IN-ROOM DINING
To help the animal care staff maintain the health and safety of the animals, please refrain from feeding the animals or dropping items into the habitats.

Thank you for your help in making DISNEY'S ANIMAL KINGDOM Lodge a safe and magical place for everyone and every creature.
BREAKFAST SERVED 6–11 A.M.

ENTRÉES

Safari Breakfast
Two Eggs served with Breakfast Potatoes, Biscuit, and choice of Bacon or Sausage  12.99

Three-Cheese Omelet
Three Eggs with Cheddar, Mozzarella, and Swiss Cheese served with Breakfast Potatoes and Biscuit  11.99

Ham and Cheese Omelet
Three Eggs with Ham and Cheddar served with Breakfast Potatoes and Biscuit  12.99

Grilled Vegetable Omelet
Three Eggs with Grilled Vegetables served with Breakfast Potatoes and Biscuit  11.99

Egg substitute available upon request  additional 1.00

Cinnamon-Raisin French Toast
served with Syrup and Butter  9.99

Belgian Waffle
served with Syrup and Butter  9.99

Hot Cakes
served with Syrup and Butter  9.99

Continental Breakfast
A variety of Breakfast Pastries served with Coffee and Orange Juice  11.99

Fruit Plate
Seasonal selection of sliced fresh Fruit served with Yogurt  11.99

Hot Cereal
Oatmeal or Sweet Quinoa Cereal served with Brown Sugar and Butter  3.99

Cereal
Assorted Cereals: Froot Loops, Corn Flakes, Rice Krispies, Frosted Flakes, or Raisin Bran  4.59

GUESTS AGES 9 AND UNDER

Your choice  5.99

All meals served with choice of 1% Milk, Bottled Water or Juice

Mini Pancakes
Three mini Griddle Cakes with choice of Bacon or Sausage

The Pumbaa Plate
One egg with Breakfast Potatoes and choice of Bacon or Sausage

Waffles
One half of a Belgian-style Waffle with Syrup and choice of Bacon or Sausage

French Toast
Two slices of French Toast and choice of Bacon or Sausage

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Touch “Dining Options” on your telephone to place your order.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.
BREAKFAST SERVED 6–11 A.M.

SIDE ORDERS

Side of Eggs  4.99
Sausage or Bacon  3.99
Bakery Basket  8.99
Toast White, Wheat or Rye  2.59
English Muffin  2.59
Fruit Cup  4.99
Mini Muffins
Chocolate Chip, Blueberry, and Banana-Macadamia Nut (1 each)  2.99
Low-fat Bran Muffin  2.59
Bagel with Cream Cheese  3.99

BEVERAGES

Pot of Coffee  Regular or Decaffeinated  4.99
Cappuccino  (Add flavor .50)  3.89
Espresso  3.39
Hot Chocolate  4.29
Tea Selections  2.99
Milk  Whole, Chocolate, Skim, or 1% Low-fat  2.89
Carafe of Iced Tea  6.99
Carafe of Juice  (Orange, Apple, or Cranberry)  11.99
Large Evian Water  1 L  6.50
Chilled Juice
Grapefruit, Apple, Pineapple, Orange-Guava-Passion Fruit,
Cranberry, Orange, V-8, Prune, or Tomato  1.79
Soft Drinks  (12-oz can)
Cherry Coke, Coca-Cola Classic, Diet Coke,
Sprite, Barq's Root Beer, Ginger Ale, Mr. Pibb, or Orange  2.99
POWERADE  3.59
Milk Shakes Vanilla, Chocolate, or Strawberry  4.99

Start your morning off with a delicious
Mimosa  8.00 or Bloody Mary  6.25

Kosher Meals are available upon request. Please allow a minimum of 24-hour notice.
A 3.00 delivery charge, applicable sales tax, and 18% service charge will be added to all orders.

