



Welcome Home!

SIMOLA CONFERENCE & EVENTS 2026

www.simola.co.za





INTRODUCTION TO CONFRENCING & EVENTS AT SIMOLA – 2026

Thank you for choosing Simola Hotel for your next Conference & Event.
We look forward to having you as our valued Guests.



The professional staff at Simola Hotel, Country Club and Spa will take care of the logistics so that you can take care of business.

The versatility of our modern, fully equipped venues ensure that your conference, presentation, meeting, training session or teambuilding takes place in a productive, and stylish setting.

Venue options include the Forest View Conference Room that seats up to 180 delegates or the Club Lounge that can accommodate up to 90 delegates, all seated cinema-style.

Guests may also be seated in classroom, banquet, cabaret, boardroom, dinner dance, U-shaped or hollow square configurations in these large, airconditioned rooms.

Our dedicated Boardroom seats up to 12 attendees comfortably.

The elegant piano foyer makes a sophisticated venue for any sort of soiree, from cocktail parties to exhibitions.

Our smaller outdoor venue, the Simola River Club, is more relaxed and ideal for end of year functions or incentive reward experiences. This beautiful venue is nestled in the Simola Forest on the edge of the Knysna lagoon.

Simola Hotel, Lungalo Restaurant, The Club House, Simola Spa and Gym offer your delegates convenient accommodation, dining and relaxation.

Turn your conference into the ultimate Simola Hotel, Country Club and Spa experience by including a round on our Jack Nicklaus Signature Golf Course – or a team lesson should you wish to improve your game.

We also highly suggest adding a Team Padel Game with an evening braai – the best way to get your team enthusiastic for the year ahead.

Contact our Simola team to start arranging your most productive conference or business meeting yet.

Kindest regards, Team Simola



SIMOLA HOTEL, COUNTRY CLUB AND SPA

P O BOX 623, KNYSNA 6570

1 OLD CAPE ROAD, KNYSNA , 6571

TEL: +27 44 302 9600 **EMAIL:** RESERVATIONS@SIMOLA.CO.ZA

SIMOLA GOLF & COUNTRY ESTATE (PTY) LTD

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SIMOLA FACILITIES & ACTIVITIES



LUNGALO
RESTAURANT



SIMOLA
CLUB LOUNGE



SIMOLA CLUB
BAR - 19TH HOLE



ROOM
SERVICE



PICNICS ON
SIMOLA ESTATE



INDOOR &
OUTDOOR EVENTS



LIVE MUSIC &
ENTERTAINMENT



AWARD
WINNING GOLF



PADEL
COURTS



SPA
TREATMENTS



SAUNA



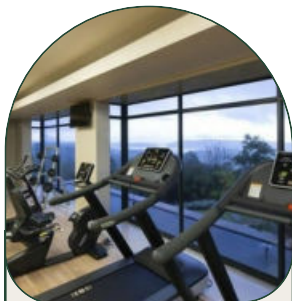
LAGOON
ACTIVITIES



BOAT
CRUISES



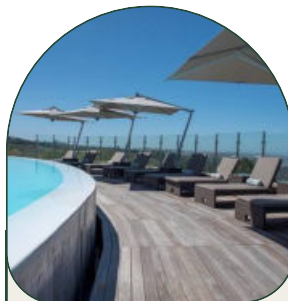
CONCIERGE
TRANSFERS



GYM
WITH A VIEW



OUTDOOR
LOUNGE



OUTDOOR POOL &
SUNDECK



INDOOR HEATED
POOL



CONFERENCE
VENUES & LIVE
EVENTS



24 HOUR 5-STAR
SERVICE



BESPOKE
WEDDINGS



Simola Events

- Our Most Trusted Suppliers -

TRANSFERS & ACTIVITIES

Tours for South Africa | +27 (0) 82 498 4027 | mario@tours4sa.com

PHOTOGRAPHER & VIDEOGRAPHER:

Elle Photography | +27 (0) 73 802 0128 | info@ellephoto.co.za www.ellephoto.co.za

FLOWERS & DECOR:

Janet Canny at PLATES & THINGS | +27 (0) 82 569 8974 | janet@pteventhire.co.za

HAIR & MAKE-UP ARTIST:

Belinda Jane Hair & Make up | +27 72 142 4395 | belindajanehmua@gmail.com
www.belindajane.co.za

ENTERTAINMENT DJ & MUSIC:

Mickey Louw at Brilliant Events | 082 881 2420 | www.brilliantevents.co.za
info@brilliantevents.co.za

STRETCH TENTS:

Bruce at Loud Fire Stretch Tents | +27 (0) 83 252 2756 | www.loudfire.co.za





SIMOLA CONFERENCE VENUES





Conference Venue #1 Simola Boardroom

(Less than 12 guests)

Daily Rate:

Half Day Conference at R615 per person (8am to 1pm OR 12pm to 5pm)

Full Day Conference at R715 per person (8am till 5pm)

This intimate space includes:

Soundproof walling & Air Conditioner

A-Frame A2 sized Flip Chart and Markers

Logitech Conference Call video with surround sound

Video Zoom control & Unlimited Wi-Fi

Samsung 85inch LED HHD 4K Smart Television

Bluetooth Access

Personalized Service

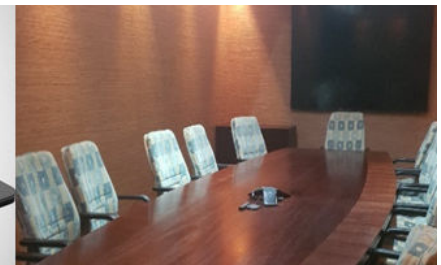
Bottled Water and Mints

Tea, Coffee and Fresh Fruit Station throughout the day

Tea Break (s) with Homemade Biscuits & Muffins

Two Course Lunch in one of our Restaurants

Any further TV Screens, Projectors, Signage, AV equipment will need to be hired in and will be charged separately · Lunch Beverages are charged separately.



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Conference Venue #2 **Simola Club House**

(12 – 40 Guests in U Shape or Classroom Style)

Daily Rate:

Half Day Conference at R615 per person

Full Day Conference at R715 per person (8am till 5pm)

This open-aiired space includes:

Large Balcony with views over the Simola Golf Course and Lagoon

The option of two tablecloth covers – black or white

Comfortable cushioned chairs or Conference Chairs

Air Conditioner

A-Frame A2 sized Flip Chart and Markers

AV equipment – 1 Bose Speaker and 1 handheld microphone

Portable Projector & Pull-down Screen

Unlimited Wi-Fi

Personalized Service

Bottled Water and Mints

Tea, Coffee and Fresh Fruit Station throughout the day

Tea Break (s) with Homemade Biscuits & Muffins

Two Course Lunch In one of our Restaurants.

Any further TV Screens, Projectors, Signage, AV equipment will need to be hired in and will be charged separately · Lunch Beverages are charged separately.





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Conference Venue #3 Simola Forest View

15 -150 Guests (dependent on seating arrangements)

Dimensions of Forest View: Hight: 3m - Length: 19.6m - Width: 10m





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Simola Forest View

continued

(15 – 40 Guests in U Shape or Classroom Style)
(40 – 120 in Classroom Style) (up to 200 guests Cinema Style)

Daily Rate:

Half Day Conference at R615 per person
Full Day Conference at R715 per person (8am till 5pm)

This open-aired space includes:

Balcony with views over the Simola Forest
Break away lounge spaces within the venue
The option of two tablecloth covers – black or white
Conference Chairs with White or Black covers
Air Conditioner & A-Frame A2 sized Flip Chart and Markers
AV equipment – 1 Bose Speaker and 1 microphone
Projector & Pull-down Screen
Unlimited Wi-Fi & EZCast Direct Access

Bottled Water and Mints

Tea, Coffee and Fresh Fruit Station throughout the day

Tea Break (s) with Homemade Biscuits & Muffins

Two Course Lunch – either in the restaurant or in the conference venue

Any further TV Screens, Projectors, Signage, AV equipment will need to be hired in and will be charged separately





Welcome
TO OUR WEDDING
Andrew & Sonja

Simola Venues

© photography | *Dimitra Hui*



Dining Venue at Simola #1

The Simola Club HOUSE

(25 – 120 Guests)

Venue Description:

The two sides of the Club House consist of the Club Lounge and the Club Bar – this space opens up into one large space by opening stack away doors.

