



- Starters -

Warm sweet potato, avocado, papaya and peppadew salad.
Dressed with a spiked lime and toasted macadamia nut vinaigrette.

or

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

or

Game fish carpaccio with a raspberry and sour fig vinaigrette.

- Main Courses -

Char-grilled sirloin of beef, served with a green peppercorn sauce and homemade chips.

or

Mild and fragrant Mozambican fish curry.
Served with basmati rice, crispy ginger, cashew nuts and fresh coconut.

or

Grilled vegetable stack, with a chickpeas, tomato and basil.

- Dessert -

Frozen rose, pistachio, date, apricot and fig nougat served with pomegranate berries.

or

Cape Malva pudding with a Van der Hum custard.

or

Honeybush and Buchu sorbet.