



LUNCH MENU - 2 COURSE

Starters

SALMON ROSTI

Smoked salmon with cream cheese on potato rosti with lettuce, slivers of cucumber and zesty lemon.

Or

DUO OF CAMEMBERT AND BRIE

A harmony of two cheeses coated with black and white sesame seeds, deep-fried and accompanied by a berry compote.

Mains

KINGKLIP

Fresh from the sea. Grilled in our lemon thyme butter sauce and served with savoury rice.

Or

BOBOTIE

A traditional Cape Malay dish. Spiced beef mince, raisins and an egg-based topping, all baked to perfection and served with celebration rice.

Or

PEANUT & HONEY SESAME CHICKEN

Chicken marinated in a nutty sesame soy sauce. Served on putu and chakalaka.

Or

VEGAN BOBOTIE (V)

A traditional South African dish made the vegan way with a combination of Cape Malay spices, lentils and fruity chutney, topped with a coconut turmeric cream and baked to perfection

Or

BEEF CURRY ROOTI

Fragrant beef curry in a rooti, served with sambals.

Desserts

ICE CREAM & HOT CHOCOLATE SAUCE

Vanilla ice cream topped with our Karibu caramel chocolate sauce.

Or

CLASSIC CAPE MALVA PUDDING

An apricot sponge cake with vanilla sauce and ice cream.

Or

MILKTART

An old family recipe – cinnamon infused custard tart