

# SPYCED

QUINTESSENTIAL CAPE FLAVOUR

## A CAPE MALAY CELEBRATION accompanied by LIVE JAZZ

Fresh Mosbolletjie rolls served with Malay infused oil

Masala infused shredded duck with citrus pickle served in a cocktail roti

Pani Puri served with a Malay foam and green basil oil

Beef Bobotie prepared with gentle aromatic spices

Traditional samosas – a trio of beef, (cooked in Wagyu fat), chicken with corn, and vegetarian samosas accompanied by banana sambals and house made chutney

Pickled fish salad, pickled radish, baby beets, red onion

### Mains

Oven roasted cauliflower steak, curried sultanas, coconut flakes with fresh herbed raita

Slow roasted lamb denningvleis served on a bed of confit garlic mash with glazed baby carrots

Vegetarian Breyani served with herbed yoghurt

Fresh kingklip prepared in a rich turmeric, coconut and lemon sauce

### Dessert

Traditional Koesisters topped with meringue and toasted flake coconut

Malay Boeber Log with crushed pistachio nuts, almonds and drizzled with white chocolate

