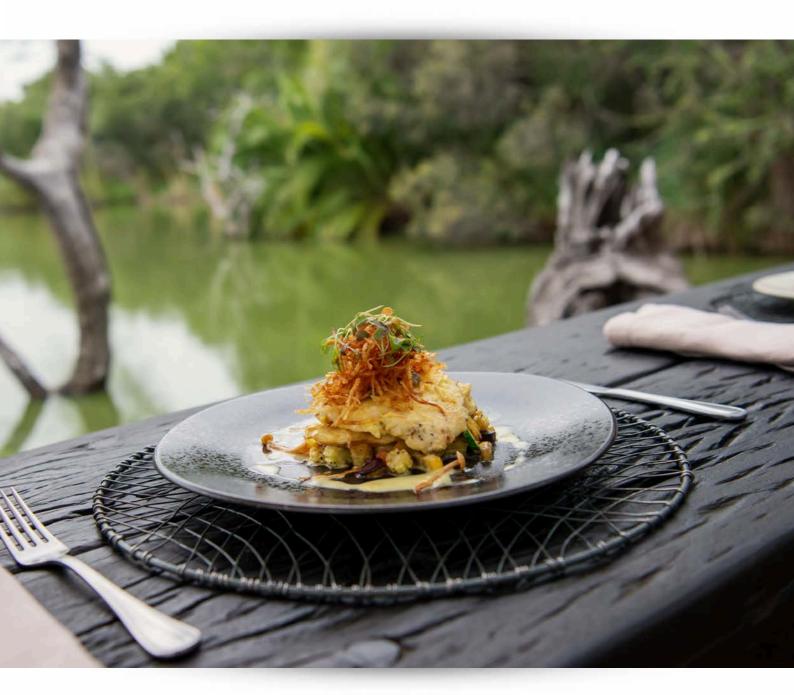


JABULANI'S KOSHER KITCHEN





The Finest South African Kosher Meals Imagined – In the Wilderness

KOSHER KITCHEN

Following great demand for kosher cuisine from visiting safari guests, Jabulani in the Kapama Private Game Reserve has launched a kosher kitchen fully-certified by Kosher SA to cater to Jewish tourists and provide food that is prepared according to Jewish kosher dietary laws. Jabulani sources top local kosher products, all containing the necessary certification stamps on the packaging and food labels (hechsher).

The Relais & Châteaux Jabulani lodge has a dedicated lockable kosher kitchen with two separate sub-kitchens strictly for kosher food preparation, with one side for dairy (milchik) and the other for meat (fleischik) meal preparation. Each kitchen is fully equipped with kosher equipment kits, including plates, cutlery, and tableware. After each usage these kosher equipment kits are sealed up, kitchens are locked, and are opened only by a mashgiach, on the next date scheduled for a kosher guest's arrival.

Jabulani Executive Chef, Alex van As has a long history of working with kosher guests and he leads his team with care and attention to detail, to manage the running of the kosher kitchen correctly. Guests can bring their own chef to the lodge, should they wish, to work alongside Jabulani chefs in creating kosher meals.

This new addition to Jabulani aims to create a comfortable, personalised safari experience in a welcoming environment.







Your Kosher Experience at Jabulani

Jabulani is able to source Chalav Stam dairy items quite easily from various local suppliers in the nearby town of Hoedspruit. Chalav Yisrael dairy is severely limited, with only a handful of strict kosher suppliers offering this, and shipped from the larger cities in South Africa via cold chain logistics. Jabulani would require at least 30 days' notice to arrange for an order of this specialised ingredient. Mehadrin Commission (glatt) meat is also available with advanced notice of at least 14 days, as we have to order it from kosher-approved butchers in Johannesburg.

Jabulani is generally able to source mevushal (boiled and pasteurised) kosher wine through local suppliers, such as Cape Jewel and Backsberg, who have kosher lines in their wine catalogue. Non-mevushal is more difficult to source as most options originate from overseas with high import duties. All kosher wines do not form part of the standard package inclusions and are billed on consumption, as part of the premium drinks exclusions policy.

MENUS

As a general rule, Jabulani cannot provide a detailed day-by-day menu as seasonal availability and changes to importation or supplier shortages could result in menu changes. The general menu pattern followed by Jabulani includes tried and tested kosher menus featuring dairy and vegetarian breakfasts and lunches. Dinners include meat. Family-style or gourmet-plated meals vary according to the Executive Chef's preferred style of presenting food. Breakfasts and lunches tend to be more relaxed styles, and dinners follow set courses and are plated.

PLEASE NOTE

Safari locations like Jabulani tend to work via distant kosher supply chains from the cities, therefore advanced notice is essential. We require you to please fill out the kosher menu planning form below and return it at least 45 days before arrival. If we do not receive this information timeously, we cannot be held responsible for any omissions.









KOSHER PREFERENCES FORM

Please fill in this form at least 45 days before arrival.

Please provide the contact email of the person handling the menu discussions:



Explanations	Please add your feedback below
Name of client:	
Date of travel:	
Total number of adults and children under 12, e.g. 4 adults and 3 children.	
Dairy and meat ordering: DAIRY: Do you require Chalav Stam or Chalav Yisrael dairy? MEAT: Do you require Mehadrin Commission kosher meat or Beit Yosef kosher meat?	
Food preferences: Perhaps as a whole your family prefers much less red meat and more fish dishes. Or the adults might enjoy a well-rounded gourmet menu, but the 3 children are happy with pizzas, pasta, and whole fruit. Please stipulate a few favourites in terms of food, to pass on to our food and beverage manager/chef.	
Foods to avoid: Provide us with the items you do not want to eat at all, as a couple or a family group. Perhaps someone in the group is adverse to certain flavours, e.g. curry or spicy foods. Please let. us know.	
Food allergies / sensitivities: Please list the name of the person in the group who has any allergies, e.g. Moshe = gluten-free, Rebecca = lactose-free / nut allergy. Please mention if allergies are high risk.	



KOSHER RATES

*Please find the rates and inclusions for the three different levels of Kosher offerings at Jabulani below..



KOSHER LITE	KOSHER MEDIUM	KOSHER STRICT
R4 500 once-off - Kosher Kit R450 pppd - Ingredients	R4 500 once-off - Kosher kit R5 750 once-off - Maschiagh transport TOTAL: R10 250 once-off rate	R4 500 once-off - Kosher kit R5 750 once-off - Kosher chef transport R5 750 once-off - Maschiagh transport TOTAL: R16 000 - once-off rate
	R450 pppd - Ingredients R1 200 per night - Maschiagh accommodation R3 500 per night - Maschiagh daily rate TOTAL: R5 150 daily rate	R450 pppd - Ingredients R1 200 per night - Kosher chef Accommodation R4 500 per day - Kosher chef daily rate R1 200 per night - Maschiagh accommodation R3 500 per night - Maschiagh daily rate TOTAL: R10 850 daily rate
 Dedicated section in the main kitchen Zindoga Villa kitchen use (when booked) Jabulani chef Kosher kit surcharge 	 Kosher kitchen Jabulani chef Kosher kit surcharge Maschiagh transport Ingredient surcharge Maschiagh accommodation Maschiagh daily rate 	Kosher kitchen Jabulani chef Kosher kit surcharge Kosher chef transport Maschiagh transport Ingredient surcharge Kosher chef accommodation Kosher chef daily rate Maschiagh accommodation Maschiagh daily rate

