



*As wine starts to touch thine tongue
and laughter makes thou feel so young
As fellowship is deliciously close, I sense her in the atmosphere
In the candlelight I glimpse a sight,
There thou art in the tasty shadows!
As inspiration grows and your presence shows
delectable Saskia, you'll never disappear as the
next meal forever draws near.*



Our inspiration...

At Fusion Boutique Hotel, we are fascinated by the remarkable and extraordinary and this has led to our inspiration for this magnificent restaurant. If you look around, you will notice modern versions of traditional paintings by Rembrandt van Rijn. Now you might wonder why this particular artist – this is why...

Rembrandt was a 17th century painter and etcher whose work came to dominate what has since been named the Dutch Golden Age.

One of the most revered artists of all time, Rembrandt's greatest creative triumphs are seen in his portraits of his contemporaries, illustrations of biblical scenes, his self-portraits as well as his innovative etchings and use of shadow and light.

Further to our fascination with Rembrandt as one of the most prominent and influential painters in European history, his wife Saskia justly captured our hearts. It is reported that Saskia was truly devoted to Rembrandt – not only was she his biggest critic, but also his pillar of strength. It is these strong traits which inspired the concept and the name of our restaurant.

Saskia deserves a rightful place next to her husband in the books of art history as the powerful woman behind the man – allow us an opportunity to share their story...



Step back in time...

Rembrandt Harmezoon Van Rijn was born in Leiden, Amsterdam, on the 15th of July 1606, the ninth child of Harmen Gerritsoon van Rijn and his wife, Neeltje. He was the first and only of their sons who attended Latin school. For seven years Rembrandt was a student at the Latin school, and then, in 1620, he enrolled at Leiden University at the age of thirteen.

After only a few months, however, he left to pursue his true passion – painting. For three years, he was an apprentice to the painter Jacob Isaacsz van Swanenburgh and in 1624 Rembrandt went to Amsterdam to briefly work with Pieter Lastman, a painter of biblical, mythological, and historical scenes. It was Lastman's ability to tell a story visually that impressed his youthful pupil.

By 1625 Rembrandt returned to Leiden and worked independently where he was soon so highly regarded that, although barely 22 years old, he took his first scholars.

One of his students was the famous artist Gerrit Dou.

By 1631 Rembrandt was ready to compete with the accomplished portrait painters of Amsterdam. He initially stayed and worked with a painter and art dealer, Hendrick van Uylenburgh, where he met Hendrick's cousin, Saskia van Uylenburgh in 1633.

After an engagement of more than a year, the couple got married on 2 July 1634 and by 1639 the young couple set themselves up in a fine house in the Breestraat, Amsterdam.

Today it is maintained as a museum, the Rembrandthuis.



Sweet Temptations

CHOCOLATE MOUSSE

Austrian chocolate mousse with strawberry coulis, served with meringue buttons.

Seventy Rand

SOUTHERN RED VELVET CAKE

Red velvet cake with chantily creamed brandy snap, served with a grape and coconut sauce.

Seventy Rand

APPLE CRUMBLE TART

Warm crumbled apple tart with baby apple, served with kiwifruit and banana surprise.

Seventy Rand



Sweet Temptations



BAKED MACADAMIA CHEESE CAKE

Baked cheese cake crusted with white chocolate buttons and macadamia crumbs, served with a rich orange panna cotta and biscuit soil.

Seventy Rand

CAPE MALVA PUDDING

Traditional malva pudding served with a lemon sauce.

Seventy Rand

CHOCOLATE FONDANT

Chocolate fondant with a warm runny center, complimented with home-made raspberry ice cream.

Seventy Rand

Saskia

Saskia was born in Leeuwarden, Friesland, on the 2nd of August 1612, the youngest of eight children of Sjoukje Ozinga and Rombertus van Uylenburgh. Saskia came from a respected and distinguished family as her father was a top lawyer, the town 'burgemeester' (mayor) and one of the founders of the University of Franeker. Saskia became an orphan at the early age of 12, as her mother died in 1619 and her father five years later. Saskia met Rembrandt at the home of her uncle, Hendrick van Uylenburgh, a painter and art dealer.

