

Stef's Table

10 January 2017

Starters

Spanish Prawn tails

Ginger, cumin, lime

90

Mediterranean Calamari

Flash fried in garlic, chilli, coriander

80

Brie & Camembert Soufflé

Quince topping

80

Main Course

Flambé Springbok Loin

Tarragon & Red wine Espagnole, deep fried beetroot

190

Lamb Shank

Olives, sun dried tomatoes & oregano

180

Duck Margret a l'Orange

170

Oriental Loin of Pork

Crispy crackling, baked Apple

170

Pan fried Sea Bass

Garlic butter, gremolata

190

Dessert

Baked Chocolate Fondant

70

Berry Tiramisu

65