

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 Tartare

Beetroot & herb tartare, braised baby onion with chives, roasted garlic yoghurt & herb oil

Smoked Snoek Terrine

Smoked snoek layered with roasted butternut & mozzarella served with a butternut & saffron velouté, topped with smoked leek oil and cayenne pepper cashews

Lamb Arancini

Biryani inspired risotto balls, braised curried lamb, served with an amasi raita and a carrot, ginger & coriander sambal.

MAINS

Chicken & Prawn Involtni

Chicken breast stuffed with a prawn, spinach & ricotta mousseline, served with butter chicken sauce, sautéed gnocchi and coriander pesto

Tree of Life

Charred Cauliflower, mixed grain pilau with tomato chutney, toasted almond flakes, pickled red onion and horseradish dressing.

Winter Seabass

Pan-fried seabass, served with garlic tender stem broccoli and a corn & dill sauce, topped with pickled cauliflower shavings & chilli oil

DESSERTS

Pineapple Sorbet

Homemade sorbet served with a pineapple & mint salsa

466/64

Cheesecake with Ladyfingers casing, topped with Nesquik white chocolate ganache, served with a berry compote.

R785 per person