



IGNITE AFRICA



SET MENU 2~ three course YEAR END MENU

R595 Per Person

Join us for a communal feast:

For lunch we include your gate entry into Kirstenbosch National Botanical Garden and a welcome drink. For dinner celebrations, enjoy a bottle of our red & white resident wine, both served per table.

BREAD

CHAPATI

STARTERS

U-M SALAD

Roasted sweet potato, marinated heirloom tomatoes, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

MAINS

LAMB TAGINE

Ras-al-hanout spice slow cooked lamb, rich Moroccan gravy, preserved lemon

FISH

Flamed dukkah line fish, radish, grilled mango, harissa lemon butter

SIDES

Grilled Greens & White Rice

DESSERTS

CHOCOLATE

Spiced chocolate mousse, double chocolate brownie, berry coulis, fresh berries

Vegetarian and vegan main course option available upon request

STARTERS

BEETROOT

Beetroot carpaccio, carrot ribbons, mint feta cream, rocket hummus, pine nuts, orange vinaigrette

MAINS

ROASTED AUBERGINE (V)

Roasted aubergine, curry yoghurt sauce, toasted spiced almonds, aubergine crisps, hummus, aubergine achar & strawberries

T's & C's

Valid until the 31st of December 2026. We reserve the right to charge a 15% service charge to the final bill. Some food items have traces of nuts, sesame seeds and egg. Photography is for illustrative purposes only & presentation may vary.

Certain ingredients in this menu are seasonal & are subject to availability

