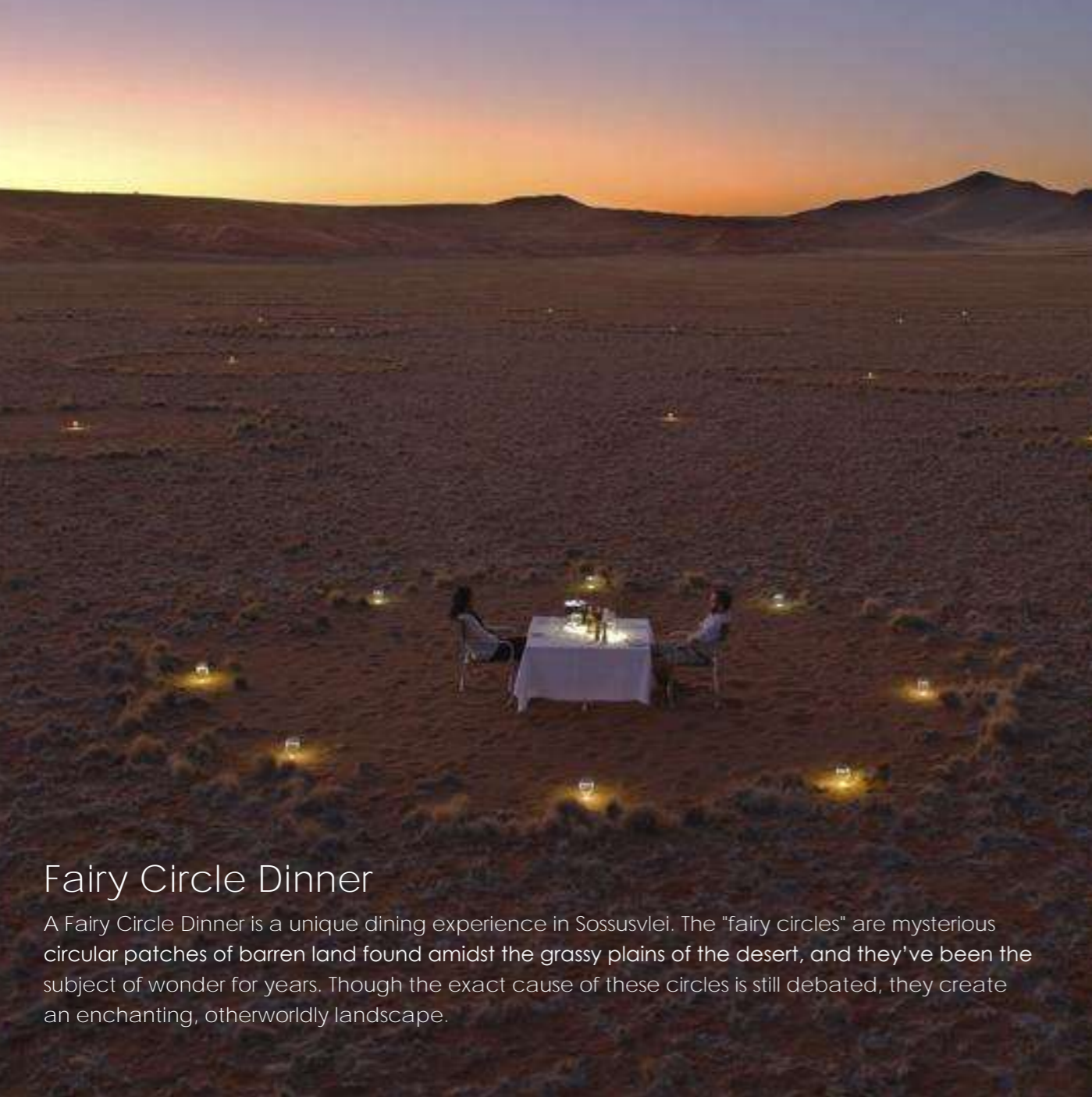
NAMIBIA

Desert Picnic

Guests staying at Okahirongo Elephant Lodge can stop off during a scenic drive. Enjoy tempting snacks and sundowners on the dramatic dunes or relish a sumptuous picnic lunch in the Hoarusib Valley after exploring the awe-inspiring clay castles.

