



# Chef de haute cuisine

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**A celebratory banquet of meaty fare**

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**South African tradition**

*A variety of breads & beer & wine*



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**Potato goulash**

*Tender beef cubes in a heavy beer based sauce served with boiled baby potatoes and steamed cabbage leaves*

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**Karoo Potjie Kos**

*Tasty lamb cubes with sausage, bacon, onion, tomatoes & green peppers cooked in a traditional missionary pot.*

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**Tamil Chicken Curry**

*Chicken pieces marinated in coconut cream and curried in the traditional Tamil way served on a bed of fluffy white basmati rice with an accompaniment of sambals*

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**Fruit Salad**

*A variety of tropical fruits in season marinated in citrus juice and sparkling wine*

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*Coffee*

