



- Starters -

Cream of wild Cape forest mushroom soup with Kalahari truffle.

or

“90 seconds” Saldanha Bay mussels.
Tempested in white wine, parsley, cream and garlic.

or

Warm sweet potato, avocado, papaya and peppadew salad with charred corn.
Dressed with a spiked lime, crispy ginger, coconut and toasted macadamia nut vinaigrette.

- Main Courses -

Mozambican chicken curry, with spinach, lime, coconut, and
coriander, topped with crispy ginger.
Served with a basmati rice.

or

Slow simmered oxtail in red wine, with green mash.

or

Roasted cauliflower with cumin and fennel.
Served with tomato, basil and chickpea stew.

- Dessert -

Apple and blackberry crumble with lemon curd.

or

Cape Malva pudding with a Van der Hum custard.