Gourmet Feasts Menu List





Koki Beans

Steamed savoury black-eye peas pudding with green leaf vegetable

Egusi Pudding

Steamed savoury pumpkin seed pudding with small pieces of smoked fish fillet

Dodo

Pan fried golden brown ripe plantain slices

Pressing Plantie

Seasoned pan fried pressed semi-ripe plantain pieces

Fish Rolls

Thumb size backed or fried pastry rolls filled with finely chopped fish fillet, herb and vegetable

Puffpuff

Fluffy raised yeast batter balls

Falafel

Pureed chick pea and herb fritters

Akara Banana

Mashed ripe banana and corn meal fritters

Bobotie

Traditional sweet and savoury South African meat pie

Meat Balls

Beef, pork or lamb meat balls seasoned with herbs and spices

Samosa

Pastry triangles filled with seasoned minced meat

Soya

Party size skewered beef strips marinated with a blend of peanut and spice seasoning

Yaikni

Eggplant rolls filled with a combination of bell peppers tomato herbs and nuts



Beef Patties

Backed half-moon shaped pastry pockets filled with a combination of minced meat, herbs and vegetables

Chicken Drumsticks or Wings

Marinated chicken legs or wings with ginger and mixed spices grilled to perfection

Koeksisters

Sweet and crunchy braided butter and cream pastry fried and served with syrup

Akra Beans

Pureed black-eye peas fritters

Humus

Chickpea Spread

Fish Pate

Smooth spicy fish spread (Snoek or other firm fish)

Chapati or Roti

Round flat unleavened bread

Fritters, Fruit, Vegetable or Meat Fritters

Tomato Sauce Dip

Baba Ganoush, Eggplant spread

Avocado Dip

Sandwiches and Canapés

Fruit Kebobs

Fruit Platters

Spinach Loaf Slices



Poulet De Ge

Popular Cameroonian chicken cooked with ginger mixed spices and vegetables combined with fried ripe plantain pieces

Beef in Equsi Sauce

Bite size stewing beef cooked with pumpkin seeds herbs and spices

Bobotie (Main Dish Size)

Traditional sweet and savoury South African meat pie

DoroWot

Spicy Ethiopian chicken stew

Lamb Tagine

North African Lamb and vegetable stew

Coconut Fish

Whole firm fish or fish fillet cooked in coconut milk with ginger and spices

Baked Whole Fish

Pink Salmon or other large fish well marinated and backed to perfection

Grilled Chicken

Marinated grilled chicken pieces

Chicken Yassa

Senegalese style chicken marinated in lemon and cooked with a lot of onion

Chicken in Peanut Butter Sauce



Spinach Egusi

Leaf spinach sautéed with onion ginger tomatoes and ground pumpkin seeds

Shrimp and Vegetable Platter

Shrimps and mixed vegetables sautéed with herbs and spices

Saffron Vegetables

Steamed fresh cut vegetables in season with saffron and herbs and spices

Jellof Rice

Subtle combination of white rice and vegetables cooked in tomato sauce

Coconut Rice

White rice cooked in well-seasoned coconut milk and vegetables

Corn and Bean Casserole

Whole corn kernels and red kidney beans cooked in a tasty tomato sauce

Spinach Country Style

Leaf spinach sautéed with garlic ginger onion and fresh tomato

Koki Corn

Pureed fresh corn dumpling

Bean Pot

Bean chilli



Rice Dishes

White rice, yellow rice, spinach rice or onion rice

Couscous

Plain couscous, couscous with raisins, or couscous with mixed vegetables

Njera

Ethiopian sour dough flat bread

Foofoo

Smooth cooked corn meal dumpling

Yam Foofoo

Cooked yam flour dumpling

Atieke

Cassava couscous

Garifoto

Roasted cassava grits with tomato sauce , sardine and hard boiled eggs

Breads

Flat bread, baguette, rolls

Steamed Mixed Vegetables in Season

Steamed or Boiled Semi-ripe Plantain Pieces



Soups

Chicken and Green Plantain

Fish Soup with Njangsah Spice

Peanut Butter Soup

Chickpea Soup

Pumpkin Soup

Bean Soup

Lentil Soup

Fresh Corn Soup

Mix Fruit Salad

Salads

Corn, Tuna and Pineapple Salad

Avocado and Shrimp Salad

Mixed Green Salad with Avocado & Peanuts

Layered Carrot Lettuce and Egg Salad

Carrot and Parsley Salad

Tomato, Bell Peppers and Cucumber Salad



Desserts

Melk Tert

Popular South African Milk Tart

Tropical Fruit Salad

Coconut Squares

Mixed Fruit Platter

Pineapple Merengue Pie

Fruit Fritters

Drinks List

Red Wine

White Wine

Orange Juice

Apple Juice

Mineral Water

Ginger Ale

Red Sorrel Drink

Coffee and Teas