



## IN ABUNDANCE SOUTH AFRICAN INSPIRED DINNERS

R485 per person\*

### MAIN COURSE

Choose one of the following main courses. Served with a fresh garden salad.

CAPE COMFORT -  
TRADITIONAL  
BOBOTIE

*A fragrant baked dish of curried minced meat topped with a golden egg custard*

VELD & VUUR  
- FILLET

*Meaning "field & fire," this dish honours the South African way of cooking with flames. Succulent fillet is braaied to smoky perfection, accompanied by baby potatoes, roast vegetables*

KAROO POTJIE  
- LAMB POTJIE

*Tender lamb and vegetables simmered slowly over coals in a three-legged cast-iron pot, accompanied by yellow rice*

KAROO VEGAN  
POTJIE - BEAN  
POTJIE

*A hearty medley of slow-braised Karoo seasonal vegetables, beans, and herbs, rich in flavour and soul, accompanied by yellow rice*

GRAZING  
BOARD

*Cheese (camembert; white rock; goats cheese and dairy free chevre style cashew cheese); selection of cold meat; cheese straws; crackers; hummus; olives; jam; tapenade/onion marmalade; fruit; dried fruit and nuts*

### DESSERT

SWEET  
NOSTALGIA  
- SOUTH AFRICAN  
TREAT PLATE

*A delightful selection of homemade South African treats, this could include homemade koeksisters, coconut ice, lamingtons, malva pudding, pancakes, fudgy brownies, and traditional South African sweets. A journey through generations of kitchen traditions, where every bite tells a story of comfort and celebration.*

\*Excluding drinks. Please help yourself to wine, beer and soft drinks from the honesty bar and mark it on the sheet on your table. Please leave your sheet on the table when you leave.