Saskia and Rembrandt were engaged in 1633, and on 10 June 1634 Rembrandt asked permission to marry Saskia. He showed his mother's written consent to the 'schep en' or municipal office and on 2 July the couple exchanged their vows.

Saskia was one of Rembrandt's most frequent models. He drew her in such poses as leaning out of the window or lying in bed. Most often he would paint her as Flora, the ancient goddess of flowering plants or spring.

Our favourite from these paintings is the one at the entrance of the restaurant. We have captured some of the design elements in this famous portrait in the restaurant – see if you can spot the flora inspiration in the lights, the carvings around the bar and the room dividers.



Titus



Saskia passed away in 1642 at the age of 29, a mere nine months after their last son, Titus was born. Titus was the only of Rembrandt and Saskia's four children who survived beyond infancy. The will that Saskia drafted just before her death decided the relationship between Titus and Rembrandt later in life. Saskia made Titus her sole heir, but with provision that Rembrandt would receive usufruct of the inheritance until he died or remarried.

It is interesting to note that Titus also attempted his hand at painting, but sadly none of his works of art was ever safeguarded or conserved. Titus was a great supporter of his father's work and later in life he opened a gallery where he proudly sold Rembrandt's art. Titus got married in 1666 but untimely passed away later that same year. His daughter Titia was born after his death.

Unfortunately, Rembrandt never wrote anything about Titus on his paintings, but art historians all agree that a certain boy, painted about 8 times in different phases of his life must be his son, Titus.



At Saskia Restaurant, we pay tribute to Titus in various ways – guests are invited to dine in the private dining room dedicated to young Titus or to stroll down to the Titus Wine Cellar and select their preference from our distinct vintage wine collection. This cellar creates an intimate venue for up to 40 guests but it is also ideal for a romantic evening with your significant other.

Tasty Beginnings

WOODVIEW™ WAGYU BEEF CARPACCIO

Served with marinated mushrooms, Ciabatta toast, preserved fig, balsamic reduction and parmesan cheese.

Hundred and Thirty Five Rand

CAJUN PRAWNS

Delicately seared Cajun spiced prawns with lemon and white wine sauce.

Ninety Rand

CHICKEN WINGS

This menu item is banting friendly and contains 387 calories, 1 protein, ½ fat, 1 carb

Marinated chicken wings served on broccoli and parmesan fritters with flash fried green beans.

Ninety Rand

TRIO FLAVOURED CHICKEN

Trio of lemon and herb, tandoori and barbeque flavoured chicken, with peppermint infused crusted pea pottage and poached apples.

Eighty Five Rand



Tasty Beginnings

GARLIC MUSSELS

Mussels infused with lemon grass, garlic and cheese, served with sundried tomato pesto, basil pesto and melba toast.

Ninety Five Rand

SMOKED BEEF RAVIOLI

Smoked deconstructed beef ravioli with black red wine jus, sundried tomato and peppadew.

Eighty Five Rand

FRUITY VENISON PARCELS

Venison parcels with chick pea dip, sweet potato and almond soil, served with truffle jus.

Seventy Five Rand

MOROCCAN VEGETABLE TIMBALE

Moroccan style vegetable infused couscous rested on a bed of brinjal, served with tomato basil sauce.

Seventy Rand

The Maids

During Saskia's illness, Geertje Dircx was hired as Titus' caretaker and nurse. Rembrandt had a relationship with her subsequent to Saskia's death in 1642, but never married her.

Geertje would later charge Rembrandt with breach of promise and was awarded alimony of 200 guilders a year. It is said that Geertje stole some of Saskia's jewellery and Rembrandt worked to have her committed to Gouda's House of Correction for a duration of 12 years.

