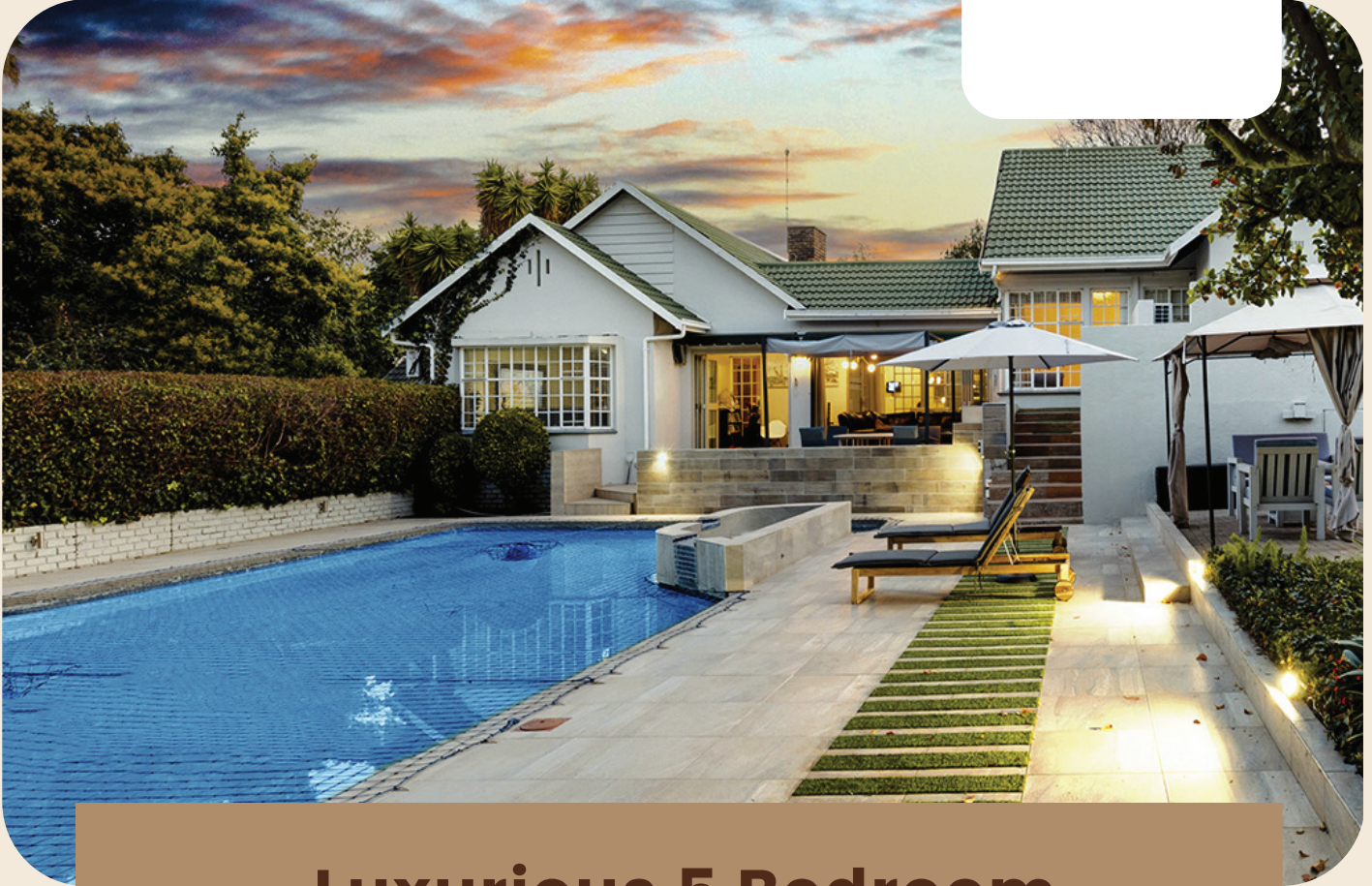


# Our Service

  
PHOMOLO LUXURY  
ACCOMMODATION



## Luxurious 5 Bedroom Bryanston Getaway

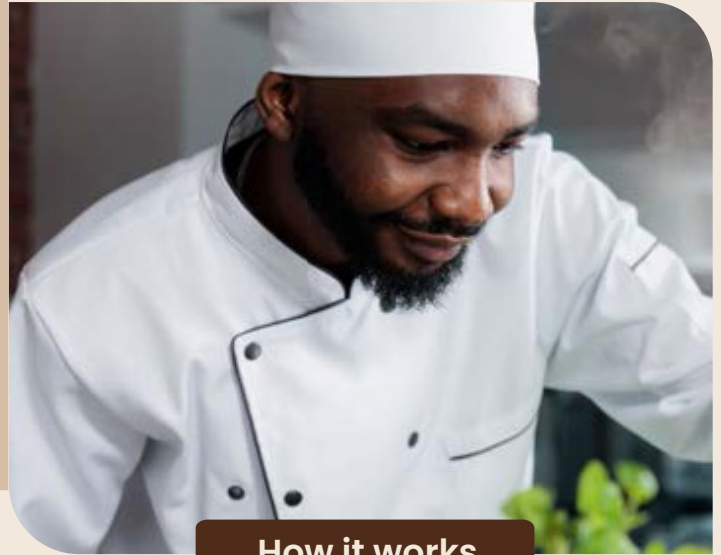
More Than a Stay, an Experience: Discover Comfort,  
Luxury, and Lasting Memories.



# Chef Services

## Experience Culinary Delight with Our Exclusive Chef Services

Elevate your stay with our bespoke chef services, offering a delightful culinary experience tailored to your preferences. Choose between our breakfast, lunch or dinner menus



### How it works

#### Select Your Meal

Choose from our carefully curated breakfast or dinner menus, available upon request.

#### Book Your Service

Let us know your preferred meal times and any dietary preferences or restrictions.

#### Enjoy the Experience

Our chef will prepare and serve your meal, ensuring a delightful dining experience in the comfort of your accommodation.

## Massage treatments



### Booking Information

#### Advance Booking

Please book your picnic experience at least 48 hours in advance to ensure availability and customization.

#### Pricing

Our picnic setups start from R250 per person, with various packages available to suit your needs.

