

SPYCED

QUINTESSENTIAL CAPE FLAVOUR

COOKING EXPERIENCE LUNCH MENU

STARTERS

TRIO OF SAMOOSAS WITH SAMBALS

(vegetarian potato samosas, chicken and corn, spicy beef)

MAIN COURSES

TRADITIONAL CAPE MALAY VEGETARIAN BIRYANI
(baked Biryani served with coriander and yoghurt dressing)

FLAKY ROTI

AROMATIC CAPE MALAY CHICKEN CURRY

(organic chicken breasts marinated in aromatic Masala spices with coconut and tomato cream sauce)

TURMERIC INFUSED CAULIFLOWER STEAK SERVED WITH PICKLED BEETROOT, CURRIED SALTANAS AND GOATMILK MOUSSE

DESSERTS

TRADITIONAL MILK TARTS

DRINKS

Arrival rooibos spritzer :

Pre selected wines with lunch (x1)

AA Badenhorst Chenin Blanc

Thelema sauvignon blanc

Saronsberg Rose

Kleine Zalze Pinotage

Beers

Devils peak lite

Jack black cape pale ale

Mineral water

