



Fusion Menu

Starters , Snacks and Salads.



SRI-LANKA KORMA SOUP 11.-
Vegetable curry soup, finished with coconut cream and peanut paste. Served with masala bread.

SPRINGBOK CARPACCIO 23.-
Loin of springbok, seasoned and seared on the grill. Hand carved and served with warm curried onions and bread.

GOATS CHEESE SALAD 18.-
Mixed salad topped with goats cheese and sauted mushrooms with a honey dressing.

BUSH PIG SPARE RIBS 19.-
African style, slow roasted pork ribs. Tangy B-B-Q flavour.

VEGETABLE SAMOSAS 14.-
Indian style vegetable pastry served with fruit chutney and minted yoghurt coleslaw.

ARABIC MEZZE (for 2 sharing) 25.-
Mixed platter, with falafels humus, pitta bread, yoghurt, olives and pickled peppers.

PERI-PERI LIVERS 17.-
Fresh chicken livers pan fried with Peri-peri spices. Served over salad leaves with pine nuts.

TIKKA SHRIMP SALAD 22.-
Jumbo shrimp cooked with mild spices and served over an indian salad with lime dip.

Main Courses.

CAPE MALAY CURRY 39⁵⁰-
Tender african springbok cooked in a hot fruity curry gravy. with rice, papad and home made fruit chutney.

AFRICAN FILLET 41.-
Fillet of Ostrich, seasoned with black pepper and thyme. Grilled and served with vegetables and a Chilli, cherry and chocolate sauce.

TAMARIND TIKKA 37.-
Marinated chicken, clay oven roasted. Served with rice, vegetable dahl papad and yoghurt riatha.

TANDOORI PRAWN MASALA 37.-
Tiger prawns cooked with lemon pepper and tandoori spices. In a tomato based curry sauce. Served with rice and papad.

MOMBASA SHRIMPS 38.-
Jumbo shrimps, pan fried with banana, cashews and hot african peppers in a coconut sauce. With rice and papad.

CHAKRA CHICKEN 36.-
Boneless chicken pieces. Cooked in a medium hot mustard curry sauce, finished with almonds and peas served in a masala bread basket.

SPRINGBOK BIRIYANI 38⁵⁰
Spiced african springbok. Pan fried with onions, peppers, rice, sultanas and almonds. With masala bread and vegetable dahl.

VEGETABLE BIRIYANI 33.-
A classic indian dish of vegetables cooked with fragrant spices and tossed with almonds, sultanas and rice. Served with Dahl and bread.