



*31<sup>st</sup> December 2009*  
*New Years Dinner Menu*

**Kir Royale on arrival**

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**Fresh Knysna Oyster**

*Drizzled with a Pomegranate, Fennel & Pink Peppercorn Dressing*

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**Tomato & Cumber Gazpacho with a hint of Jalapeno**

*Topped with Corn bread Croutons & Deep-fried Basil*

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**Malay Curried Chicken Wontons**

*Presented with Charred Pineapple, Suurvytjie & Dunhia leaf Salsa  
And Herbed Sweet Chilli Dipping Sauce*

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**Pan-Fried Scallops & Tiger Prawns**

*With Toasted Brioche, Watercress and Pancetta Crisps  
Citrus & Ginger root Hollandaise*

**OR**

**Gorgonzola Panna Cotta**

*With Smoked Ostrich Carpaccio, Pickled Mushrooms & Tempura Wild Rocket  
Strawberry Dressing*

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**Litchi, Rose & Champagne Sorbet**

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**Norwegian Salmon**

*With Saffron & Caper Pommies Fondant and Vegetable Ribbons  
Crawfish Bisque & Lumpfish Roe*

**OR**

**Gremolata & Pepper Crusted Beef Fillet**

*Set on Roast Garlic Butterbean Puree & Stir-fried Vegetables  
With a duo of Red Capsicum Sauce & Pecan nut Jus*

**OR**

**Ratatouille Vegetables, Smoked Tofu & Aduki bean Rotl Wrap**

*With Halloumi cheese & Garden Herb Pesto*

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**Warm Fudge Chocolate Brownie**

*Presented with Home-made Frangelico Ice-Cream & Cherry Anglaise  
And Ruby Spun Sugar*

**OR**

**A Selection of Local Cheeses**

*Accompanied by Nutty Savoury Biscuits, Fresh Berries & Mini Toffee Apples*

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**Coffee/Tea with Fortune Cookies**

R445 per person