

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 Symphony**

A medley of beets served with goat cheese, toasted walnut, spicy beetroot gel and a ponzu dressing

*Inspired by 'several' colours, traditionally served for Sunday lunch*

### **Lamb Frikadelle**

Cumin & Mint infused lamb mince wrapped in kale, served with a tomato & chilli jam and dehydrated kale

## MAINS

### **Lesotho Trout**

Pan-seared Lesotho trout, garlic new potatoes, green pea, pickled fennel salsa, green pea velouté and a pickled red onion salad, topped with horseradish dressing

### **Isibindi se Gusha**

Lamb liver wrapped in bacon, garlic mash, mfino, soya glazed onions, sautéed grapes & spinach foam

### **Wild Mushroom 'Samp' Risotto**

Risotto style Samp, cooked in a wild mushroom & saffron broth, topped with roasted wild mushrooms, spring onion & truffle oil

*Inspired by Madiba's request for mngqusho to be reminded of home*

## DESSERT

### **Koeksister**

Traditional koeksister, gold leaf, coconut gel & naartjie dust, served with vanilla ice-cream

### **Milk Tart**

Homemade milk tart ice-cream served with cinnamon soil & crushed pistachio

R655 per person