

TERRACE DINNER AUGUST 5TH



# A F R I C A

A M U S E - B O U C H E

Ta Meya (Egypt)

Chickpea Fritter with Tahini and Roasted Pepper Coulis

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F I R S T C O U R S E

Mechouia (Tunisian)

Grilled Onions, Peppers and Tomato Served over Crips Salad Greens  
Olive Oil and Lemon Caraway Vinaigrette

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M A I N C O U R S E

Beef Tagine (Morocco)

Slow Cooked Beef Short Rib, Dried Fruits and a mix of Root Vegetables  
Served with Overtop Herbed Roasted Couscous

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D E S S E R T C O U R S E

Malva Chocolate Pudding

Rich and Moist Traditional South African Dessert  
with Layers of Chocolate Sponge and Apricot Jam  
Served with Custard Cream and Fresh Berries

\$48.95 Person Plus Applicable Tax