

# 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 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.

MUSHROOMS AND HEMP 225  
grilled king oyster mushroom, mushroom tartare,  
hemp nut tabbouleh, mushroom paté cigar,  
rooibos gel V

SAXON SARAPANA VEGETABLE  
AND LEAF GARDEN 190  
daily harvest of raw vegetable shavings, picked herbs,  
eggless baobab mayonnaise V

CAULIFLOWER AND CASHEW 225  
textures and flavours of cauliflower and cashew V/GF

FRENCH ONION SOUP 200  
croûtons, vegan cheese, parsley V

MUSHROOM, STINGING NETTLE,  
WALNUT MISO PESTO 285  
asian mushroom empanada, braised shitake,  
walnut miso pesto, stinging nettle V

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

BEETROOT, MUSHROOM AND KALE 285  
salt baked beetroot, mushroom and kale, puff pastry,  
parsnip pureé, roasted parsnip

BABY MARROWS, PARSNIP AND  
MACADAMIA NUT 285  
moroccan spiced marrow ribbons, honey roasted parsnip,  
macadamia nut pureé, tempura celery, puffed rice V

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

AUTUMN FRUITS 185  
seasonal fruit salad, pear popsicle V/GF

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

TRIPLE SORBET 165  
guava, lemon, cherry V/GF