

Join us for our series of themed dinner events, evenings filled with
Chef Mike's best creations and paired with our acclaimed
Kunjani Wines

2 NOVEMBER

Chef's Dinner

A playful take on wining & dining, with creative combinations of
our Kunjani wines & cuisine

7 DECEMBER

Retro Wine & Dine

We're bringing you favourite dishes from yesteryear, with a
modern twist and paired with Kunjani wines

4 JANUARY

Ocean Harvest

An exploration of the ocean's bounty and our carefully crafted
Kunjani wines

1 FEBRUARY

Flavours from Africa

Chef Mike pairs some truly homegrown African flavours with
Kunjani wines

14 FEBRUARY

Vino & Valentine

Fall in love with Kunjani and our beautiful view during an intimate
evening of love, wine, and good food

7 MARCH

Fantastic Funghi

Flavours of the forest and umami with our award-winning
Kunjani wines

R675 PP - DINNER ONLY

R995 PP - ALL WINES INCLUDED



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AMUSE BOUCHE

Black Forest Ham & Melon

goat's cheese mousse, balsamic reduction

Kunjani Sauvignon Blanc

FIRST COURSE

Tian of Prawn and Avocado

marinated prawns, guacamole, cucumber ribbon,
puffed vermicelli, marie rose sauce

Kunjani Stolen Chicken Rosé

SECOND COURSE

Duck Scotch Egg

pickled vegetables, onion flakes, horseradish cream

Kunjani Chenin Blanc

THIRD COURSE

Karoo Lamb Bourguignon

porcini mushroom mash, shallots, red wine sauce

Kunjani Pinotage

OR

Pancetta-Wrapped Chicken

Ballotine

duxelles, carrot purée, asparagus, roasted romanitas

Kunjani Merlot

FOURTH COURSE

Crème Caramel

roasted orange segments, maple sesame tuille

Anna Sauvignon Blanc

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