

CHRISTOPHER GROVES | COMPLEX EXECUTIVE CHEF

Our Executive Chef, Christopher Groves joined the Indaba Team in 2008 as an Executive Sous Chef and quickly rose through the ranks to Head Chef of the Chiefs Boma Restaurant where he became renowned for his Beef & Beer Potjie and "Big 5" Kebab.

Prior to The Indaba, Chris worked abroad in numerous Five Star Restaurants and was mentored by the legendary Marco Pierre White, a 2-star Michelin Chef whose work ethos and creativity were an inspiration which Chris incorporates into his daily menus. Chris also worked on the Queen Mary 2 where he was the Demonstration Chef in the Chefs Galley – a popular restaurant which showcases talented young Chefs.

Having taken over the reins of the Indaba Hotel Main Kitchen in 2011, Chris has added flair and creativity to the menus and food presentation with great success and looks forward to becoming a firm favourite on the local Dining front with the introduction of a new Bistro-style menu in Epsom Conservatory which showcases his talented team and his love of food.

Chris has a number of signature dishes including his sublime Foie Gras Crème Brulee and his melt in the mouth Lamb Mediterranean which never fails to impress.

Chef Chris looks forward to welcoming you to Indaba Hotel and we hope that you will enjoy the food journey with him.

SASKIA NEL | JUNIOR SOUS CHEF

Junior Sous Chef, Saskia Nel grew up in suburban Johannesburg and her love for cooking was evident from a young age with Saskia often preparing meals for the family. Saskia became more and more adventurous with flavour combinations and her love for cooking soon became a passion, leading her to study Culinary Arts at the International Hotel School.

During her training, Saskia honed her skills under Executive Chef, Kyle Norris, at the popular Alpine Heath Resort in the Drakensberg enjoying all aspects of the kitchen and finding her niche in the hot kitchen preparing meals a la minute – possibly one of the most pressurised positions of the Kitchen Brigade

On qualifying, Saskia stayed on at Alpine Heath where she took on the challenge of the a la carte restaurant. Saskia joined the Indaba Hotel Team in February 2015 and is responsible for the trendy seasonal menu in the Epsom Bistro.

This talented young lady, who follows a vegetarian lifestyle by choice, loves nothing better than to prepare silky home-made pasta with her favourite being filled ravioli or gorgeous pesto's packed with flavour.

Saskia looks forward to welcoming you to the Epsom Bistro soon and hopes you will fall in love with her signature dish – a French-style Ratatouille, topped with bubbling cheese and utterly more-ish.

APPETIZERS

Leek & Potato Soup

Finished with a drizzle of Cream and Deep Fried Leeks

R55.00

Best Enjoyed with a **Chenin Blanc**

Salmon & Orange Fish Cake

Served with Romesco Sauce, Olive Tapenade and dressed Wild Rocket

R80.00

Best Enjoyed with a **Chenin Blanc**

Deep Fried Squid Heads

Flour dusted deep fried Squid Heads served with a Carrot and Red Pepper Syrup

R65.00

Best Enjoyed with a **Sauvignon Blanc**

Tomato and Wild Mushroom Risotto

Creamy Risotto with braised Baby Tomatoes and Wild Mushrooms,
finished with Black Truffle Oil

R75.00

Best Enjoyed with a **Chardonnay** or **Pinot Noir**

Deep Fried Halloumi

Breaded Halloumi cubes deep fried and served with braised Beetroot and
a Sweet Chilli and Ginger Sauce

R68.00

Best Enjoyed with an **Unwooded Chardonnay**

APPETIZERS

Asparagus Hollandaise

Trimmed and blanched Asparagus Spears layered with grilled Aubergine topped with Hollandaise Sauce and Pickled Quail Eggs

R68.00

Best Enjoyed with a **Sparkling Wine** or **Methde Cap Classique**

Foie Gras Creme Brulee

Served with Apple and Pear Chutney, crumbled Pistachio Nuts and toasted Brioche

R80.00

Best Enjoyed with a **Viognier** or **Pinot Noir**

Honey and Mustard Chicken Salad

Grilled Chicken Strips tossed with Cherry Tomatoes, Pineapple, Red Onions, Cheddar Cheese, Toasted Almonds and mixed Peppers drizzled with a Honey and Mustard Dressing

