

The Saudade Culinary Experience Is Nothing Short Of Extraordinary

Saudade showcases a fusion of local flavours and international cuisine prepared by our skilled chefs.



Firm Favorites Include

PRAWN & MANGO SALAD WITH ASIAN NOODLES

Deshelled prawns grilled on the braai, served on a salad of sliced mango, baby spinach and rocket with avocado, served with a light olive oil and lemon juice dressing. Served with a side of Asian noodles

AUBERGINE VEGETARIAN CURRY

Oven roasted aubergine in an authentic Indian curry. Flavors of fried onion, tomatoes, garlic, garum marsala, coriander and turmeric. served with coconut rice and a salad of lettuce, apple, walnuts and a vinaigrette dressing

GRILLED MOZAMBIKAN PRAWNS

Mozambican prawns grilled to perfection in a lemon & chili marinade, served with Portuguese rice, lemon butter sauce and a fresh green salad

DIJON FILLET

Thick-cut beef fillet steaks marinated in olive oil, salt & pepper and a squeeze of lime, grilled to your specifications on the braai, served with Dijon sauce, served with mash potato gratin, garlic breads and a green salad

BLUE SWIMMER CRAB CREAM AND TOMATO PASTA

Locally caught blue swimmer crabs, deshelled and tossed in a tomato and cream sauce served on linguini, with shaved parmesan with a fresh green salad

Homemade ice creams

A selection of our chefs homemade ice creams and sorbets. includes toasted coconut, pistachio, and mango

Baked Pastry Pears

Baked pears with a walnut filling and honey glaze served with a scoop of vanilla ice-cream