

Advent Dinner Menu

Starter

East African vegetable samosa

Crispy deep-fried pastry stuffed with potatoes, carrots, onions and peas, infused with a blend of East African spices

Main Course – buffet

Central African Coconut fried rice

Long grain rice cooked in aromatic coconut milk, stir fried with virgin coconut oil and a delicate blend of spices

West African Jollof rice

Long grain rice cooked in a flavorful tomato broth of stewed garlic, onions, tomatoes and chillies, boldly seasoned with West African herbs and spices

West African lamb stew

Seared lamb simmered in a blended tomato, pepper, onion and herb sauce

African grilled chicken

Spicy slow grilled chicken

West African Gari foto

Crispy dry fried cassava flakes moistened with a tomato stew

West African Yassi fish

Grilled Nile fish smothered in a lemon, garlic and onion sauce

West African Moi Moi

Savory steamed black eyed peas pudding

North African mixed vegetables

Steamed mixed vegetables

East African Chapati

Unleavened pan-grilled flatbread

West African fried Plantain

Ripened sweet plantains tossed in heated oil till golden and caramelized

Flavours of Africa

*East African Kachumbari: mild rustic tomato and onion salsa
West African Hot Pepper sauce: stewed blend of Pettie Belle chillies and organic onions, drizzled with olive oil*

Dessert

South African Malva pudding

Sponge cake enrobed in warm orange cognac sauce served with a creamy vanilla topping

South African Snow balls

Decadent cake balls rolled in apricot jam, sprinkled with coconut shavings

