

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

Nelson Mandela Rose

Seared Norwegian Salmon served in an Imfino velouté, amasi drizzle & lemon gel.

Rooibos Springbok

Rooibos glazed springbok loin, charred corn, olive & biltong soil, served with beetroot & goats cheese pockets

Blackened Aubergine

Charred aubergine, wild mushroom reduction, mushroom purée, watercress pesto, amasi labneh topped with black truffle zest

MAINS

Short Rib

Port braised beef short rib served with samp & barley, sautéed shimeji & brown mushrooms, topped with pink peppercorns, chard leeks & chives

Smoked Aubergine & Coconut Risotto

Smoked aubergine, coconut & lemon risotto, roasted artichoke, topped with confit lemon, toasted pine nuts, coriander gel and parmesan shavings

Winter Seabass

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

DESSERTS

Ginger Pudding

Sticky ginger pudding, homemade amarula ice-cream and ginger soil.

Amasi & Pear

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

R835 per person