For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.
ALL-DAY DINING SERVED 11 A.M.–12 MIDNIGHT

APPETIZERS

Chilled Shrimp Cocktail
with spicy Dipping Sauce and Garlic Mayonnaise 13.99

Pita Crisps
with assorted Hummus 6.99

Fruit and Cheese Platter
served with Lavosh Crackers 14.99

SOUPS

Soup of the Day 4.99

Chicken Pepperpot 4.99

SALADS

Fruit Salad
with Yogurt 11.99

Mixed Greens
with Mango Vinaigrette 6.99

Caesar Salad
with Classic Caesar Dressing 9.99
Add Grilled Chicken 11.99
Add Shrimp 13.99

Chef Salad
with Balsamic Vinaigrette 10.99

Kosher Meals are available upon request. Please allow a minimum of 24-hour notice.
A $3.00 delivery charge, applicable sales tax, and 18% service charge will be added to all orders.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.
ALL-DAY DINING SERVED 11 A.M.—12 MIDNIGHT

HOT SANDWICHES

All sandwiches are on a Specialty Roll with Lettuce, Tomato, and Onion served with your choice of Boma Chips or Fruit

Angus Chuck Cheeseburger served with choice of American, Swiss, Cheddar or Provolone Cheese 13.99
Marinated Grilled Chicken Breast Sandwich 12.99
Vegetarian Falafel Crisp Chickpea Cakes in a Wheat Pita with spicy Yogurt 10.99

DELI SANDWICHES

All sandwiches are on a Specialty Roll with Lettuce, Tomato, and Onion served with your choice of Boma Chips or Fruit

Smoked Turkey and Swiss Cheese 10.99
Ham and Swiss Cheese 10.99
Club Sandwich 10.99

PIZZAS

Cheese Pizza 17.99
Pepperoni Pizza 19.99

GUESTS AGES 9 AND UNDER

Your choice 8.99
All meals served with choice of 1% Milk, Bottled Water or Juice

Served with Applesauce and your choice of Baby Carrots or Grapes

Cheeseburger Macaroni & Cheese Chicken Strips
Hot Dog Peanut Butter & Jelly Grilled Cheese

Pasta with Marinara Sauce and Meatballs

Boma Chips and Soft Drinks Available Upon Request

Kosher Meals are available upon request. Please allow a minimum of 24-hour notice. A 3.00 delivery charge, applicable sales tax, and 18% service charge will be added to all orders.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.
ENTREES
served from 5-10 p.m.

Taste of Boma—Flavors of Africa
Rotisserie Chicken, Fish of the Day, and Afri-crusted Prime Rib
served with Pap "Polenta," and Soup of the Day  29.99
Guardian Peak Cabernet/Merlot/Shiraz, Western Cape  8.00 glass
Vegetarian Taste of Boma—Flavors of Africa  19.99
Paul Cluver Pinot Noir, Elgin  13.50 glass

The items below are served with your choice of two sides:
Couscous, seasonal Vegetables, or Roasted Potatoes

Seared Salmon  25.99
Delheim Gewurztraminer, Stellenbosch  9.50 glass
Spiced Rotisserie Half Chicken  21.99
Goats Do Roam Rhone Blend, Paarl  7.00 glass
Mustard-glazed Shrimp Skewer  24.99
Beyond Sauvignon Blanc, Western Cape  8.00 glass
Afri-crusted and Wood-roasted Prime Rib
served au jus with Horseradish Cream  23.99
Excelsior Cabernet Sauvignon, Robertson  7.00 glass

DESSERTS FROM OUR BAKERY

Boma Zebra Dome
Amarula Mousse Dome glazed with White and Dark Chocolate Ganache
in a pattern resembling the stripes of a Zebra  5.99
Traditional Carrot Cake  4.99
Cheesecake with Strawberries  4.99
Flourless Chocolate Cake  3.99
Pecan Pie  4.99
Sundaes  5.99
Banana Split  6.99
Cookies
Chocolate Chip, Oatmeal Raisin, and
White Chocolate-Macadamia Nut  2.99
Two Scoops Ice Cream  3.99
Add a topping (each)  0.59

Touch "Dining Options" on your telephone to place your order.

Kosher Meals are available upon request. Please allow a minimum of 24-hour notice.
A 3.00 delivery charge, applicable sales tax, and 18% service charge will be added to all orders.

For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.
CELEBRATIONS

Our Food & Beverage department is waiting to assist you with any and all Special Occasions you wish to celebrate.