Heindrickje Stoffels replaced Geertje and Rembrandt fell in love with her but they also never got married. She gave birth to a daughter whom was named Cornelia, after Rembrandt's mother. Heindrickje Stoffels is probably the model most frequently painted by Rembrandt, only after Saskia.

The most beautiful painting of Heindrickje was produced in 1654 and is called 'A woman paddling'. Take a closer look at the painting in its modern version next to the restaurant entrance – the young woman is cautiously walking into the water. She imagines herself unobserved and a barely visible smile shows her enjoyment.



The Night Watch



The 17th century saw an unparalleled output of art and the number of paintings and prints produced during this period is staggering, and many of them are of outstanding quality.

Perhaps the most famous painting is the work by Rembrandt known as The Night Watch – it depicts Captain Frans Banninck Cocq and his lieutenant, Willem van Ruytenburgh, surrounded by sixteen of their civic guardsmen marching out to defend their city.

What makes this painting revolutionary is that Rembrandt took what could have been a boring row of figures and turned it into a lively action scene. One contemporary said that it made other group portraits look as flat as playing cards. The men are in action, busy forming up. The way that Rembrandt has arranged the figures creates immense vitality which is reinforced by the striking use of light and shade. The men appear to be emerging from a dark gateway into the light.

The painting was named The Night Watch after the painting had already darkened quite considerably. By then, people were no longer sure precisely what it represented.

They evidently took it for a night scene.

From the Sea

SASKIA STYLE LINE FISH

Herb crusted line fish fillet rested on risotto, crowned with pineapple relish.

Two Hundred and Thirty Rand

GARLIC & CHILLI PRAWNS

Succulent prawns cooked in an Asian inspired garlic and chilli sauce with fragrant basmati rice.

Two Hundred and Thirty Rand

PAN-FRIED SOLE

Fillet of sole lightly dusted with flour, served with deep fried squid rings, napped with lemon butter sauce, accompanied by basil pesto infused Brussels sprouts.

Two Hundred and Fifteen Rand

INDONESIAN FISH

Grilled whole fish served with traditional Indonesian Nasi Goreng, complemented with Kecap Manis and garlic lemon sauce.

Hundred and Ninety Five Rand

NORWEGIAN SALMON

Pan-fried marinated salmon, set on layers of garlic infused potato and aubergine discs, lashed with a sweet lemon and basil pesto sauce, served with buttered zucchini and beetroot.

SQ





Poultry

DUCK A L'ORANGE

Gently seared duck breast on broccoli and cauliflower puree.
Served with radish discs and a homemade tagliatelle, drizzled with red wine
and berry jus.

Two Hundred and Twenty Five Rand

WHOLE ROASTED MARINATED BABY CHICKEN

Marinated whole baby chicken accompanied by potato triangles set on onion
marmalade, crowned with a beetroot salsa and crispy red radish.

(Served plain or with peri-peri basting)

Hundred and Sixty Five Rand

VEGETABLE STUFFED CHICKEN

Vegetable stuffed curried chicken served with macque potato,
complemented with a trio of beetroot, butternut and broccoli puree.

Lashed with a creamy curried sauce.

Hundred and Sixty Rand

BALLOTINE OF OLIVE CHICKEN

Olive rolled chicken fillet served with polenta and spinach tian,
lashed with garlic sauce and red wine jus.

Hundred and Fifty Five Rand



Lamb

BRAISED LAMB SHANK

Tender slow braised sweet and savoury lamb shank accompanied by fluffy mashed potato, complemented with a mixed berry coulis.

Two Hundred and Eighty Rand

LAMB CUTLETS

Broiled lamb cutlets served with parmesan mash and caramelised leek stuffed courgettes, lashed with chilli chocolate sauce.

