



September is Heritage month in South Africa,
and our Executive Head Chef Roberto de Carvalho
is celebrating it through '**A Heritage of Food**'
available in the 24-Hour Café.

SOUTH AFRICAN SET CHOICE MENU

R205-00 PER PERSON

Starters

Traditional butternut soup

Creamy butternut purée soup with cinnamon, Nutmeg and cream

OR

Smoked Snoek Tart

Creamy smoked snoek filling in a phyllo pastry Served with roasted
sweet potato salad

Main Courses

Karoo Lamb and Vine ripened tomato Bredie

With sultana yellow rice, Home made date Chutney and fresh
rosemary

OR

Grilled Kingklip

Served with wild garlic and potato bake, roasted vegetable sosaties
and Tomato Smoor

OR

Fynbos Vegetable Curry

Cape Malay spicy Pumpkin, Mushroom, Lentil and baby Vegetable
Curry, served in a traditional African Casserole pot with Buchu
Steamed Basmati Rice, curry accompaniments and a folded
Poppadum.

Desserts

Namaqua Brandy Pudding

With Home-made Custard, Vanilla Bean Ice cream and Fresh Mint

OR

Cinnamon Milk tart

Served with a mini koeksister, Whipped Cream and Fresh Mint.

THE TWELVE APOSTLES

H O T E L A N D S P A