#### Contact Us

For more details or to book Lerato Machete  
(Co-host) – 067 034 7453  
Email. [cohostphomololuxury@gmail.com](mailto:cohostphomololuxury@gmail.com)

# ACCOMMODATION BUFFETMENU



PHOMOLO LUXURY  
ACCOMMODATION

## CHEF'S SIGNATURE

### **Main (Buffet)**

Chickpea and Avocado Salad

### **Main (Buffet)**

Starch | Dumpling, Savoury Basmati Rice

Meat | Fried Chicken, Beef Stew

Vegetables | Sweet Pumpkin, Savoury

Spinach, Roasted Potato Wedges

Salads | Beetroot, Carrot

### **Dessert (Plated)**

Malva Pudding with Ice Cream or Custard



# ACCOMMODATION

## THREE COURSE MENU



### CHEF'S SIGNATURE

#### Starter

- Chickpea and Avocado Salad
- Seasonal Vegetables and Feta Cheese
- Roulade (V) Butternut Soup (V)

#### Main

- Herb-Encrusted Lamb Rack with Mint
- Reduction Pan-Fried Kingklip with Lemon and Whole Grain Mustard Sauce
- Spicy Roasted Lentil Bobotie with White Rice and Tomato Coulis (V)
- Accompanied by carrot and potato croquettes and seasonal vegetables

#### Dessert

- Malva Pudding with Ice Cream or Custard
- Vanilla Crème Brulée
- South African Cheeses with Preserved Figs and Crackers