Two Hundred and Twenty Rand

NAMA YA NKU

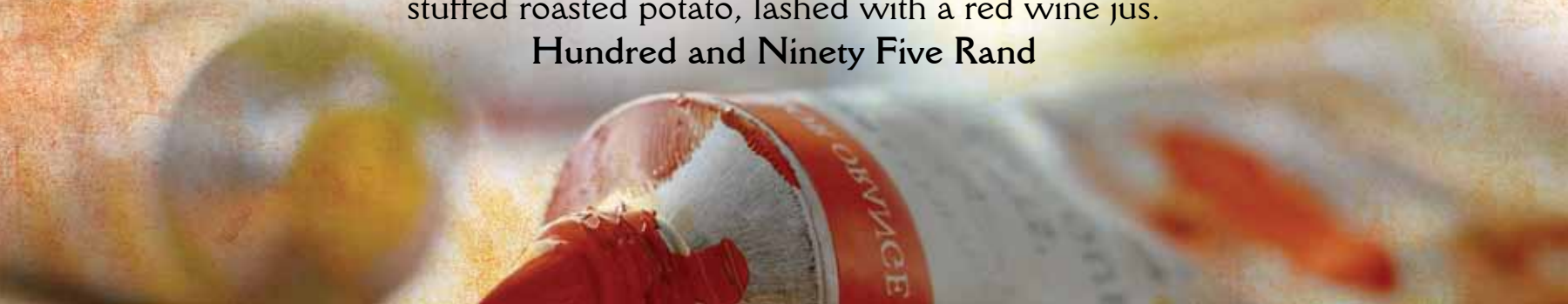
Succulent leg of lamb steak served with a sweet semolina and corn loaf, topped with a mild hot and tangy chakalaka sauce.

Two Hundred Rand

LAMB STUDY

A combo of gently seared lamb chop, Indian style boneless lamb curry set on a bed of fragrant basmati rice with tomato salsa and rolled lamb, accompanied by lamb mince stuffed roasted potato, lashed with a red wine jus.

