

# Sam's Giardino \*\* - food & beverages

Culinary delights such as gourmet dinners, exquisite South African wines, imported spirits, brunch-style breakfasts, healthy snacks, and wine tasting served daily in style are all part of your 'Giardino experience'.

Our "Enoteca Wine & Gourmet Restaurant" with its engrossing ambience and picturesque views of the rose garden, together with the "Bistro" and the "Grotto Wine Cellar" provides our guests with a stimulating yet relaxing holiday environment where a delightful flow of entertaining activities and culinary highlights may be enjoyed. Here is how a typical evening at the Giardino unfolds:

Around 17h00, guests usually arrive from their previous destination or return from excursions, and then have about an hour to themselves for settling into their accommodation and getting ready for the evening. By 18h00, the sea wind has usually subsided and this is a wonderful time for sundowners in our rose garden. Did you know that we are one of the very few places in Namibia where **bottled wine** can be ordered **by the glass**?

At 18h30, guests interested in watching a National Geographic video on Namibia meet in our cosy TV lounge and enjoy a bit of socialising too.

Alternatively, our "What's On in the Giardino" posters displayed around the establishment suggest:

## 18h30 - GIARDINO WINE TASTING

Introduction to the art of wine tasting including "Le nez du vin", the identification of aromas, followed by the sampling of 2 white and 3 red wines from South Africa's Cape region. Guests interested in learning more about the magnificent wines produced in South Africa are welcome to refer to our extensive library of wine guides and other books on the topic. We accept a maximum of 6 participants in the wine tasting per day - please book at reception until 18h00.



By 19h30, the "Enoteca" has been transformed into an enchanting dinner venue with dimmed lights and burning candles. Guests booked for dinner are shown to the tables individually reserved for them and professionally laid out with glassware and cutlery matching the occasion. A typical mouth-watering dinner menu reads:

## WELCOME

### *Mushrooms on toast*

*Boletus on toast on a giardino sauce*

### *Onion soup "Bernice"*

*Homemade onion soup with many herbs from the garden & roasted bread cubes*

### *Tomato salad with mozzarella*

*Tomatoes, Italian mozzarella cheese & basil in a dressing of olive oil and balsamic vinegar*

### *Roasted pork filet in a mustard sauce*

*served with Italian pasta and carrots "Einstein-style"*

### *Café Melitta*

*accompanied by something sweet from the patisserie*

