



SPICE GARDEN

ON THE TABLE

Warm, spiced turmeric root tea or coffee

our blend of coffee beans from

El Salvador, Guatemala, Colombia, Ethiopia and Brazil

Green peppercorn fougasse, curry leaf & turmeric bread

Babylonstoren kalamata olive baguette

Fennel seed garden herb oil made with

Babylonstoren cold-extracted frontoio olive oil

Handcrafted farm butter from our Cheese Room

with ginger, curry leaf & turmeric

Chilli & coffee spiced kalamata olives

paprika, chilli

Egyptian dukkah

peanuts, sunflower seed, sesame seed, coconut, coriander, coffee, cumin

Spiced butternut achar

curry leaf, cinnamon, masala, turmeric, Szechuan pepper, cumin,

coriander, mustard seed, cardamom, bay leaf

Aubergine pickle

chillies, garlic, ginger, turmeric, mustard seed, palm sugar,

malt vinegar (made from fermented barley), garam masala, tamarind

TO START

Vegan coconut, olive & sweet potato soup

fennel, coriander, cumin, mustard seed

Infusions red, yellow & green

fennel and oregano

smoked paprika chilli oil

turmeric root

MAIN

Spice Garden pot pie with warm, flaky wholewheat crust

coriander seed, fennel seed, fenugreek seed, black peppercorns, cumin seed, cardamom

Garden harvest ribbon salad with

fermented garlic & cumin oil and nastergal & star anise vinegar

TO END

Warm gluten-free cake made with 70% dark Belgian chocolate served with
spiced nuts and vanilla pod ice cream

cocoa, chilli, smoked paprika, vanilla

Chilli, cocoa & coffee infusion

Chai spice rooibos & hibiscus infusion

Babylonstoren rooibos/honeybush tea or coffee

R330 PER PERSON FOR GROUPS
OF BETWEEN 13 AND 24 GUESTS

*A 15% service fee will be added to the bill. A deposit of 50% is required
to secure your booking, with the remaining account to be settled on the day.*