Fairy Circle Dinner

A Fairy Circle Dinner is a unique dining experience in Sossusvlei. The "fairy circles" are mysterious circular patches of barren land found amidst the grassy plains of the desert, and they've been the subject of wonder for years. Though the exact cause of these circles is still debated, they create an enchanting, otherworldly landscape.



The Women's Bakery

The Women's Bakery was set up to train local women from the area how to bake bread and create their own stable business and they have to date successfully set up six bakeries across Rwanda. During this tour you will meet the women that have become expert bakers, hear their stories and learn a baking skill or two from them. You will be introduced to one of the ladies and get stuck in with the baking process making a banana, pumpkin, beetroot or carrot bread. Once the prep is completed you will put your unbaked loaf into the oven and enjoy a cup of coffee - the perfect time to sit and chat to the women and find out about their life stories and how they got to where they are today. Once your creation is ready it is yours to take with you or enjoy with your baking team.

Question Coffee

This fascinating tour will take you through the process of making a cup of Rwandan coffee. Your guide will explain the steps that go into growing and harvesting the coffee bean and if the season is right you will also be able to harvest and depulp some of the cherries ready for roasting. From here you will head into the roasting. The roast master will explain the process then you will be able to try it for yourself. Head to the coffee house for the final essential step – the brewing. The expert baristas will guide you through pulling that perfect espresso shot and the creation of the various forms of coffee you can create.

RWANDA



SOUTH AFRICA



Klein Jan at Tswalu

Dining at Tswalu is rooted in local and cultural diversity. Every taste is a reminder of South Africa's rich culinary heritage, interpreted in a fresh, modern way. Creating a refined, seasonal dining experience in the middle of a vast, remote reserve. Almost everything is made from scratch. The chefs, under the mentorship of executive chef, Marnus Scholly, are developing a pioneering, sustainable food culture in close collaboration with chef Jan Hendrik van der Westhuizen who retains a Michelin star for Restaurant JAN in Nice, France. His vision of developing a sustainable food culture at Tswalu now finds expression at Restaurant Klein JAN, where a seasonal tasting menu celebrates the best of the region on the plate. This isn't just fine dining, it's a culinary journey!



Vuur at Remhoogte Wine Estate

Enjoy a culinary journey at Vuur restaurant located in Stellenbosch. Fly in a luxurious Airbus helicopter from Cape Town, enjoying amazing views of the beautiful Western Cape, before touching down at the wine estate. In Afrikaans, "Vuur" translates to "fire." Fire is the main cooking technique used to prepare all the dishes that form part of this exquisite dining experience.

Choose an exclusive and private experience that includes a heritage 7-course menu paired with six vintage wines or a social long table experience at Vuur Goose Island, that includes a 7-course menu paired with five wines.



TANZANIA



Mto wa Mbu Cooking Class

Create a few African dishes with our A&K Insider Access using traditional cooking methods in the village of Mto wa Mbu, located at the bottom of the Great Rift Valley escarpment. Start the class in the local market with chef Siporah to make your purchases. Once you have all your ingredients you will then ride like a local in a Tuk Tuk (Rickshaw) to Siporah's home. You will be welcomed into her kitchen where she will show you how to prepare the various ingredients then how to cook the dishes on her traditional oven which is made from clay and heated by charcoal. During your cooking lesson you will also be able to talk to your host about what village life is like and she will be equally fascinated by your life overseas too. Once your dishes are ready you will sit down all together and enjoy your lunch over which more stories will be shared.