R65.00

Best Enjoyed with a **Sauvignon Blanc**

Beef Carpaccio

Thinly sliced Beef Fillet topped with Rocket Salad and a Red Onion and Balsamic Reduction, finished with Parmesan shavings and Capers

R80.00

Best Enjoyed with a **Grenache & Mourvedre Blend**

ENTREES

Chargrilled Hanger Steak

Chargrilled Hanger Steak served with Fondant Potatoes and Green Beans,
with a Berry Port Jus

R135.00

Best Enjoyed with a **Pinotage** or **Cabernet Sauvignon**

Rump Espatada

Cubed Rump Steak marinated in Olive Oil, Rosemary, Rock Salt and
Bay Leaves served with Thick Cut Chips and a Red Wine Jus

R125.00

Best Enjoyed with a **Merlot**

Oven Roasted Rack of Lamb

3 Bone Rack of Lamb Oven Baked in Balsamic, Tomato and Basil Pesto with
a hint of Parmesan Cheese, served with a Rustic Sage Infused Mashed
Potato and Mange Tout

R150.00

Best Enjoyed with a **Pinotage** or **Red Blend**

Seared Tuna Loin

Tuna Loin coated in White and Black Sesame Seeds served on a Vanilla
Poached Pear with Orange braised Baby Potatoes and a Saffron Creme

R165.00

Best Enjoyed with a **Rose** or **Pinot Noir**

Fancy Fish and Chips

Tempura battered Scottish Salmon Fillet served with thick cut Chips, finished
with a Mango Buerre Blanc and served with a side Caesar Salad

R130.00

Best Enjoyed with a **Chenin Blanc**

ENTREES

Waterzooi of Chicken

Skinless Half Chicken in a Lemon Cream Sauce served with Baby Potatoes and Julienne Vegetables drizzled with Black Truffle Oil

R120.00

Best Enjoyed with a **Viognier Blend**

Chicken Korma

Tender Chicken Breast slow cooked in a spicy Korma Sauce served with a Poppadom Basket of Wild Rice finished with a Gazpacho Salsa and Chutney Creme

R125.00

Best Enjoyed with a **Off Dry** or **Semi Sweet White Blend**

Slow Roasted Pork Belly

Slow Roasted Pork Belly served with a warm Apple Confit, braised Spinach and sauteed Butternut accompanied by a Minted Truffle Jus

R135.00

Best Enjoyed with a **Grenache & Mouvedre Blend**

Roasted Vegetable Linguine

Oven roasted Mediterranean Vegetables tossed in Thyme and Lemon Infused Olive Oil, topped with Cream Cheese

R95.00

Best Enjoyed with a **Rose** or **Sauvignon Blanc**

Sundried Tomato Polenta Stack

Sundried Tomato Infused Polenta layered with Pesto-grilled Vegetables and Goat's Cheese served with a Tomato and Basil Sauce, topped with deep fried Onions

R100.00

Best Enjoyed with a **Chardonnay** or **Viognier Blend**

DESSERTS

Trio of Chocolate Mousse

White, Dark and Milk Chocolate served in a Brandy Snap Cup with a Berry Compote

R75.00

Lavender Creme Brulee

Traditional Creme Brulee flavoured with a hint of Lavender, served with Caramelised Pear and a Tuille Biscuit

R80.00

Deconstructed Strawberry Cheesecake

A deconstructed Strawberry Cheesecake with a Strawberry Coulis

R85.00

Banoffee Pie

Banoffee Pie topped with Caramelized Banana and whipped Meringue

R65.00

Twice Baked Bread and Butter Pudding

Twice-baked Bread and Butter Pudding served with Vanilla Creme Anglaise

R60.00

Best Enjoyed with a **chilled Ruby Port, Speciality Coffee** or **Dom Pedro**

Cheese Board

A selection of Local Cheeses served with a Celery and Pear Chutney, accompanied by Crackers and Grapes

R75.00

Best Enjoyed with a **Shiraz** or **Cabernet Blend**

Selection of Dinner Truffles

R75.00

Best Enjoyed with a **Champagne** or **Methode Cap Classique**