

# PALM TERRACE

## *Spice Route Menu*

### *Starters (Chaats)*

#### **Cape Malay Samoosas**

Golden, flaky pastry parcels filled with spiced lamb mince or cheese and onion, served with a coriander-mint chutney and a tamarind dipping sauce.

*OR*

#### **Bombay Beet & Chickpea Pani Puri**

A vibrant medley of roasted beetroot, spiced chickpeas, yoghurt, tamarind, and mint topped with crispy sev and pomegranate molasses and masala tea.

### *Mains Curries*

*(Choose from three aromatic curries, all served with basmati rice, fresh naan bread, and house-made pickles.)*

#### **Durban-Style Lamb Kofta Curry**

A rich, slow-cooked lamb curry infused with fragrant garam masala, curry leaves, and fiery masala spice.

*OR*

#### **Goan Linefish Curry**

Abalobi linefish in a tangy and spicy coconut-based curry with a hint of tamarind and roasted spices.

*OR*

#### **Vegetable Korma (Vegan Option)**

Seasonal vegetables simmered in a creamy cashew and coconut curry, delicately flavoured with cardamom and saffron.

### *Dessert*

#### **Chai-Spiced Malva Pudding**

A South African favourite infused with chai spices, served warm with Rooibos custard and a dollop of cinnamon cream.

## *Spice Route Experience Menu*

R395 per person

*(Includes a glass of Palm House Wine and 3 Course menu)*