



We would like to welcome you on board and wish you a very enjoyable journey. Rovos Rail is an experience in luxury travel and we would like to provide fare of the same standard. If the menu does not suit your palate or there are any special requests please advise us in advance and we will endeavour to accommodate you.

Cape Town to Pretoria

<p style="text-align: center;">Monday Lunch (13h00)</p> <p>Traditional South African Bobotie – a gently spiced beef mince dish oven-baked with a layer of savoury egg custard – served warm with fruit chutney and an apricot, julienne pepper and kiwi fruit salad topped with almonds</p> <p style="text-align: center;">•</p> <p>Garlic and lemon grilled prawn skewer on a green salad with a julienne of peppers, mange tout and cucumber drizzled with coriander and ginger dressing</p> <p style="text-align: center;">•</p> <p>Drunken Pecorino with a salad of wild leaves and thin slivers of apple garnished with chives and dressed with a lemon and olive oil vinaigrette Served with a dark seeded roll</p> <p style="text-align: center;">•</p> <p>South African melktert – a sweet pastry crust with a creamy milk filling and a dusting of cinnamon – served with a small syrup-coated doughnut known locally as a Koeksister</p> <p style="text-align: center;">•</p> <p style="text-align: center;">A selection of Teas Kenyan Coffee</p>	<p style="text-align: center;">Monday Dinner (19h30)</p> <p>Grilled queen scallops with lemon-scented hollandaise sauce</p> <p style="text-align: center;">•</p> <p>Slow roasted Karoo lamb shank served deboned, with mashed potatoes, a green bean parcel and mushrooms</p> <p style="text-align: center;">•</p> <p>Bleu en Blanc camembert style cheese with a blue vein, served with melon preserve, chives and water biscuits</p> <p style="text-align: center;">•</p> <p>Oven-baked sago pudding glazed with jam and topped with Turkish apricots</p> <p style="text-align: center;">•</p> <p style="text-align: center;">A selection of Teas Kenyan Coffee</p>
<p style="text-align: center;">Tuesday Lunch (13h00)</p> <p>Hearts of palm served on grilled aubergine with a sweet chilli and coriander dressing</p> <p style="text-align: center;">•</p> <p>Balsamic and lemon-marinated slices of ostrich fillet with blanched julienne courgettes on a bed of whole-grain mustard and mayonnaise potato salad</p> <p style="text-align: center;">•</p> <p>Duo of Huguenot and Amabutho cheddar cheeses served with an aloe and chilli tomato relish, fresh grapes, almonds and warm baguette</p> <p style="text-align: center;">•</p> <p>Seasonal fresh fruit salad with shortbread and mascarpone cream</p> <p style="text-align: center;">•</p> <p style="text-align: center;">A selection of Teas Kenyan Coffee</p>	<p style="text-align: center;">Tuesday Dinner (19h30)</p> <p>Sweet potato and lychee soup with peanut butter cream and savoury crouton</p> <p style="text-align: center;">•</p> <p>Grilled Cape Rock Lobster Tails with a haricot flavoured bisque cream, Mediterranean vegetables and lemon rice</p> <p style="text-align: center;">•</p> <p>Dalewood Mushroom Brie served with figs, a selection of rocket leaves and melba toast</p> <p style="text-align: center;">•</p> <p>Dark chocolate fondant with fresh seasonal berries and vanilla bean ice-cream</p> <p style="text-align: center;">•</p> <p style="text-align: center;">A selection of Teas Kenyan Coffee</p>