

**"OUT OF AFRICA"  
SOUTH AFRICA WILD GAME BRAAI  
DINNER 2/1/12**

**COCKTAIL RECEPTION &  
PASSED HORS D'OUERVES**

**Smoked "Snoek" Fish Pate Served On Plantain  
Crisp With Peppadew Vinaigrette**

**Lamb Sosaties on Sugar Cane Skewer With Red  
Curry, Coriander & Mango Chutney**

**SALAD COURSE**

**Beetroot & Langostine Rocket  
Salad**

Roasted Yellow & Red Beets, Grilled Onions &  
Pineapple Topped With Grilled Langostine &  
Finished with A Cilantro, Lime Vinaigrette

**BRAAI MIXED GRILL**

**A Wood Grilled Sampler of Duck  
Sausage, Ostrich Filet & Elk  
Tenderloin Served With Blackberry  
Peri Peri Sauce**

Main Course Served With Family Style Platters  
of Coconut Curry Mashed Potatoes, Green Beans  
& Pearl Onions, Fragrant Basmati Rice,  
Traditional Bread "Vet Koek" With Aubergine  
Pate for Dipping, Assorted Spice Blend of  
Coriander, Ginger & Tumeric Salts for additional  
seasoning to your liking & chutney sampler

**DESSERT**

**Amarulu White Chocolate Mousse Served  
Over Brandy Snap Shortbread**



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## INFORMATION & PRICING

**Musician & Songwriter, Ajamu Mutima  
Will be Performing his Enchanting &  
Beautiful Melodic Sounds**

**\$45.00 Per Person Plus Tax & Gratuity.  
Optional South African Wine Pairing Will  
be Available for \$25.00 Per Person Plus  
Tax & Gratuity**

**Destination: The Flavors of South Africa  
in the Martini Room at Ocean 60. Family  
Style Braai Seating will be offered. Seating  
is Limited. Reservations are Required.**

**Cocktail Reception Starts at 6:00  
p.m. & Dinner Seating at 6:30 p.m.**