

A PLACE OF REFLECTION
SANCTUARY MANDELA

Our menu is a historical 'food-print' of the modest tastes of Nelson Mandela, whose passion and integrity are reflected in the dishes that were inspired from Africa. We've strived to refine and modernize these tastes whilst continuing to pay homage to our diverse heritage.

STARTERS

- Cape Malay Mussels** 168
West coast mussels in a creamy Malay sauce, served with homemade bread
- Ostrich Carpaccio** 148
Thinly sliced seared Ostrich fillet, rubbed in coriander seed served on a bed of rocket, sprinkled with tartar mix, parmesan shavings & balsamic glaze
- Braised Oxtail Ravioli** 235
With creamy mustard sauce, tomato and herb salsa topped with tarragon oil
- Isibindi se Gusha** 142
Lamb liver wrapped in bacon, served with sautéed garlic spinach, soya glazed onion, grapes and spinach foam
- Red Pepper Gazpacho** 125
Cold fermented red pepper soup, with ricotta & courgette purée, served with fresh crisp bread and heirloom tomato salad

MAINS

- Line fish** 330
Pan seared fish of the day in a spicy West African tomato sauce, served with toasted pumpkin seeds & spinach with sautéed tenderstem broccoli
- Grazing Lamb** 452
Chermoula grilled lamb loin, served with a creamy green pea & mint risotto
- Slow Braised Pork Belly** 385
Served with crispy polenta, carrot purée, seasonal vegetables, topped with a spiced passion fruit jus
- Grilled Ribeye** 395
300g succulent ribeye served with Bafana fries, topped with Madagascan green peppercorn sauce
- Tree of Life** 255
Grilled Harissa marinated cauliflower steak served with mixed grain pilau topped with a tahini dressing

DESSERTS

- Opera Cake** 155
Almond sponge soaked in espresso syrup, layered with dark chocolate mousse with an orange macaroon served with double toffee ice cream
- Rooibos Panna Cotta** 125
Rooibos infused panna cotta, with koeksister crumbs, honeycomb & citrus segments
- Deconstructed Peppermint Crisp** 135
Deconstructed caramel & peppermint mousse with chocolate brownie sand and a tuile