Hundred and Ninety Five Rand

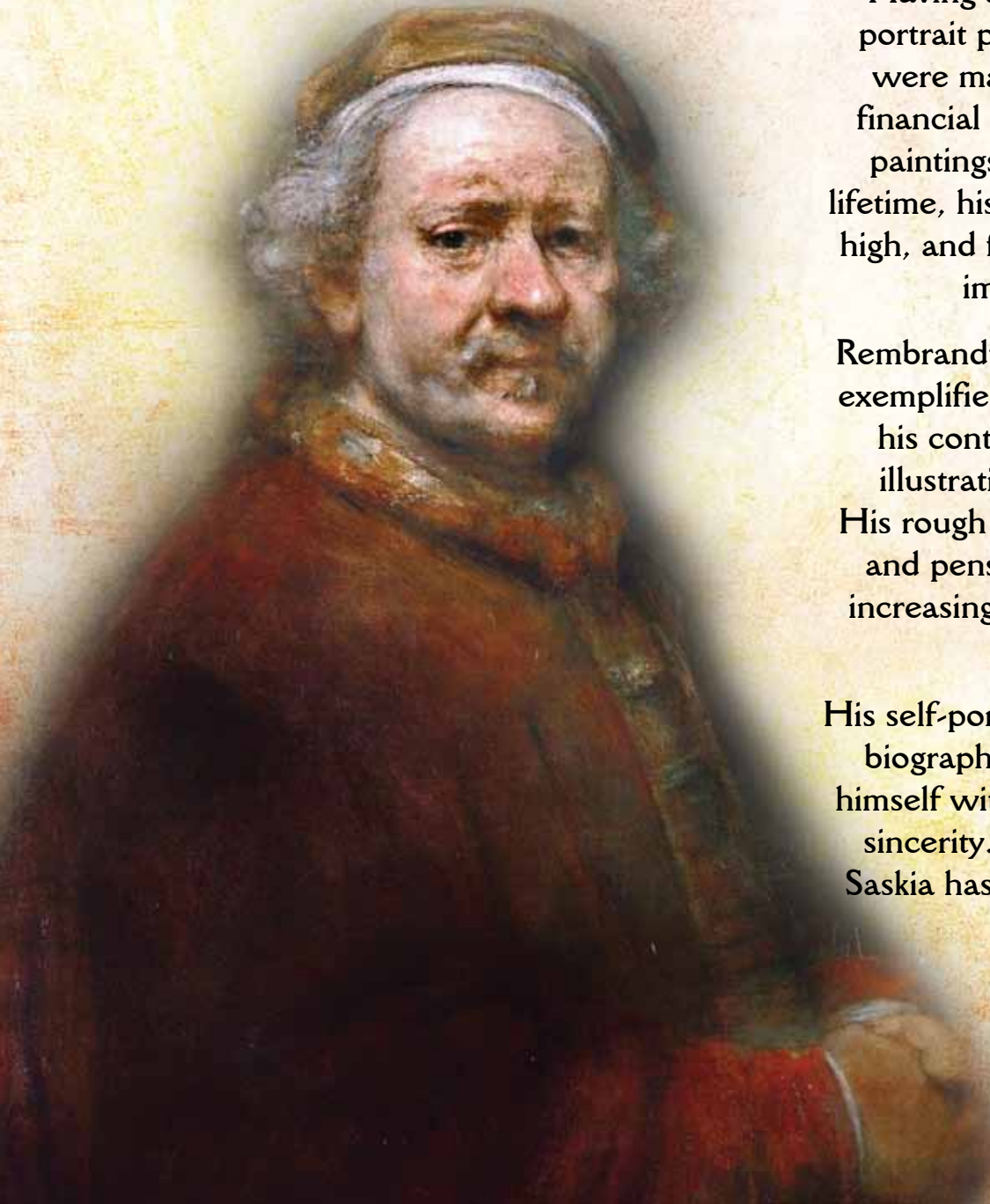


Prominent portraitist

Having achieved youthful success as a portrait painter, Rembrandt's later years were marked by personal tragedy and financial hardships. Yet his etchings and paintings were popular throughout his lifetime, his reputation as an artist remained high, and for twenty years he taught many important Dutch painters.

Rembrandt's greatest creative triumphs are exemplified most notably in his portraits of his contemporaries, self-portraits and illustrations of scenes from the Bible. His rough paint surfaces, dramatic lighting and pensive, down-to-earth characters increasingly set him apart from prevailing trends.

His self-portraits form a unique and intimate biography, in which the artist surveyed himself without vanity and with the utmost sincerity. As a result, one of the bars in Saskia has been duly name 'Portraits Bar'.



Rembrandt's apprentices

Rembrandt is appreciated both for his expressive technique and his ability to capture the emotional heart of any character or story. His subject matter ranges from the biblical past to the people and places around him, but the central motif of his art – and a major reason his work continues to speak to us centuries after his death – is the human figure, rendered with sensitivity both to the telling imperfections of surface appearance and to the turbulence of the spirit within.

Rembrandt business partnership with Hendrick van Uylenburgh, a prominent art dealer, brought him some of his first portrait commissions – a foot in the door to patronage from Amsterdam's wealthiest citizens. With van Uylenburgh's help, Rembrandt quickly became the most sought-after portraitist in Amsterdam.

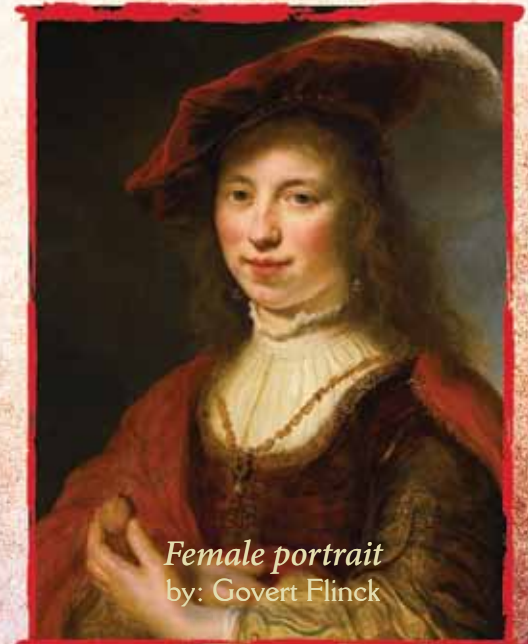
The list of Rembrandt's scholars or apprentices is quite long, mostly because his influence on painters around him was so immense and profound. Of the names on the list, Ferdinand Bol, Gerrit Dou, Carel Fabritius and Govert Flinck are worth mentioning. Our 'Apprentice Ballroom' can be subdivided into 4 smaller conferencing venues and has been duly named after these four prominent artists.