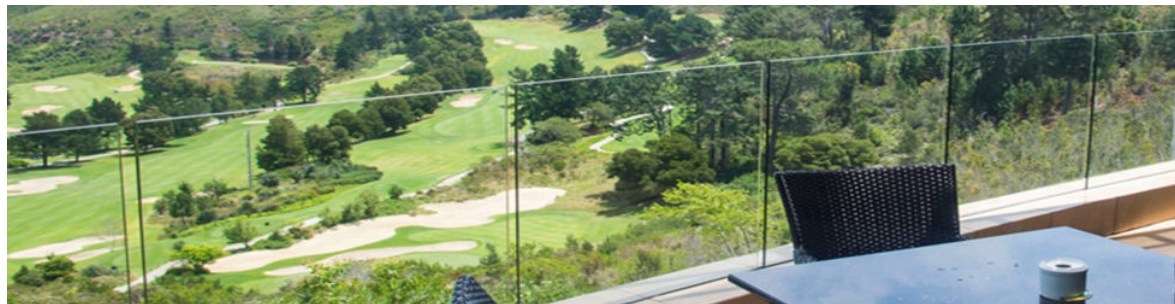
Our Club House boasts two large balconies, offering the best views of Knysna, its estuary, the sandstone cliffs guarding the bay, the river and Outeniqua Mountains.

The Club House can be set according to your decor and theme, and has 3 Televisions throughout the venue for advertising your company logo or photos.

The perfect venue for a South African Braai with your private Chef, or a Gala Awards Dinner with stage and dance floor – the possibilities are endless.

Offering a vibrant atmosphere, our bar offers ice-cold beers on tap and an array of beverages to suit all our guests discerning tastes. The Club Lounge is the perfect venue for dining around the fire-place, and watching the sunset.

The Club Lounge seat's 100 guests comfortably at round tables.



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Dining Venue at Simola #2

Lungalo Restaurant

(25-75 Guests)

Venue Description:

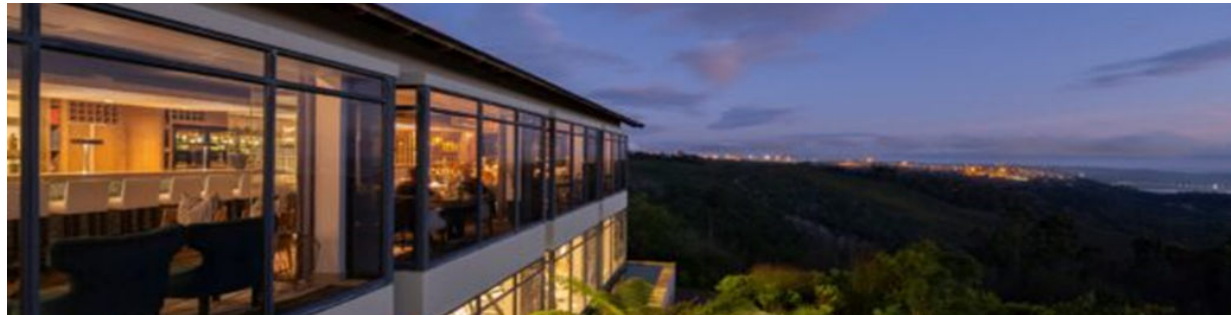
Seat's 80 guests comfortably at small square tables
Two sides of the venue are separated by our Wine cellar

Lungalo is situated on the first floor of the Hotel's Reception and Clubhouse building, and virtually hovers over the dramatic landscape. Glassed in on three sides, guests enjoy sweeping views of the Lagoon, Knysna Heads and our Jack Nicklaus Signature Golf Course.

Comfort, style, deeply satisfying and delicious food, exceptional wines, and the most exclusive views in town make Lungalo everything a restaurant at Simola should be

This venue is perfect for smaller lunches, dinners and events - the room can be divided into smaller rooms. Our Menus are Seasonal/ based on fresh produce available in Knysna
Lungalo's buffet station is perfect for carveries and ice bars

Daily Rate: This Club House is available as a private venue to hire.



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Dining & Events at Simola #3

Simola Forest View

(up to 150 guests at round tables)

Venue Description:

The Simola Forest is our largest events venue and perfect for events over 100 guests.
This space opens up onto a large balcony over looking the Knysna Forest.

The Forest View can be set according to your decor and theme. A great venue for Gala Awards Dinner with stage and dance floor.

The Forest View seat's up to 150 guests comfortably at round tables.

This venue has also been home to a number of very special annual events and can be adapted to suit each occasion perfectly:

Knysna Oyster Festival Wine Tasting Evening – Live Tribute Bands – Neil Diamond/ Billy Joel/ Rodriguez
SPOILT Gift Fare: Upmarket Shopping Event – End of Year Matric Events
The Cutter & Buck Annual Golf Tournament

And ofcourse many amazing and unique Weddings!



