

**MENU**

*Amuse-bouche:*

The yellow velvet verrine is composed of a tasty spiced plantain velouté

*Starter (Congo):*

The “kitoko” salad

made from Safou fruit & chicken

*Main dish (Cote d’Ivoire):*

Creamy yam & plantain gratin

Smoked mackerel fish served with a flavoursome tomatoes African aubergines sauce.

*Dessert (Kenya):*

*The Wali, a coconut rice pudding topped with a crunchy grilled coconut & caramel opaline*