

The Boma – Dinner & Drum Show launches a new feast of fun

The Boma – Dinner & Drum Show has relaunched its food offering under the guidance of celebrity chef, Arnold Tanzer. It includes a delicious four-course meal, which includes starters, soup from the campfire, a braai (barbeque) buffet, Zimbabwean delicacies like mopane worms, warthog steak and Zambezi bream, as well as vegetarian dishes and desserts.



A guest enjoys the interactive drumming at The Boma - Dinner & Drum Show



Head chef Brighton Nekatambe (centre) and The Boma - Dinner & Drum Show culinary team



A guest enjoys the new drum painting activity at The Boma - Dinner & Drum Show



The new shared starter platter at The Boma - Dinner & Drum Show



























The relaunch also saw members of the Zimbabwean travel industry in attendance, with a change in décor and the new entertainment elements which included a drum painting corner, celebrated. Other changes included the Boma website and a new change in name from *The Boma – Place of Eating* to *The Boma – Dinner & Drum Show*, as well as a new branded Boma bus, new kitchen equipment, buffet and starter platters.

Chef, Brighton Nekatambe, has been appointed to head The Boma kitchen.