



# Buitenverwachting



Elegantly timeless, Buitenverwachting Restaurant is fortuitously positioned overlooking the Vineyards & the Constantiaberg Mountains. It has held the position as one of Cape Town's finest for many years and whereas it used to be rather stiff and formal is now much more relaxed.

EDGAR OSOJNIK'S (Head Chef) everlasting passion never rests to reinvent new exciting dishes to entice his patrons to an incredible & sensual dining adventure.



**Awards:** PLATINUM FINE DINING RESTAURANT AWARD **AMERICAN EXPRESS** 2009  
DIAMOND AWARD Wine List of the Year **DINERS CLUB** 2008  
10 YEARS ACHIEVEMENT AWARD **AMERICAN EXPRESS** 2008  
PLATINUM FINE DINING RESTAURANT AWARD **AMERICAN EXPRESS** 2008  
PLATINUM FINE DINING RESTAURANT AWARD **AMERICAN EXPRESS** 2007  
PLATINUM AWARD Wine List of the Year **DINERS CLUB** 2007  
HONORARY MEMBER **AUSTRIAN FOOD GUIDE/BOEG**

**since 2006**

5 STAR CHEF AWARD **WINE MAGAZINE** 2000 - 2005  
TOP 100 RESTAURANTS  
CHEF OF THE YEAR AWARD **EAT OUT/JOHNNIE WALKER**  
RESTAURANT AWARDS 2003





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**1st Main:** Tandoori Kingklip with its own Biriani Samoosa & Felicity Salad

*Serves six 1st Main*

## Ingredients :

Fish : 180g Trimmed Kingklip scored in quarters, 1cm deep into the fish & marinated for 2hrs in the Tandoori.

Tandoori for 6 : 750ml yoghurt, 2 chopped garlic cloves, 1tbl chopped coriander, 1tsp Ginger powder, 2 ½ tbl turmeric, 1 ½ garam Marsala, 1 ½ tbl mild curry powder, ½ red chili chopped, 60ml sunflower oil, 10g salt

Samoosa : Marsala: 1tbl coriander seeds, 1tbl caraway seeds, ½ tsp saffron, 4 cardamon, 6 pink peppercorns, ¼ tsp ground cinnamon, 3 cloves

Blend all ingredients in a coffee grinder

1 whole tomato cut into quarters, deseeded, then chopped up  
Place tomato & spices with 4 red & 2 green deseeded chilies, 4 cloves Shredded garlic, juice of 1 lemon, 1tbl sunflower oil, 1tbl tomato juice Into a mixer & blend to a smooth paste

**Method :** Rub 500g fish with the Marsala paste, let infuse for 2hrs, and then dip into Plain yoghurt & pan-fry in little oil on both sides so that fish is still juicy & that the Marsala is cooked. Let it cool down & flake the fish, mix the flaked fish with 300g boiled basmati rice, 200g boiled small brown lentils & 200g small (like the lentils) deep-fried potato cubes. Check seasoning & wrap 30g Biriani filling in Samoosa pastry, deep-fry, place on paper towel & salt lightly

**Felicity Salad :** (Named after Edgar's mother-in-law)  
100g blanched carrot Spaghetinis, 250g cucumber Spaghetinis, 150g tomato brunoise, 6tbl  
Snipped fresh mint, 100g spring onion julienne, marinated for ½ hr in 50ml Balsamico, 50ml olive oil & 50ml sunflower oil. Icing sugar & salt to taste

Enjoy...