



Bella's

at Camps Bay Retreat

A Taste of Spice

A generous dining journey inspired by the rich culinary heritage of the Cape Malay community. Fragrant spices, soulful flavours and warm hospitality set the tone for an evening shaped by shared plates and comforting favourites.

Starters

(Select one option)

Malay Mussels - Steamed in a tomato-based curry sauce, coriander and green chilli

Pickled Fish - Crispy kingklip with curried pickled onions, coriander and green chilli

Bombay Potatoes - Sautéed spiced potatoes served with curried onions, spring onion and coriander

Main Course

(Served as a shared platter)

West Coast Kreef (Crayfish) - Cashew curry base, creamy and comforting

Cape Malay Garden Vegetable Curry - Soulful and rich, a plant-based classic

Karoo Lamb Vindaloo - Bold, warming and full of dark flavour

A warming spread of traditional favourites, accompanied by:

Fragrant basmati rice with crispy onions

Chapati

Garlic and herb naan

Tomato and onion sambal

Mango atchar-tangy, spicy pickle

Dahi-spiced cucumber yoghurt

A Sweet Ending

Spicy chai panna cotta with chilled Boeber served with koesister crumb, orange and white chocolate Chantilly cream.

Pair it with a steaming pot of Moerkoffie or fragrant chai latte for a relaxed finish to your meal.

R985 sharing platter for two | R495 for one person

R300 for kids under 12

Wednesdays and Saturdays | 18h00 – 21h00

Book at reception or call +27 (021) 437 8300 | bookings@campsbayretreat.com

