

An Evening of New Traditional Botswana Cuisine with Wine Pairing



MENU

The program runs from 16:00 - 19:00

STARTER

Skin on Bream fillet fingers

MCC, Bubbles - Sauvignon Blanc, Pinot Noir, Chardonnay Grapes

Ox-tongue mini kebabs with morula onion marmalade

The Collection Rose

Game biltong with roast chilli jus

The Collection Rose

Sorghum pancake with cream cheese, morula seed and marmalade

Arra Vineyard Natural Sweet Red

MAIN COURSE

Crunchy mopane worms

Arra Vineyard Viognier

Sweetcorn and lentil fritters

The Collection Sauvignon Blanc Semillion

Seswaa meat balls

Arra Vineyard Shiraz/ Cabernet Sauvignon

Bbq pork spare ribs with lerotse reduction

Arra Vineyard Natural Sweet Red

Tripe in casing bites

The Collection Syrah/ Cabernet Sauvignon

Chilli chicken gizard stuffed dumplings

The Collection Sauvignon Blanc Semillion

Sundried bean leaf quichelettes

Arra Vineyard Cape Blend

Mosuthwane and ditloo mini vegetable cutlets

The Collection Syrah Cabernet Sauvignon

Mealie rice croquettes

Arra Vineyard Viognier

DESSERT

Assorted stuffed chocolate moulds

Arra Vineyard Pinotage

Morula, mmilo and berry panacotta

Arra Vineyard Natural Sweet Red

