



GOLD

OPULENT AFRICAN CUISINE



CAPE MALAY & AFRICAN FOOD SAFARI

To Start

Butterbean Mash on Puri crisps with Dukka

This snack links Africa from south to north: puri are crisp Cape-Malay flatbreads; butter bean mash salutes the continent's love of pulses. Served with Egyptian Dukka - a mix of ground roasted nuts and seeds

Smoked Fish Frikkadels with Apple & Mint Relish

Fishcakes (fondly called 'frikkadels' in South Africa) are a family favourite. These are made with home-smoked fish have an Indian spin, with chopped coriander in the mixture. Served with Apple & Mint Relish – A tangy Indian relish on the side

Spiced Sweet Potato Wedges with Peanut Satay Sauce

Indonesia inspires the satay sauce which accompanies oven-roasted sweet potato (also called patat) rubbed with an evocative Indian masala. Served with Peanut Satay Sauce – refreshing dip made with fresh ginger, garlic, coriander and roasted peanuts.

Peri-Peri Prawns with Oranges

This Mozambican seafood speciality honours Portuguese seafarers who were frequent callers at the Cape's coast during the sixteenth century while on voyages of discovery spurred on by trade and the search for gold, precious stones, ivory, amber and spices.

Chicken Pie

Dutch settlers introduced chicken pie to the South African table and they were amongst the earliest bakes sold by the 'free bakers' in the colony. The dish is associated with celebrations Christmas, birthdays, and especially Cape Malay wedding feasts

Mains

Lamb Tomato Bredie

Bredies – slow-simmered, intensely-flavoured meat dishes – were introduced by Eastern slaves. The name comes from Madagascar, an island with strong trade links with India and Malaysia.

Yellow Rice

Emily's Ginger and Coconut Vegetable Stir Fry

Our Head Chef, Emily's selection of seasonal fresh vegetables mixed with fresh ginger and evocative spices blended with coconut cream

Morog With Coconut & Peanuts

Wild spinach is eaten in many interesting ways throughout Africa. Here we mix it with coconut and creamy nut sauce.

Stampkoring with Onion & Tomato

Stampkoring literally translated as 'pounded corn' is a healthy, nutty tasting alternative to rice, and a favourite vegetarian dish. It is often very simply prepared; here we add onions and tomatoes, and add flavour with turmeric and chopped parsley and mint.

To End

Boeber

This luscious, comforting Cape-Malay milk pudding is prepared with sago, vermicelli, sultanas and roasted almonds and flavoured with cardamom, cinnamon and vanilla.

Fresh Fruit

