SABLE

CHEFS

Resident Chef

BREAKFAST · GRAZING · LUNCH · PICNIC · DINNER · THE BRAAI



PRIVATE DINING · CAPE TOWN

BY THE VELVET EFFECT

HOW THE EVENING WORKS

One dish per course, yours to pick.

A Sable chef takes over your kitchen for the length of the stay — two or three days, one team, first coffee to last plate. It is the closest thing we do to having your own kitchen brigade. The food changes shape through the day: a proper breakfast, grazing that never runs dry, lunch and dinner off the fire or the pass — buffet-style or plated — a picnic when the weather earns it, and one evening around the coals.

Each day is built from the tables below. Breakfast and the grazing tables run as standing spreads. For lunch and dinner you choose the style — buffet for easy, generous service, or plated when the day calls for a proper sit-down — and we shortlist the dishes with you in advance, so every day of the stay is set before you arrive. Across a two- or three-day booking most guests take one picnic lunch and one braai evening; both are listed below. Anyone vegetarian, vegan or



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COURSE 01

Breakfast

Pick one of these five for the table.

The Morning Table VEG

Seeded breads · farm butter · preserves · yoghurt · seasonal fruit · toasted seed granola

Shakshuka Pan VEG

Slow tomato and pepper · baked eggs · seed dukkah · grilled flatbread

Boerewors & Egg Roosterkoek BEEF

Grilled beef boerewors · fried egg · tomato smoor · fresh roosterkoek

Smoked Trout Croissant FISH

Herbed cream cheese · pickled cucumber · soft herbs

Buttermilk Flapjack Stack VEG

Berry compote · whipped mascarpone · burnt honey

COURSE 02

Snacks & Grazing

Pick one of these five for the table.

Booster Shots VEG

Beetroot · carrot · butternut soup shots · toasted brioche

Biltong & Droëwors Board BEEF

Sliced biltong · droëwors · dried fruit · seed crackers

Mini Bunny Chows CHICKEN

Chicken curry · homemade bread · coriander

Samoosas & Cape Ball Bites VEG

Vegetable samoosas · chilli bites with a Malay curry-sauce filling · mint yoghurt

The Afternoon Sweet Tray DESSERT

Mini milk tarts · churros with drinking chocolate · fudge brownies · hertzoggies

COURSE 03

Lunch — Buffet

Pick one of these five for the table.

The Harvest Table VEG

Grain salads · rainbow hummus · roasted vegetables · breads · cheeses

Chicken Shawarma, Carved CHICKEN

Flatbread · pickled turnip · tahini · sumac onion

Carved Beef Sirloin BEEF

Slow-roasted · mustard cream · red onion marmalade

Whole Baked Sea Bream FISH

Lemon · fennel · olive · confit tomato

Chickpea & Butternut Curry VEGAN

Yellow rice · sambals · fresh roti

COURSE 04

Lunch — Plated

Pick one of these five for the table.

Chicken Katsu Curry CHICKEN

Panko chicken · Japanese curry · sticky rice · house pickles

Grilled Linefish FISH

Citrus butter · crushed potatoes · shaved fennel salad

Beef Teriyaki Bowl BEEF

Shiitake · tenderstem · toasted sesame · steamed rice

Butternut & Sage Risotto VEG

Crisp sage · toasted seeds · aged cheese

Lamb Kofta Bowl LAMB

Spiced lamb · bulgur tabbouleh · cucumber yoghurt · flatbread

COURSE 05

Picnic

Pick one of these five for the table.

The Picnic Hamper VEG

Breads · cheeses · rainbow hummus · preserves · olives · seasonal fruit

Cold Roast Chicken & Ciabatta CHICKEN

Lemon mayonnaise · rocket · pickled red onion

Bobotie Puff-Pastry BEEF

Curried beef · apricot · turmeric aioli

Smoked Yellowtail Pâté FISH

Red onion · rocket · warm roosterkoek

Koeksisters & Fruit Skewers DESSERT

Cinnamon syrup · seasonal fruit · mint

COURSE 06

Dinner — Buffet

Pick one of these five for the table.

Slow-Roast Lamb Shoulder LAMB

Carved at the table · freekeh · pomegranate · yoghurt · mint

Braised Beef Short Rib BEEF

Creamed samp · glazed carrots · braising juices

Cape Malay Chicken Curry CHICKEN

Apricot · yellow rice · sambals · roti

Ratatouille & Polenta Bake VEGAN

Slow vegetables · soft polenta · basil oil

The Paella Pan SEAFOOD

Prawns · mussels · linefish · saffron rice · charred lemon

COURSE 07

Dinner — Plated

Pick one of these five for the table.

