

Set Menu

Three Course Set Menu
R245

Two Course Set Menu
R190

First Course

Chef's Soup of the Evening ✓

Or

Smoked Salmon
With Potato Rosti, Black pepper Crème Fraiche,
Wild Rocket, Pickled Quail Eggs
Pomegranate & Balsamic Reduction

Or

Mussels in a Red Thai & Lemongrass Sauce
Deep-fried Coriander leaves, Pine kernels
Toasted Brioche bread

Or

Shredded Roast Duck Samosas
Avocado Mayonnaise, Cucumber Julienne, Sprouts
Sweet Chilli Dipping Sauce

Or

Sun-dried Tomato, Herb & Cream cheese Mousse
Wrapped with Smoked Ostrich Carpaccio
Watercress, Marinated Eryngii Mushrooms
Calamata Olive Melba toast

Or

Bok Choy & Gorgonzola Soufflé ✓
Asparagus Spears, Baked Baby Beetroot,
Herb Oil and Soy Sauce

Palate cleansing Sorbet

Main Course

Fresh Line Fish of the Day
With Sesame seed Tiger Prawns,
Creamy Garlic Potato Layers, Stir-fried Vegetables
Chardonnay & Petit Caper Sauce

Or

Pan-fried West coast Sole
Spring onion & Parmesan Risotto, Vegetable Ribbons
Citrus Butter Sauce and Black Lumpfish Roe

Or

Chalmer Beef fillet
Topped with Red Onion & Danish Feta Chutney
With Pecan Butterbean Puree, Grilled Vegetables
Pancetta & Mushroom Sauce

Or

Biltong Dusted Eland Medallions
Pumpkin & Sweet potato Fondant, Steamed Greens
Beetroot Crisps and Black berry Jus

Or

Springbok Bobotie
Saffron Basmati Rice, Roasted Vegetables,
Apricot & Date Chutney, Sambals
Almond Jus

Or

Malay Chicken, Mango & Cashew Curry
Set on Egg Noodles with Mesclun Greens

Or

Beer-batter Tempura Vegetable Platter ✓
With Wild & Brown Rice
And a Duo of Dipping Sauces

Or

Smoked Cherry Tomato, Caramelized Onion, ✓
Ash Chevin & Walnut Tart
With Roasted Vegetables tossed in Orange butter
Basil Pesto

✓ - Vegetarian