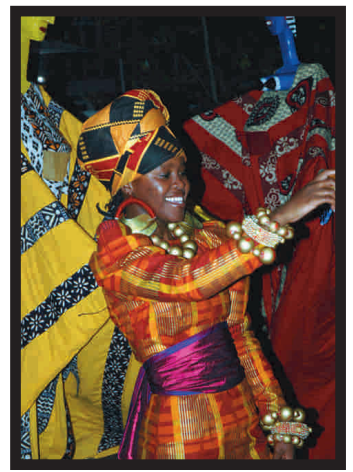




# GOLD.

OPULENT AFRICAN CUISINE



## To Start

### Old-Fashioned Carrot & Turnip Soup with Chilli Jam

Hearty vegetable soups are a feature of Dutch menus, rounded off here with one of our favourite garnishes, chilli jam.

### Ostrich Keema Seekh Kebabs with Dhal

This Indian spiced minced meat delicacy emanated from the royal cuisine adopted from Moghul emperors who invaded India in centuries past. It is accompanied by Cape Malay dhal, which is the perfect foil for any spicy dish.

### Vegetable Samosas

Spicy Cape Malay samosas may be filled with a variety of stuffings including lamb, beef and chicken.

### 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.

### 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.

## Mains

### Denningyleis with Yellow Rice

This lamb dish was brought from Java by the Malays and one of the courses served during a Batavian rijstafel. It has its origins in the Javanese 'dendeng', originally prepared with the meat of water buffalo.

### Pap with Spinach

Maize, a staple food of most of the Black African clans, is ground fine and cooked into pap (porridge) with a variety of consistencies. Here it's creamy and simmered with shredded spinach.

### Roti

Cape Malay flat breads are designed so that curry-lovers can break off pieces and scoop up the meat and sauce in one go.

### Chutney

Blatjang, the pride of Cape Malay cuisine, adds zest to curries and all dishes too!

### 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.

### Braised Spicy Butternut with Tomato & Coconut Cream

This satisfying vegetable dish is fragrant with Eastern spices and coconut, which feature strongly in the cooking of the whole African continent.

## To End

### Koesisters

These Cape Malay delights are plumper, spongier and spicier than the more famous plaited koeksisters (spelt with a "k").

### Karamonk Biscuits with Muskadel

Crisp and spicy Malay biscuits are traditionally flavoured - as traditional dictates - with cardamom and orange zest.