

## ***Cape Malay Menu***

### ***Starters***

#### **Savoury Malay platter- 185**

Daltjies, Samosa's, Vegetable spring rolls, Crumbed prawn, Minted Meatballs, Jalapeno rissoles served with chilli blatjang, cucumber and mint yogurt, and tomato and onion sambal.

#### **Chicken & Corn Soup- 85**

Tender chicken brunoise and vegetable with corn kernels and garlic & herb croutons

#### **Spinach and Pepper quiche- 65**

Fresh and crisp spinach and peppers sautéed together with aromatic spices placed in a puff pastry tart case with an egg custard and creamy cheese topping

## ***Mains***

### ***Curries and Stews***

**All curry/stew dishes are served with Basmati rice, Roti and a poppadum**

#### **Cape Malay seafood curry-155**

A blend of calamari, shrimp, mussels and line fish in a fragrant curry sauce with coconut milk.

#### **Penang Curry -185**

Diced lamb leg infused with leaf masala and tamarind.

#### **Butter Chicken Curry -145**

Tender chicken pieces smothered in a rich and aromatic masala, creamy yoghurt sauce, infused with fresh herbs & spices to enrich the flavours

#### **Bobotie-135**

A traditional South African dish of ground topside beef mince, fragrant spices, almonds, sultanas and baked with an egg custard.

#### **Lamb and pumpkin bredie-185**

A traditional Cape Malay dish of lamb and pumpkin with a hint of cloves, tamarind and aniseed.

#### **Dhal curry-95**

A vegetarian dish consisting of red lentils and garam masala.

#### **Vegetable and tofu curry-95**

Seasonal vegetables prepared in a dhal curry sauce.

## ***Desserts***

### **Traditional malva pudding -75**

A traditional South African dessert of Dutch origin, baked to perfection and oozing with buttery sauce and served with a vanilla bean custard

### **“Melk Tert” slice- 65**

Light and fluffy “melk tert” slice with a crumbly sweet pastry, dusted with cinnamon

### **Peppermint crisp tart- 75**

Creamy decadent caramel & peppermint mousse layered with crunchy biscuit and caramel sauce

### **Traditional Koeksister- 65**

Traditional Cape Malay koeksister deep fried until golden brown, soaked in a sugary syrup and rolled in crunchy fine coconut pieces, accompanied by cheese & preserve

## ***Chef's Feast R275***

**Please Select ONE of the following:**

### ***Starter***

#### **Savoury Malay platter**

Daltjies, Samosa's, Minted Meatballs, Jalapeno rissoles served with chilli blatjang, coriander and mint yogurt, and tomato and onion sambal.

**OR**

#### **Chicken & Corn Soup**

Tender chicken cubes and vegetable with corn kernels and garlic & herb croutons

**Please Select FOUR of the following:**

### ***Mains***

Cape Malay seafood curry

Penang Curry

Butter chicken curry

Lamb and pumpkin bredie

Bobotie

Vegetable curry

Dahl Curry

**Please Select ONE of the following:**

### ***Desserts***

Traditional malva pudding accompanied by vanilla bean custard and a mixed berry compote

"Melk Tert" with cinnamon and crumbling sweet pastry casing

Malay "Koeksister" soak in orange syrup with crunchy coconut