

Africa Day Celebration Menu

SANCTUARY MANDELA

IN PARTNERSHIP WITH
EAT || LIVE || LOVE

STARTERS

Ethiopian Kitfo

Spiced beef tartare, herbed bone marrow & smoked paprika aioli
A discovery savoured by Madiba and Joe Matthews whilst in Ethiopia
Paired with Aslina Chardonnay

Salmon Gravlax

Cured Norwegian salmon, citrus apple, pickled mustard seeds, confit beetroot, crispy onion & ponzu mayo
Paired with Aslina Chardonnay

Roasted Aubergine Salad

Roasted pepper, sun-dried tomatoes, butternut shavings, coriander & citrus dressing
Paired with Aslina Chardonnay

MAINS

Umsila Wenkomo

Slow Roasted Oxtail served with roasted garlic mash, baby carrots & green beans
Oxtail was a dish cooked frequently & shared with close friends
Paired with Aslina Cabernet Sauvignon

Mama Xoliswa's Prawn Curry

Served with coconut infused basmati rice, tomato salsa & popadam
This dish is inspired by Tata's love for Indian cuisine
Paired with Aslina skin contact Chenin Blanc

Kingklip Chowder

Pan-fried kingklip, pea and grilled corn chowder, spring onion, sun-dried tomatoes & pickled baby marrow ribbons
Paired with Aslina Sauvignon Blanc

DESSERT

Malva Pudding

Amarula crème anglaise, brandy snap, berry compote & vanilla bean ice cream

Chocolate Cheesecake

Vegan cheesecake served with coconut sorbet & mix berry compote