SPECIAL AMENITIES

Please allow a 24-hour setup time

Tribal Pride
A Sugar giraffe looking over Chocolate-covered Pretzel fence with our unique Disney's Animal Kingdom Lodge Chocolate logo accompanied by zebra-striped Strawberries 75.00

Karibuni
A deluxe Fruit basket with Oranges, Apples, Bananas, Mango, Kiwi, and a bunch of Grapes with Brie, Cheese Spread, and Crackers 55.00

Honeymoon
A cold bottle of our house Champagne served with four zebra-striped Strawberries 40.00

Zebra Cake
A delicious mixture of White and Chocolate Cake and Amarula Mousse, glazed with White and Dark Chocolate Ganache in a pattern resembling the stripes of a zebra 35.00

Kwa Heri
Disney's Animal Kingdom Lodge Chocolate logo served with Miniature Cookies 30.00

HOSPITALITY MENU

AVAILABLE FROM 11 A.M. – 11 P.M.

Please allow a two-hour setup time. Serves 3 to 5 Guests

Fruit and Cheese Platter 29.99
Assorted Vegetables with Hummus Dip and African Breads 25.99
Chilled Shrimp Cocktail One dozen with spicy Dipping Sauce and Garlic Mayonnaise 37.99

For your dining pleasure, the latest menu offerings from Jiko—The Cooking Place are available through Private Dining. Please ask cashier for details.

Kosher Meals are available upon request. Please allow a minimum of 24-hour notice. A $5.00 delivery charge, applicable sales tax, and 18% service charge will be added to all orders.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.
PRIVATE DINING WINE LIST

SPARKLING WINE (METHODE CAP CLASSIQUE)

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Graham Beck Brut Rosé, Stellenbosch, NV</td>
<td>9.50</td>
<td>43.00</td>
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<tr>
<td>Moët &amp; Chandon White Star Champagne</td>
<td></td>
<td>69.00</td>
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<tr>
<td>Moët &amp; Chandon Brut Cuvée Dom Perignon Champagne</td>
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<td>270.00</td>
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WHITE WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Frog Hill Rosé, Western Cape</td>
<td>8.00</td>
<td>37.00</td>
</tr>
<tr>
<td>Delheim Gewurztraminer, Stellenbosch</td>
<td>9.50</td>
<td>43.00</td>
</tr>
<tr>
<td>Buitenverwachting Rhine Riesling, Constantia</td>
<td>8.00</td>
<td>37.00</td>
</tr>
<tr>
<td>Raats Unoaked Chenin Blanc, Stellenbosch</td>
<td>8.50</td>
<td>38.00</td>
</tr>
<tr>
<td>Fairvalley Sauvignon Blanc, Suider Paarl</td>
<td>7.00</td>
<td>29.00</td>
</tr>
<tr>
<td>Beyond Sauvignon Blanc, Western Cape</td>
<td>8.00</td>
<td>37.00</td>
</tr>
<tr>
<td>Neil Ellis Sauvignon Blanc, Groenekloof</td>
<td>9.00</td>
<td>39.00</td>
</tr>
<tr>
<td>Brampton Unoaked Chardonnay, Coastal Region</td>
<td>7.50</td>
<td>34.00</td>
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<tr>
<td>Rudera Chenin Blanc, Stellenbosch</td>
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<tr>
<td>Jardin Chardonnay, Stellenbosch</td>
<td>10.00</td>
<td>46.00</td>
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<tr>
<td>Rustenberg Five Soldiers Chardonnay, Stellenbosch</td>
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<td>75.00</td>
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RED WINE

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<thead>
<tr>
<th>Wine Name</th>
<th>Glass</th>
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</thead>
<tbody>
<tr>
<td>Paul Cluver Pinot Noir, Elgin</td>
<td>13.50</td>
<td>59.00</td>
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<tr>
<td>Goats Do Roam Rhone Blend, Paarl</td>
<td>7.00</td>
<td>29.00</td>
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<tr>
<td>Porcupine Ridge Merlot, Franschhoek</td>
<td>8.00</td>
<td>37.00</td>
</tr>
<tr>
<td>Fleur Du Cap Merlot, Paarl</td>
<td>9.50</td>
<td>43.00</td>
</tr>
<tr>
<td>Fairview Pinotage, Coastal Region</td>
<td>8.00</td>
<td>37.00</td>
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<tr>
<td>Excelsior Cabernet Sauvignon, Robertson</td>
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<td>29.00</td>
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<tr>
<td>Gamekeeper’s Reserve Cabernet Sauvignon, Robertson</td>
<td>9.50</td>
<td>43.00</td>
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<tr>
<td>Rust En Vrede Shiraz, Stellenbosch</td>
<td>12.00</td>
<td>53.00</td>
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<tr>
<td>Guardian Peak Cabernet/Merlot/Shiraz, Western Cape</td>
<td>8.00</td>
<td>37.00</td>
</tr>
<tr>
<td>De Toren Fusion V, Stellenbosch</td>
<td></td>
<td>74.00</td>
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BEERS

