

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

Roasted Aubergine Salad

Roasted pepper, sun-dried tomatoes, butternut shavings, coriander & citrus dressing

Trout Tartare

Masala spiced Lesotho trout, ponzu aioli, crispy capers & red onion served with an avocado purée

MAINS

Braised Beef Cheeks

Slow roasted tender beef cheeks served with Mfino risotto topped with beef jus

Kingklip Chowder

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

Isigwamba

A Xhosa inspired citrus polenta served with roasted butternut & toasted pumpkin seeds

DESSERT

Malva Pudding

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

Rooibos Panna Cotta

Rooibos infused panna cotta, with koeksister crumbs, honeycomb & citrus segments

R655 per person