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Simola Menus



BREAKFAST GRAZING TABLE

R365 Per Person

MAINS

Freshly baked breads, Jams and Marmalades

Fresh Fruit Kebabs with Mint and Maple Syrup

Apricot, Pecan and Goats Cheese Tartlets

Cocktail Vegetarian Quiches

Assorted Cold meats, Cheese and Pickles

Miniature Breakfast Croissants filled with Scrambled Eggs, Bacon and Cheddar Cheese

Miniature Breakfast Croissants filled with Smoked Salmon, Lettuce and Cream Cheese

Assorted Muffins, Danish Pastries and Doughnuts

Fresh Scones with Jam and Fresh Cream

Chicken and Lamb Chipolata Sausages

Breakfast Meatballs and Tzatziki Dips

Tempura Mushrooms served with dips

Variety of Smoothies

Fresh Fruit Juice and Flavoured Water

Tea & Coffee Station

Shortbread Biscuit & Oat Crunchies



SAVOURY HARVEST & BOWL GRAZING TABLE

R575 Per Person

A Place to gather family, friends, colleagues or strangers
filled with all kinds of foods to feast upon....

MAINS

Fresh Seasonal Breads, Cheese Twirls, Grissini Sticks, Savory Biscuits and Flavoured Butters Pâté and Spreads Including Chicken Liver Pate and Humus, Sour Cream and Chive

An Assortment of Cold Smoked Meats, including Smoked Chicken, Peppered Beef, Gypsy Ham and Italian Salami

Local Cheese and Sweet Preserve including Honey and Watermelon (Seasonal), Fig preserve and Seasonal Fruits

Vegetable Crudités Including Cocktail Tomatoes, Carrots, Cucumbers, Baby Corn and Tzatziki Dip Pickles of Gherkins, Peppadews, Olives and Onions Cocktail

Phyllo Vegetarian Quiche

An Assortment of Chicken and Asian Vegetable Wraps

***Sweet Chili, Peri-Peri and Mayo sauces served with Snacks ***

CHEF'S BOWL FOOD STATIONS

Thai Style Butternut and Carrot Soup

Moroccan Lamb Tagine with Coriander Couscous

Minted Spring Salad with Lemon & Yogurt Dressing

DESSERT

South African Milk Tart

Chocolate Cakes served with Whipped Cream



SNACKS & CANAPES

MENU SELECTION A

R 365 Per Person

Rare Roast Beef, Camembert Cheese & Fig Brioche
Caprese Skewers: Tomato, Bocconcini Mozzarella & Basil
with Balsamic Glaze (V)
Cape Malay Curried Beef Mince Vetkoek
Bite-Size Phyllo Vegetarian Quiche (V)
Marinated BBQ Beef Kebabs
Spicy Buffalo Wings and Ranch Dressing
Tempura Calamari and Mango Salsa
Honey Soy and Sesame Seed Chicken Skewers

MENU SELECTION B

R 295 Per Person

Crumbed Buffalo Chicken Wings
Beef Kofta and Cucumber Tzatziki
Tempura Vegetables and Sweet Chili Sesame Dip (V)
Spicy Jalapeno Poppers (V)
Honey Soy and Sesame Seed Chicken Skewers
Tempura Calamari and Mango Salsa

Add Oysters at R35 per medium oyster



South African Braai Dinner Buffet

Experience a truly South African Braai at Simola on the Club House balcony – with your own private chef, local dishes, views for days, and the best sunset in Knysna!

‘Local is lekker’ Gees!

R 715 per person

ON THE BRAAI

BBQ Marinated Mature Sirloin Steak

Marinated Chicken Skewers

Traditional Boerewors

Best End Lamb Braai Chops

Charred Sweet Potato and Parmesan Cheese (V)

SALADS

Spicy Pasta Salad (V)

Fresh Greek Salad (V)

SIDES

Western Cape “Rooster brood” (V)

Mielie Riblets with Garlic Butter (V)

Pap n’ Tomato “Smoor” (V)

DESSERT

Citrus Malva Pudding (V)

with Homemade Vanilla & Rosemary Custard (V)

Optional Add On Items - charged per person:

