Africa

August 28, 2025

Appetizer ***(select 1)***

Vetkoek

South African fried dough bread / Curried beef mince filling / Spiralized pickled carrots / Roasted red pepper curry sauce / Micro cilantro

A Taste of Africa: Charcuterie

Harissa whipped goat cheese / Za'atar goat cheese / Suya beef skewers / Merguez lamb sausage / Plantain chips/ House-made teff crackers / Watermelon balls / Dragon fruit cubes / Macadamia nuts / Cashews / Fig jam / Dried hibiscus flowers (D, GF, N, SS)

Peri-Peri Grilled Shrimp with Maize Purée

South African Peri-Peri Spiced charred shrimp / Peri-Peri glaze / Buttery maize purée / Toasted breadcrumbs / Thinly sliced radish / Lemon zest / Micro cilantro (D, GF, SF)

Soup ***(select 1)***

Egusi Soup

Egusi melon seeds / Crayfish / Cubed beef / Locust beans / Red bell pepper / Spinach / Habanero and Fresno peppers / Fried okra (F, SF)

Roasted Butternut & Peanut Soup with Spiced Dukkah Crumble

Silky golden roasted butternut squash and peanuts / Coconut cream / Spiced Dukkah / Okra / Chili oil / Crispy fried plantain / Micro cilantro (N, P)

Salad *(select 1)*

Avocado Citrus

Arugula / Baby spinach / Supreme oranges and grapefruit / Avocado / Cassava crisps / Toasted coconut / Pickled onion / Roasted pistachios / Tangy papaya-lime vinaigrette (GF, V)

Arugula and Melon

Arugula / Balled watermelon / Harissa infused goat cheese / Roasted macadamia nuts / Plantain chips / Harissa vinaigrette / Fresh oregano (GF, N, V)

Intermezzo

Passion Fruit Sorbet

Passionfruit purée / Lime meringue kisses / Crispy coconut tuile (E, V)

Entrée ***(select 1)***

Fried Red Snapper

Fried red snapper fillet / Goat cheese and thyme sweet potato purée / Eggplant / Zucchini / Red bell pepper / Zhoug (D, F)

Muamba Chicken

Braised chicken leg quarters / Stewed butternut squash / Jollof rice / Soft-boiled egg / Fried plantain / Pickled okra (E, GF)

Braised Oxtail with Goat Cheese Omelette

Slow braised oxtail / Goat cheese omelette / Crispy purple potatoes / Harissa sauce / Pickled radish / Curly scallions (D, E)

Chermoula Lamb Chops

Marinated grilled lamb chops / Millet pilaf / Zucchini / Eggplant / Red bell pepper / North African chermoula / Yogurt-tahini sauce / Pomegranate seeds / Pistachio dust (D, N)

Dessert

Offering a selection of house made desserts by Chef Patrick

$39.95 / meal plus tax and service charge