Gibb's Farm Organic Dining

Start your day with organic Arabica coffee, grown and roasted right on the farm and a hearty farm breakfast. Lunch time sees a smorgasbord of organic dishes and outside guests are welcome to join us. Enjoy afternoon tea in the garden with a delicious assortment of coffees, teas, fresh cream and scones. In the evening, share stories over candle-lit dinners featuring English and Tanzanian influenced cuisine.



UGANDA

Brunch At The Top Of The Falls

Brunch at the top of Murchison Falls offers a unique dining experience. Perched high above the cascading waters, enjoy a sumptuous meal amidst the awe-inspiring beauty of one of Uganda's most iconic natural landmarks. The brunch features a carefully curated menu of fresh, locally sourced ingredients, allowing diners to savor delicious flavors while soaking in panoramic views of the Nile River and surrounding landscapes.



Spice Farm Visit

Spices were first introduced to Zanzibar by the Assyrians and Portuguese several centuries ago, but it was the Omani Sultan in 1840 that fully exploited the island's tropical climate and fertile soil to grow the myriad of spices that are found here today. Since then, Zanzibar has also been known as the Spice Island and cloves are still one of the main domestic products. One of the most fascinating aspects of this tour is seeing what the spices look like before they are ground or crushed and put into containers that you buy in the supermarket.

Dhow Cruise & dinner

Late in the afternoon board your private traditional sailing boat (Dhow), the type used for centuries for carrying cargo between Zanzibar and the Arabian Gulf. From Stone Town the boat ride will give you an insight into the real Zanzibar as you watch fishermen and traders sail back and forth at the port; sit back and relax, enjoy the Zanzibar breeze and crystal clear turquoise waters while sipping a drink accompanied with canapes and watch the sun slowly slip beyond the edge of the horizon and the sky light up with that special golden glow.

ZANZIBAR



ZAMBIA



Royal Livingstone Express

The Royal Livingstone Express Dinner offers a luxurious and nostalgic experience on a vintage steam train through the scenic landscapes of Victoria Falls and the Batoka Gorge. Drinks and snacks are served after boarding followed by a fine-dining experience with a 5-course gourmet meal paired with a selection of fine wines. The train exudes old-world elegance with wood-paneled coaches and an atmosphere reminiscent of the colonial era.

Zambezi Sanpan Dining

Can you imagine a dining experience more private than having the entire Zambezi River to yourself? Guests staying at Tongabezi Lodge can enjoy a Sanpan breakfast or dinner on the Zambezi River whilst your meal is paddled out to you, one course at a time? This is available throughout the year, except during the highest river levels, which are usually from March to June.

Livingstone Island Lunch

Explore Livingstone Island while the guides let you in on the incredible history of the island as you follow the footsteps of Dr David Livingstone all the way to the edge of the waterfall. Depending on river heights, prepare to be drenched in the spray from the Falls or watch a rainbow stretch across the open gorge. The experience is completed with a 5-star gourmet meal prepared for you on the island itself.

ZIMBABWE



Malachite Dinner Cruise

Enjoy a sunset cruise where amuse bouche and snack platters are served while the sun sinks below the shimmering surface of the Zambezi.

The high vantage point on the upper deck provide the ideal space to watch one of Victoria Falls famous sunsets. After the sun has sunk below the river line, dinner is served on the lower deck of the vessel, exemplifying the hallmarks of exquisite cuisine prepared on board by two Chefs. The rich aroma of locally sourced, fresh ingredients wafts around diners as the dishes are plated. A delicious four-course meal and all-inclusive drinks are served as the boat gently glides along to the sound of water lapping under the night sky.

Home Hosted Lunch

A home-hosted meal offers an intimate and authentic glimpse into the local way of life, sharing in the warmth and hospitality of Zimbabwean culture. Guests are welcomed into the home of a local family to enjoy a homemade dishes prepared using traditional recipes and locally sourced ingredients. Throughout the experience, hosts graciously share insights into their customs, traditions, and way of life, offering guests a deeper understanding of the culture and values that define their community.





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