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price (Glass)</th>
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<tbody>
<tr>
<td>African “Casa”</td>
<td>6.25</td>
</tr>
<tr>
<td>African “Tusker”</td>
<td>6.25</td>
</tr>
<tr>
<td>Imported (12 oz)</td>
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</tr>
<tr>
<td>Heineken</td>
<td>5.25</td>
</tr>
<tr>
<td>Corona</td>
<td>5.25</td>
</tr>
<tr>
<td>Domestic (16 oz)</td>
<td></td>
</tr>
<tr>
<td>Miller Lite, Coors Light, Budweiser, and Bud Light</td>
<td>5.00</td>
</tr>
<tr>
<td>Non-Alcoholic (12 oz)</td>
<td></td>
</tr>
<tr>
<td>O’Doul’s</td>
<td>4.25</td>
</tr>
</tbody>
</table>

SPECIALTY DRINKS

<table>
<thead>
<tr>
<th>Drink Name</th>
<th>Ingredients</th>
<th>Price (Glass)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mt. Kilimanjara — Our ultimate</td>
<td>African Margarita with Tequila, Van Der Hum, Citrus, and a splash of Cranberry Juice</td>
<td>7.00</td>
</tr>
<tr>
<td>Victoria Falls Mist — A sweet, fruity, and tangy fusion of Van Der Hum, Melon Liqueur, Banana Liqueur, Citrus Juice, and Sprite</td>
<td>7.00</td>
<td></td>
</tr>
<tr>
<td>Pretoria Punch — A refreshing blend of Malibu Coconut Rum, Chambord, and a luscious blend of Fruit Juices</td>
<td>8.00</td>
<td></td>
</tr>
</tbody>
</table>

Full Cocktail Selections available from 11 a.m. – 11 p.m.

Kosher Meals are available upon request. Please allow a minimum of 24-hour notice.
A 3.00 delivery charge, applicable sales tax, and 18% service charge will be added to all orders.

Florida State Beverage Law prohibits the consumption of any alcoholic beverage by any person less than 21 years of age. Alcoholic beverages will not be left in a room unless there is an adult 21 years or older with a valid ID.
PRIVATE DINING FULL BAR

To host a hospitality suite, Private Dining will provide bar setups. Beverage hosts are available upon request. Please ask cashier for details and prices.

Setups include mixers, Bloody Mary Mix, Sweet and Dry Vermouth, Lemon Mix, Ice, Glasses, Stirrers, Bar Fruit, Utensils, and Napkins.

1 Bottle Johnny Walker Black
1 Bottle Canadian Club
1 Bottle Jack Daniel's
1 Bottle Beefeaters Gin
1 Bottle Bacardi Rum
1 Bottle Skyy Vodka
24 Bottles Imported Beer
24 Bottles Domestic Beer
1 Bottle Cabernet Sauvignon

1 Bottle Merlot
1 Bottle Chardonnay
1 Bottle Bloody Mary Mix
1 Carafe Sweet-and-Sour Mix
1 Carafe Orange Juice
4 Cans Coca-Cola Classic
4 Cans Tonic Water
4 Cans Club Soda
4 Cans Sprite

Spirits with unbroken seals may be returned for 75% credit. Gratuities are not refundable. Daily refresh available: Ice, Glassware, Garnishes, Napkins, and Stirrers at a $25.00 per trip charge.

FULL BOTTLES

Scotch
Chivas Regal 75.00
Glenlivet 12 year 75.00

Blended Whiskey
Crown Royal 55.00

Bourbon
Jack Daniel's 55.00
Makers Mark 65.00

Rum
Bacardi Silver 35.00
Myers's Original Dark Rum 55.00

Gin
Beefeater 50.00
Tanqueray 55.00

Vodka
Skyy 45.00
Absolut 60.00

Tequila
1800 Reposado 75.00
José Cuervo 50.00

Liqueurs
Grand Marnier 75.00
Kahlúa 55.00
Amarula 60.00

Fruit Cream from the Marula tree

Full Cocktail Selections available from 11 a.m.—11 p.m.

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