

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

<b>Umhluzi</b>	135
Chicken broth served with steamed dim sums topped with chicken crackling	
<b>Cape Malay Style Mussels</b>	168
West coast mussels in a creamy Malay sauce, served with homemade bread	
<b>Isibindi se Gusha</b>	142
Lamb liver wrapped in bacon, served with sautéed garlic spinach, soya glazed onion, grapes and spinach foam	
<b>Roasted Root Vegetable Salad</b>	125
A bed of roasted Moroccan spiced root vegetables, garlic yoghurt & a coriander dressing.	

## MAINS

<b>Braised Short Rib</b>	275
Slow braised short rib in red wine, served with samp and sugar beans topped with sautéed baby carrots	
<b>Crab Curry</b>	385
Aromatic Durban style soft shell crab curry, served with basmati rice, coriander, mint & apple salsa topped with crème fresh	
<b>Chalmar Beef Fillet</b>	395
Pink peppercorn & Herb crusted fillet served with potato fondant, garlic sautéed green beans, brown mushroom & port jus	
<b>Trout en Papillote</b>	375
Baked Lesotho Rainbow Trout with crispy pancetta, sundried tomato & capers served with garlic herbed new potatoes	
<b>Vegan Lentil Bobotie</b>	255
Traditional biriyani filling, served with a homemade coriander chutney	
<b>Umsila Wenkomo</b>	392
Braised Oxtail served with sweet potato mash & seasonal vegetables	

## DESSERTS

<b>Cape Brandy pudding</b>	135
Cape brandy pudding and a ginger walnut crumble, orange marmalade peel, crème pâtissière & espresso Ice cream	
<b>Amasi &amp; Pear</b>	125
Sour milk mousse, sherry poached pear served with a berry coulis & dehydrated amasi crumble	
<b>Dark Chocolate Malva</b>	132
Chocolate infused malva pudding served with charred Marshmallows & hazelnut ice cream	