

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

Surf & Turf

Grilled Cajun prawn, sous vide duck breast, spicy beetroot purée and a corn & coriander salsa

'Made With Love' Salad

Asparagus, melon, avocado, rainbow radish, baby spinach served with a citrus dressing
A dish inspired by one of the salads from the Made With Love Cookbook

MAINS

Umsila Wenkomo

Slow Roasted Oxtail served on garlic mash, baby carrots and green beans
Oxtail was a dish cooked frequently & shared with close friends

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

Wild Mushroom 'Samp' Risotto

Samp cooked risotto style in a wild mushroom and saffron broth, topped with wild mushrooms, spring onion & truffle oil.

DESSERT

Malva Pudding

Amarula crème anglaise, brandy snap, berry compote & vanilla bean ice cream
During Tata's latter years, he often spoiled himself by having this classic South African dessert

1990 Release

Homemade rum & raisin ice-cream served with a ginger tuile
On Madiba's first night of release, he enjoyed Rum & Raisin ice-cream

R755 per person