

QUNU

S A X O N

On behalf of the Qunu team, a very warm African welcome to our tranquil sanctuary in the heart of Sandhurst. We are honoured to have you dine with us, and we look forward to delivering a highly memorable culinary experience to you.

Our kitchen brigade developed the VegVegan concept to offer our vegetarian and vegan guests an innovative journey through the freshest and finest botanicals available. Every morning, fresh produce is handpicked from Sarapana - our fruit, herb and vegetable garden - and featured across the menu to showcase our homegrown seasonal favourites. We work closely with our knowledgeable sommeliers, who are available to suggest beautiful wine pairings to enhance the enjoyment of your meal.

We trust your VegVegan adventure with us captures your imagination and inspires your senses.

Warm regards

JANE-THERESE MULRY
Executive Chef

  @thesaxonhotel

Qunu pays homage to its South African roots, being named in honour of the small rural town that our beloved elder statesman, former President Nelson Mandela loved to call home, we hope you will too.

Your home in Africa.

<p>MUSHROOMS AND HEMP grilled king oyster mushroom, mushroom tartare, hemp nut tabbouleh, cigar of mushroom paté cigar, rooibos gel V</p>	225
<p>SAXON SARAPANA VEGETABLE AND LEAF GARDEN daily harvest of raw vegetable shavings, picked herbs, eggless baobab mayonnaise V</p>	190
<p>SAXON RICOTTA, KALE AND CRANBERRY smoked cinnamon masala ricotta, kale, quinoa, macadamia nut, dried cranberry and spearmint, whey dressing GF/N</p>	220
<p>FRENCH ONION SOUP croûtons, vegan cheese, parsley V</p>	200

CARROT, PEARL BARLEY,
AND SUNFLOWER SEED DHAL 285
carrot and apple puree, carrot ketchup,
rainbow carrots, carrot bacon V

GLOBE ARTICHOKE, APRICOT AND
CAULIFLOWER 285
marinated artichokes, curried cauliflower cous cous, porcini,
apricot, veg jus V/GF

BUTTERNUT, SESAME AND KIMCHI 285
butternut terrine, sesame seared asian greens, tahini, kimchi
maple turmeric dressing V/GF

ONION AND CHEVRE GOAT'S CHEESE 265
sweet onion tarte tatin with ash chevre goat's cheese,
pickled beetroot, horseradish, wild rocket

BEETROOT, MUSHROOM AND KALE 285
salt baked beetroot, mushroom and kale, puff pastry,
celeriac puree, roasted parsnips

RASPBERRY, BANANA AND MELON 185
raspberry jelly, banana sorbet, compressed melon V/GF

COCONUT AND PINEAPPLE 185
coconut rice pudding, pineapple sorbet, macerated pineapple,
pineapple gel V/GF

SPRING FRUITS 185
seasonal fruit salad, papaya popsicle V/GF

GUANAJA, PISTACHIO AND VANILLA 185
guanaja and olive oil sponge, pistachio mousse,
vanilla ice cream V

TRIPLE SORBET 165
guava , mango, lemon verbena V/GF

