



## OWLS Dinner – October 4

### South Africa

#### 1<sup>st</sup> Course

##### **Yellow melon salad**

*Watermelon, musk melon and port macerated red onions tossed in a garlic syrup finished with micro greens and a natural sea salt*

#### 2<sup>nd</sup> Course

##### **Curried fish stew**

Cape Malay tombo in savory curry broth  
served with yellow rice

#### 3<sup>rd</sup> Course

##### **Sosaties**

Grilled spiced glazed lamb satay with traditional fruit chutney  
accompanied by FuFu (sweet potato mash)

#### 4<sup>th</sup> Course

##### **Raisin Tart**

Baked raisin and dried cherry tart  
*Served with crème fresh-papaya sabayon*