

Chicken with herb and lemon marinade and grilled vegetables (Denise Dogon)

Serves 4-6

10 pieces of chicken
Salt and freshly ground black pepper

Marinade

60 ml lemon juice
125 ml mayonnaise
2.4 ml crushed garlic
15 ml honey
2.5 ml dried mixed herbs

Grilled vegetables

1 small head of cauliflower, broken into florets
1 small head of **broccoli**, broken into florets
200 g baby marrows
1 large onion, sliced
200 g carrots, sliced
500 g baby potatoes
200 g **patty pans**
1 green pepper, diced
Olive oil
Vegetable seasoning to taste
Soya sauce

Preheat the oven to 160°C.
Wash the chicken pieces and season lightly with the salt and pepper. Place in an ovenproof dish.
Mix all the marinade ingredients together and pour over the chicken pieces. Place in the oven and roast until the chicken is done; baste occasionally with the marinade.
When cooked, remove from the oven and keep warm.
Parboil the carrots and baby potatoes first until they are just done.
Heat a large saucepan and add a little olive oil.
Place all the vegetables in the saucepan and par cook until *al dente*
Remove the vegetables from the stove and place in an ovenproof dish with a sprinkling of vegetable seasoning and Soya sauce.
Place them under the grill on the middle rack (after you have removed the chicken) and grill until just cooked.
Serve with a green salad.



Denise Dogon

Property Dynamo

Denise Dogon's success lies in going the extra mile and making her individual mark. This dynamic, unstoppable lady lives by her daily mantra: "If it's meant to be, it's up to me."



BoMa
terrace

a Champagne bar with alfresco dining at its best. A place to share with friends, a place to celebrate, unwind and soak in the enigmatic beauty of the bay



fu.shi
fusion cuisine

(meaning happiness, good fortune, prosperity) fu.shi is an acclaimed signature restaurant, offering guests a cornucopia of fine fusion cuisine



Chef's bar

an intimate Bistro designed for small functions, private dining, late night parties and for the night owls that simply can't get enough of the vibrant nightlife.