

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 and beyond. We've strived to refine and modernize these tastes whilst continuing to pay homage to our diverse African heritage.

STARTERS

Beetroot Salad

Roasted Beetroot, feta mousse, heirloom tomatoes topped with spiced toasted cashew & Rozendal dressing

Springbok Carpaccio

Thinly sliced springbok fillet topped with malted caramelized onion purée, rocket and grilled asparagus salad, basil oil and parmesan crisps

MAINS

Classic Roast Beef

Slow roasted beef topside, Crispy garlic new potatoes, Mfino, carrots & ginger puree, topped with red wine jus

North African Chicken Tagine

Moroccan spiced, slow cooked chicken thighs, dried apricots and green olives served with preserved lemon and thyme couscous

Smoked Aubergine

Served with grilled baby marrow, quinoa & roasted red pepper pesto served with a baba ghanoush purée

DESSERT

Amasi & Pear

Sour milk mousse, sherry poached pear served with a berry coulis & dehydrated amasi crumble

Mango Sorbet

Mango Sorbet served with dehydrated pineapple chips and coconut flakes