

Menu

Dinner and concert at Kindred

12th November

AFRO-FUSION CUISINE

Starter

Homemade smoked chicken *fine tarte*, pickled garden vegetables with chilli Kasai mango salsa

Vegan/vegetarian

Lemongrass and butternut squash soup with crispy cassava

Main

Roast cod, coconut and pea purée, bitéku-téku (Congolese amaranth leaves), cassava, purple yam and plantains with palm wine emulsion.

Vegan/vegetarian

Primavera smoked risotto, peas and coconut foam with tofu stripes

Cleanser

Kivu fumbwa cleanser

Dessert

Finest Ivory Coast chocolate sphere, mango espuma, mixed berries infused in lemongrass and Cambusier liquor with hibiscus sponge