Queen of Poland
by: Ferdinand Bol



Old Woman Unreeling Threads
by: Gerrit Dou



Female portrait
by: Govert Flinck

Old Favourites...

CURRY OF THE DAY

One of the chef's specialities. Please enquire about the curry of the day.

Lamb - Two Hundred and Ten Rand

Prawn - Hundred and Eighty Five Rand

Chicken - Hundred and Seventy Five Rand

MEATY MISSION

A sensation of char-grilled sirloin steak, lamb chops, chicken drumsticks and boerewors, complemented with a mild hot home-made chakalaka, fried onions and pap, napped with sheba.

Two Hundred and Thirty Five Rand

BRAISED OXTAIL

Slowly braised for hours in a heavy oxtail sauce with your choice of rice or mashed potatoes.

Two Hundred and Twenty Rand

SHISA NYAMA

Matured beef chuck served on quenelles of pap and spinach morogo, accompanied with tomato sheba and brown beef jus.

Hundred and Sixty Five Rand

VENISON POTJIE

A typical South African dish made with slow cooked Impala meat, peaches and local port. Served with buttered rice.

Hundred and Fifty Rand

Aged Prime Cuts...

AGED PRIME CUTS

All meat cuts are aged at our local butchery to ensure quality and tenderness. Enjoy these well aged meat cuts, perfectly prepared to your specification complemented by giant onion rings and your choice of French fries, potato wedges or pap & sheba.

Saskia steaks are served blue, rare, medium rare, medium and medium well.

T-bone	500g	Hundred and Seventy Rand
Fillet	250g	Hundred and Sixty Rand
Sirloin	300g	Hundred and Forty Rand
Rump Steak	500g	Hundred and Eighty Rand
Rump Steak	300g	Hundred and Forty Rand

OPTIONAL EXTRA

Selection of roasted seasonal vegetables of the day (250g)
Twenty Five Rand

SASKIA'S DELECTABLE SAUCES

Green peppercorn and brandy sauce • Mushroom sauce
Bone marrow and port sauce • Monkeygland sauce
Hot peri-peri sauce • Whisky and onion sauce
Twenty Five Rand





Rembrandt died on 4 October 1669. A distant cousin in Leiden seems to be the only person to have recorded the date in a little book with family notes. There was no great homage and not even a headstone bearing his name on his grave.

It was only in the 18th century when his work had spread to France and other parts of Europe that appreciation for his style was revived. The demand for his work increased more and more by the day. In the 19th century his work had begun to be fully appreciated in the Netherlands. Rembrandt was their hero: a misunderstood genius!

New works by him was discovered every day. The high prices being paid for his works show the appreciation of his art. The fascination with his technique and subject matter guarantees that Rembrandt's fame is likely to be eternal.

Celebrate his wonderful life by surrounding yourself with his most famous works here in Saskia's Restaurant.



Gerda

This menu is dedicated to my mother Gerda, who like Saskia, was not only the woman behind her man, but is an inspiration to everyone who crosses her path. She has lovingly painted more than 50 paintings over a period of 2 years, which can be viewed throughout Saskia's Restaurant as well as Fusion Boutique Hotel.

She is strong and creative, endowed and enabled. Her love for me has never been contingent on my performance and she always loved without restriction. And in that love, she has enabled me to be content. She is truly the wind beneath my wings...