

KUNJANI RESTAURANT

WELCOME TO OUR FUN DINING RESTAURANT

CHEF LAMEK MNISI

The new Winter menu at Kunjani was curated under the watchful eye of Chef Lamek Mnisi, who has been at the helm of the Kunjani kitchen since its opening in November 2017. Not only did he look for high quality ingredients and innovative ideas when creating this season's menu, but he continually renews the menus so that regular patrons always find a new dish that will surprise them when visiting Kunjani.

OUR FOOD PHILOSOPHY

In line with our philosophy to only source seasonal ingredients and the very best fresh produce, we have streamlined our menu to reflect our passion for locally sourced, fresh, wholesome and healthier food options that are also sustainable. By sourcing only locally grown produce, we aim to act responsibly towards the planet and its natural resources and reduce our carbon footprint. As a result, we only source fish from the green list of South African Sustainable Seafood Initiative (SASSI), a division of the World Wide Fund for Nature (WWF).

BREAKFAST, LUNCH & WINE TASTING

Our Breakfast menu and Winter a la carte menu is available 7 days a week, including public holidays. Wine Tasting is served throughout the day, please enquire with your waiter.

KUNJANI LOYALTY CLUB

The Kunjani Loyalty Club offers a host of benefits, including great discounts on our wines, your restaurant bill and accommodation. Please enquire with management how to become a member.

FUNCTIONS & EVENTS

Kunjani is the ideal space to host an array of private functions such as birthdays, anniversaries, year-end functions, product launches and corporate workshops. Please enquire with management about availability and options.

SELF-CATERING GUEST VILLAS

Guest accommodation is available in 4 self-catering villas adjacent to the restaurant and are fully equipped with luxuries such as washers & dryers, coffee machines, wall panel heating and airconditioned bedrooms. For enquiries or to make a booking, please enquire with management.

Share your Kunjani photos on Twitter by tagging us **@kunjaniwines** and on Instagram by using **#SayKunjani**

Paul Barth & Pia Watermeyer
Kunjani Proprietors



WINE LIST

SPARKLING WINE & MÉTHODE CAP CLASSIQUE

Savi Sparkling Wine

R225

A lively and refreshing wine made by Carmen Stevens and blended using Sauvignon Blanc and Cabernet Franc.

Simonsig Kaapse Vonkel Brut Methode Cap Classique

R295

The first ever bubble to be born inside a wine in South Africa was at Simonsig in 1971. Fresh primary notes of Granny Smith apple and white flesh fruit. An array of dancing pearls creates an ambiance of magical aromas. On the palate the crisp acidity captures the tingling aromas of citrus that transcends into pockets of apples and pears. A top-class MCC that resembles elegance and finesse.

WHITE WINE

Kunjani Sauvignon Blanc 2018

R50/R145

Harvested from two vineyard blocks in Paarl. Inviting summer fruits of sweet ripe granadilla, freshly sliced papaya and green figs. The palate entrance is zesty, vibrant and refreshing yet balanced by ripe fruit.

Kunjani Chenin Blanc 2018

R45/R130

Harvested from two wine growing regions, Paarl and Wellington. Stone fruits, baked pear and apple with a hint of floral lavender. The palate is smooth and fresh followed by a light viscosity that adds weight to the palate.

Kunjani Riesling 2015

R60/R160

This is a true German Riesling, not to be confused with Cape Riesling which is more commonly known as Crouchen Blanc. This is an aromatic grape variety displaying flowery, almost perfumed aromas and intense notes of apricot, jasmine, nectarine and honeycomb.

ROSÉ

Kunjani 'Stolen Chicken' Rosé 2018

R45/R130

Made from Shiraz grapes grown on Kunjani. A light salmon pink greets the taster and the chalky lime aroma is fused with ripe raspberry fruit. The palate displays light toffee, ripe raspberry, sweet spice and pomegranate.



RED WINE

Kunjani Merlot 2017

R65/R190

A beautiful complex fusion of sweet caramel, red bell peppers, tobacco and spice is shown on the nose. A smooth entrance and ripe tannins coat the palate, followed by dark fruit, tobacco and spice.

Kunjani Shiraz 2015

R70/R220

Gold Medal Michelangelo International Wine Awards

An inviting nose of white pepper and paprika spice is fuse with black olives and a savoury soy sauce aroma. The soft palate entrance flows to an elegant tanning structure, filled with spice and juicy fruit.

Kunjani Cabernet Sauvignon 2017

R70/R220

Dark chocolate, mint and black currant is shown at first, followed by dried herbs, toasted oak and a vanilla sweetness. The palate is layered with black currant fruit, tobacco spice, mocha and great intensity.

Kunjani Red Blend 2015

R65/R180

Gold Medal Cabernet Franc Challenge

A Bordeaux-style blend of Cabernet Franc, Merlot and Malbec. Floral nuances of fynbos buchu gives way to luscious aromas of blackcurrant and black plum, underpinned by complex notes of cedar wood and mocha.

Le Vin De FRANÇOIS 2017

R1,550

A Pinotage wine made from wine sourced from South Africa's most respected Pinotage producers, including Beyerskloof, Delheim, Grangehurst, Kanonkop, Lanzerac, L'Avenir, Rijks and Simonsig.