

# Plenty to explore on the new Kipling's Brasserie menu

The new menu at Kipling's Brasserie echoes the season - featuring local tastes and flavours, and acknowledging the different cuisines that come together to give South African food its diverse character.



Left to right: Sous Chefs Sergio Adams and Darrel Brussow of the Boardwalk show casing some of the scrumptious meals available on the new summer menu

Highlighting the social aspect of eating out, Darrel Brussow, executive sous chef for The Boardwalk Hotel, the International Convention centre, Coast and Le Vino, and Sergio Adams, the sous chef of Kipling Brasserie have incorporated tasting menus which offer diners the opportunity to explore and share different combinations.

## An emphasis on pairing wine with each meal

Kipling's Brasserie at The Boardwalk, is the place where traditional South African cuisine and its various culinary influences are celebrated. Meat lovers are spoiled for choice with a selection of premium steak, pork and lamb meals, while an array of hearty and authentic curries acknowledge Eastern influences. Alongside each dish on the menu, the culinary team has offered an expert suggestion on wine to pair with the meal. "We have placed emphasis on selecting wines to pair with each meal to complement and enhance the dining experience for our guests. There is plenty of opportunity to explore with our new summer menu," says Brussow.

## Spoiled for choice

The selection of specialty signature dishes is simply mouthwatering. Choices include, amongst others, slow braised oxtail with parsnip purée, butternut fondant, blue cheese mousse, caramelized onions and marrow jus; braised lamb terrine, herb encrusted lamb rack and sticky lamb rib with pea and mint purée, roasted garlic, onions and lamb jus, as well as slow roasted pork belly with apple purée, burnt apple, red cabbage, honey glazed carrots, pork shin pie and crackling.

Vegetarians are also catered for with Pink Risotto, with a beetroot emulsion, wild mushrooms, parmesan cheese and truffle oil, and the Parmesan and lavender tortellini with almonds, nutmeg, and hearty butter sauce.

Meat lovers can spoil themselves with their choice from the Kiplings' famous Butcher's Block which includes the Eastern Cape's finest red meats from trusted local farms. Curries to choose from include lamb curry; prawn and chicken curry, Tandoori beef, Tandoori chicken, and lamb biryani amongst others.

Summer really shines through the dessert menu including homemade lemon meringue; coconut panna cotta with strawberry gel and strawberry sorbet; banana parfait, and the Kipling's Brasserie Forest which comprises a tempered chocolate cylinder with hazelnut mousse, chocolate soil, berry coulis, meringue, mint soufflé and honeycomb.

Kipling's Brasserie offers an a la carte menu every evening from 6pm. Being The Boardwalk Hotel's signature restaurant, Kipling's Brasserie is open daily for breakfast, serving an extensive buffet of hot and cold dishes