Beef Fillet Rossini BEEF

Chicken liver parfait · pomme purée · bone marrow · café au lait

Herb-Crusted Lamb Rack LAMB

Pea and mint · whipped goat's cheese · rosemary jus

Steamed Kingklip FISH

Torched skin · mussel consommé · tomato smoor · coriander

Chicken Ballotine CHICKEN

Wild mushroom · creamed leeks · thyme jus

Crème Mushroom Risotto VEG

Aged cheese · chive · truffle oil · enoki crisps

COURSE 08

Desserts

Pick one of these five for the table.

Malva Pudding DESSERT

Rooibos anglaise · vanilla and cinnamon ice cream

Milk Tart Cheesecake DESSERT

Cinnamon crumb · honeybush caramel

Everything Chocolate DESSERT

Salted dark chocolate tuile · chocolate mousse · biscuit crumb · white chocolate custard

Lemon Meringue Tiramisu DESSERT

Finger biscuit · cinnamon cream · lemon preserve

Rooibos & Strawberry Pavlova DESSERT

Honey tuile · poached strawberry · ginger crumb

COURSE 09

The Braai

Pick one of these five for the table.

Shisanyama Platter LAMB

Lamb chops · beef sausage · red onion · baked beans · tomato smoor

Ribeye, Blue Cheese & Fig Skewers BEEF

Grape juice braise · honey · miso glaze

Peri-Peri Chicken Flatties CHICKEN

Spatchcocked over the coals · lemon baste

Braaied Snoek FISH

Apricot glaze · charred lemon

The Braai Table VEG

Braaibroodjies · pap and sheba · chakalaka · charred mielies · farm salads

THE NIGHT, PRICED

Resident Chef

R1 295

A HEAD A DAY · FOOD · INCL VAT

CHEF AND CREW		PER DINNER · INCL VAT
6 to 10 guests	1 signature chef + 1 junior chef	R3 950
11 to 20 guests	1 signature chef + 2 junior chefs	R5 500
21 to 30 guests	1 signature chef + 3 junior chefs + 1 waiter	R8 850
31 to 45 guests	1 signature chef + 4 junior chefs + 2 waiters	R12 700

TRAVEL		FROM EPPING
0 to 10 km		Included
10 to 30 km	1 to 3 crew	R2 000
10 to 30 km	4 crew or more	R2 750
30 to 50 km	1 to 3 crew	R2 750
30 to 50 km	4 crew or more	R3 500
Over 50 km		Quoted

Prices include VAT and cover prep at our kitchen, cooking, service and the clean-up.

A dinner runs up to 7 hours door to door (5 for the smaller ones): about two hours to prep in your kitchen, three to four hours at the table depending on the numbers, and an hour to clean up. If an evening goes longer we agree it with you before we carry on, never afterwards.

BEFORE THE NIGHT

The small print.

Service time	6 to 10 guests: up to 5 hours from the moment we arrive to the moment we leave. Prep in your kitchen, the dinner itself, and the clean-up.
Service time	11 to 45 guests: up to 7 hours door to door. Allow about two hours for us to prep in your kitchen and an hour to clean up, which leaves three to four hours at the table depending on the numbers.
Running late	An evening that runs past its hours is agreed with you on the night, before we carry on - never billed as a surprise afterwards. Overtime is R700 an hour for the signature chef and R400 an hour for each junior chef, VAT included.
Your kitchen	Up to 30 guests a normal home kitchen is fine. From 31 guests we need a proper kitchen to work in: a full-size oven, a hob with four plates or more, and fridge space for the night. Tell us what you have and send a photo; we would rather know two weeks before than on the night.
Final numbers	We need the guest count, the allergies and any dietaries seven days before the dinner. After that we have bought the food, so later changes we will do our best with but cannot promise.
Holding the date	A 50% deposit confirms the booking. The balance is due on the terms printed on your invoice.
Good to know	This menu books by the day, for stays of two or three days. Each day's tables are set with you in advance. Breakfast and the grazing tables are standing spreads, replenished through the day. The lamb shoulder, short rib and curries are long cooks — they start in Epping and finish on site. The spice blends are roasted and ground in Epping the day before. The braai evening needs somewhere for a fire — a braai, fire pit or courtyard is enough. We bring the rest, including a wide gas ring for the paella if the kitchen can't hold the pan. The picnic is a weather call made the evening before, with a lunch table as the fallback. Snoek, sea bream and linefish are seasonal; we confirm the catch and the alternatives before you book. All sausage and charcuterie is beef, made in Epping.
What we bring	We bring our own pans, pots, knives, boards and plating kit for this menu. We use your hob, your oven, your sink and your counters. If something is missing we would rather find that out from a photo two weeks before than at half past six on the night.

Sable Chefs is a division of The Velvet Effect (Pty) Ltd. Quotes and invoices come from The Velvet Effect. Prices include VAT.


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CHEFS
BY THE VELVET EFFECT
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