Coal Roast Line fish with Rocket - R 65

Grilled Pineapple Skewers- R 25

Tiger Prawns with Mango Salsa - R 75

BBQ Pork Ribs - R 45

Fire Baked Dukka Oysters and Herb Butter - R30 per oyster

Fresh Oysters with Traditional Accompaniments - R30 per oyster





Simola Hotel
COUNTRY CLUB & SPA
Set Menu ONE

R 595 Per Person

STARTERS

Wild Mushroom Risotto

Creamy Risotto with Sautéed Mushrooms, Confit Garlic, Pecorino Cheese and a hint of Truffle Infused Oil

Or

Venison Carpaccio

Shaved Springbok Fillet, Rocket, Herb Oil, Lemon, Smoked Beetroot Hummus, and Pecorino Shavings

MAINS

Pan-Seared Line Fish

Seasoned Line Fish, Creamed Lemon Velouté, Crispy Capers & Lemon Gel

Or

Coffee Cajun Fillet

Flame Grilled, With Bone Marrow Butter & Brandy Mushroom Sauce

All main courses are served with Seasonal Baby Vegetables and Pommes Puree

DESSERT

Vanilla and Lemon Crème Brûlée

An infused Custard with Crunchy Sugar Crust & Twisted Pastry Sugar Twist

Or

Almond Mille Feuille

Delicate Layers of Phyllo, Crème Pâtisserie, Toasted Almonds and Raw Honey



Simola Hotel
COUNTRY CLUB & SPA
Set Menu TWO
R 675 Per Person

STARTERS

Ostrich Bobotie Springroll

Served with a Cranberry and Caramelized Onion Relish and drizzled with Maple Syrup

Or

Patagonia Calamari

Crispy Calamari, South African Atchar Oil, Mango and Chilli Emulsion and Fennel Salt

MAINS

"Marry Me Chicken"

Pan Seared Chicken Breasts, Sundried Tomato Pesto, Chilli, Cream and Pecorino Cheese served with Garlic Penne

Or

Loin of Lamb Cutlet

Seasoned and Char-Grilled with Mint, Tzatziki and Red Wine Jus

Or

Deconstructed Beef Wellington

Seared Cajun Grilled Beef Fillet, Mushroom Mousse, Pastry Lattice & Rich Demi Glaze Sauce

All main courses are served with Seasonal Baby Vegetables and Pommes Puree
(*"Marry Me" Chicken Dish excluded – Gluten Free Pasta Available on arrangement*)

DESSERT

Snow White Affagato

Smoked Vanilla Gelato with Espresso Kahlúa Pour-Over

Or

Chocolate Hazelnut Parfait

Chocolate and Hazelnut Mousse, Lemon Gel & Romany Cream Crumble



Classic Buffet Dinner Menu

Minimum 20 guests
R695 per person

Soup Starter

Creamy Mushroom Soup (V)
Homemade Breads and Butter

Salad Bar

A variety of Leaves, Cherry Tomatoes, Cucumber, Danish Feta, Red Onion, Marinated Olives, Peppadews. Nuts and Seeds, Shaved Parmesan and a Selection of Dressings

Main Course

Slow Braised Beef brisket,
in a Red Wine and Rosemary Jus
Roast Chicken with Balsamic Vinegar and Olives
Grilled Line Fish with Lemon Velouté

Sides

Savoury Rice (V)
Rosemary Roast Baby Potatoes (V)
Buttered Seasonal Vegetables (V)

Desserts

Assorted Mini Cheesecakes (V)
Chocolate Pudding with Whipped Cream (V)

Optional Add On Items - charged per person:

Coal Roast Line fish with Rocket - R 65

Grilled Pineapple Skewers- R 25

Tiger Prawns with Mango Salsa - R 75

BBQ Pork Ribs - R 45

Fire Baked Dukka Oysters and Herb Butter - R30 per oyster

Fresh Oysters with Traditional Accompaniments - R30 per oyster

MEXICAN FIESTA

OLE, ARIBA ARIBA! BUFFET DINNER MENU

COST PER PERSON - ON ENQUIRY

BUILD-YOUR-OWN TACO BAR AND SIDES

Soft Flour Tortillas & Corn Tortillas

Shredded Lettuce & Jalapeños

Grated Cheddar Cheese & Spicy Guacamole

Fresh Coriander & Lime Wedges

Elote-Style Mexican Street Corn, Avocado, Red Onion,
Cherry Tomatoes, Diced Cucumber & Mango Chili Salsa

Roasted Sweet Potato with Chilli & Honey

HOT SECTION

FRIED CORN NACHOS

Served with House-Made Guacamole, Smoky Tomato Salsa,
Grated Cheddar & Mild Chipotle Sour Cream

