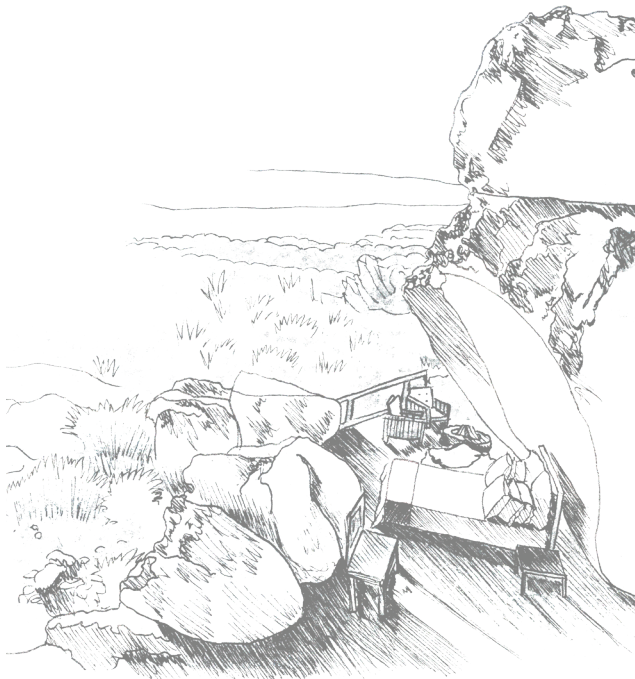


{ Open Air } Under the Stars

Standard Menu Selections



Enjoy a romantic dinner under the stars at one of Kagga Kamma's Open-Air Suites.

Dinner will consist of a delicious main meal that is accompanied by two seasonal salads and traditional braaibroodjies, as well as a decadent dessert, packaged with care, in a pannier. The inclusive snacks in the standard pannier are a cheese selection, savoury biscuits, energy bars, fruit juice and fresh fruit.

To ensure that your meal is tasty, we suggest that you make use of the braai to warm your selected dishes, as pre-made meals can become cold quickly. There is no electricity at the Star or Sky Suite.

Each person is invited to individually choose between one option below the main and dessert selections. Two salads and traditional braaibroodjies are included in the pannier, as well as snacks.

Main (Choose One)

South African Meaty Trio

A traditional braai selection of 200g tender sirloin steak OR a succulent lamb chop, a marinated chicken kebab and a juicy piece of boerewors. Available as an option to braai at the Open Air Suite.

Cape Malay Lamb Curry

Slow cooked lamb in a fragrant gravy; served with basmati rice, poppadum's and fresh sambals in a mini 'potjie' pot to be reheated on the braai.

Hake Fillet

Seasoned and buttered delicate hake, served with basmati rice and zesty lemon wedges; wrapped in foil for easy reheating.

Traditional Lasagne

Seasoned ground beef in a Napoletana-style sauce, layered between al dente lasagne sheets and a creamy béchamel. Served in a ceramic dish to be reheated on the braai.

Accompaniments

In addition to your main, accompaniments include: a classic potato salad prepared in a creamy mayonnaise, a seasonal garden salad served with a vinaigrette and two traditional braaibroodjies (sandwiches made with cheese, tomato and onion on your choice of white or brown, to be toasted on the grill.)

Dessert (Choose One)

Time-Honoured Lemon Meringue

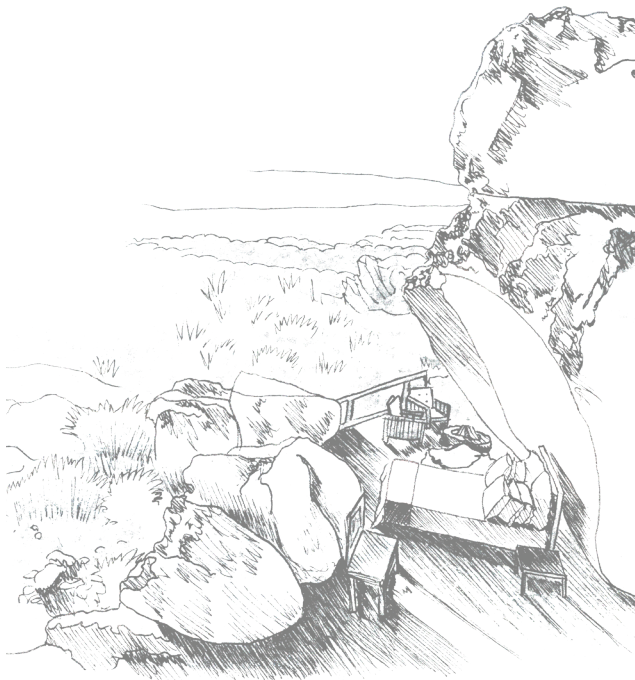
A traditional tart consisting of shortcrust pastry, lemon curd filling and fluffy meringue baked to crispy perfection; served with whipped cream.

Fresh and Juicy Fruit Salad

A selection of freshly sliced seasonal fruit.

{ Open Air } Under the Stars

Vegan/Vegetarian Menu Selections



Enjoy a romantic dinner under the stars at one of Kagga Kamma's Open-Air Suites.

Dinner will consist of a delicious main meal that is accompanied by two seasonal salads and traditional braaibroodjies, as well as a decadent dessert, packaged with care, in a pannier. The inclusive snacks in the vegan pannier are nuts, fresh fruit, fruit juice and vegan rusks.

To ensure that your meal is tasty, we suggest that you make use of the braai to warm your selected dishes, as pre-made meals can become cold quickly. There is no electricity at the Star or Sky Suite.

Each person is invited to individually choose between one option below the main and dessert selections. Two salads and traditional braaibroodjies are included in the pannier, as well as snacks.

Main (Choose One)

Hearty Vegan Lasagne

Seasonal vegetable medley minced with onions in a Napoletana-style sauce, layered between plant-based lasagne sheets and a cream-style white sauce. Served in a ceramic dish to be reheated on the braai.

Sweet Potato and Chickpea Coconut Curry

A mild or spicy sweet potato, chickpea and coconut curry; served with basmati rice and fresh sambals in a mini 'potjie' pot to be reheated on the braai.

Stuffed Butternut

Seasonal stir-fry vegetable medley mixed with cheese*, stuffed in a baked butternut and topped with cheese.

*Served wrapped in foil to be reheated on the braai.

*vegan cheese available on request.

Grilled Vegetable Skewers

Seasonal, marinated vegetables skewers. Served as two kebabs ready to be grilled on the braai.

Accompaniments

In addition to your main, accompaniments include: a classic potato salad prepared in a vegan mayonnaise, a seasonal garden salad served with a vegan vinaigrette and two traditional braaibroodjies (sandwiches made with *cheese, tomato and onion on your choice of white or brown, to be toasted on the grill.)

*vegan cheese options are available; kindly enquire.

Dessert (Choose One)

Baked Cheesecake

A vegan version of our classic baked cheesecake.

Fresh and Juicy Fruit Salad

A selection of freshly sliced seasonal fruit.