QUESADILLAS

Three-Cheese & Roasted Vegetables / Pulled Pork & Mozzarella

SLOW-BRAISED BEEF BARBACO

Tender Beef in a rich Chilli, Cumin & Coriander Sauce

CHICKEN SKEWERS

Grilled Chicken, Shrimp & Smoky Tomato Chipotle

GRILLED FISH WITH LIME & GARLIC

Lightly spiced, finished with Fresh Herbs and Citrus

CHILI CON CARNE

Spicy Beef with Red Kidney Beans & Mexican Rice

SAUCES & CONDIMENTS

Roasted Tomatillo Salsa Verde

Spicy Habanero Sauce & Smoked Paprika Aioli

DESSERT

CHURROS WITH CINNAMON SUGAR

Served with warm Chilli-Chocolate Sauce & Dulce de leche





MEDITERRANEAN BUFFET

COST PER PERSON - ON ENQUIRY

SALADS & STARTERS

Mama Maria's Greek Village Salad with Olives & Feta Cheese

Tabbouleh Salad with Lemon, Mint, Roast Plum Tomatoes & Olive Oil

MEZZE SELECTION

Antipasto of Humus, Tzatziki, Tahini, Olives, Roasted Peppers,
Baba Ganoush, Flatbreads, and Toasted Pita Breads

HOT DISHES

Spanish Saffron Paella with Prawns, Mussels, Chirizo & Calamari

Moroccan Lamb Tagine, Pomegranate, Greek Yogurt & Spiced Coriander

Lemon & Herb Chicken Skewers, with Mediterranean spices

Greek Moussaka Layers of Aubergine, Potatoes, Beef Mince & Creamy Béchamel

SIDES

Lemon Rice • Couscous with Herbs •

Roasted Mediterranean Vegetables • Rosemary Baby Potatoes

DESSERTS

Traditional Greek Baklava

Lemon Olive Oil Cake, served with Grilled Stone Fruit and Fresh Cream





Ciao Italiano

Italian Buffet Feast
COST PER PERSON - ON ENQUIRY

STARTERS AND SALADS

Caprese Salad with Sliced Mozzarella, Charred & Smoked Tomatoes, Basil, & Balsamic Vinegar Glaze
Rocket & Baby Spinach Salad with Anchovies & Crispy Capers
Radicchio, Pecorino Shavings, and Watermelon with Italian Dressing
Italian Focaccia with Olives & Rosemary served with Layered Pesto Torte Dip

SIDES

Marinated Olives, Gremolata, Pecorino Cheese, Salsa Verde,
Chopped Chili & Fresh Crushed Garlic

MAIN COURSE, PASTAS AND SAUCES

Italian Meatballs in Napolitano Sauce, Topped with Cheddar & Feta Béchamel Sauce
Creamed Seafood with Mussels, Prawn Meat & White Wine Cream Sauce
Marry Me Chicken, Sundried Tomato Cream Sauce with Garlic & Chili Flakes
Baked Melanzane ala Parmigiana – Layered Brinjals, Napolitana and Mozzarella Cheese
Creamed Italian Polenta and Char-Grilled vegetables
Gnocchi Dumplings in Sage Butter

Spaghetti, Linguine, Penne and Orecchiette

DESSERT

Rich Espresso Tiramisu
Italian Chocolate Pudding

la
Dolce
Vita





SIMOLA CURRY BUFFET

Cost per person – on Enquiry

MAIN COURSE

Cape Malay Mild **Lamb Curry** (*Mild*)

Fragrant Saffron **Seafood Laksa**, in Coconut Cream (*Mild/ Creamy*)

Aromatic Clove, Cardamon & Spicy **Chicken Biryani** (*Spicy*)

Bold “Durban Style” **Beef & Cumin Vindaloo** (*Spicy & Hot*)

Slow Cooked **Mutton Korma** in Cardamon,
Yogurt & Cashew Nuts (*Mild*)

Potato & Chickpea Coconut Curry (V) (*Spicy & Hot*)

SIDES

Coriander Naan Bread, Chopped Chili

Basmati Rice, White Rice and Herbs

Raita Yoghurt, Bananas and Paneer

Cucumber, Tomato, Onion Salsa

Peach Chutney & Coconut Shavings

DESSERT

‘Gulab Jamun’

Deep Fried Dumpling in Rose Water Syrup



