



## DINNER

14<sup>th</sup> February 2018

glass of Graham Beck Brut Rose N/V

### STARTERS

**SLOW ROASTED CERTIFIED KAROO LAMB & BARLEY SALAD**  
*garlic & rosemary pulled lamb - barley salad - sundried tomato dressing*

or

**GRILLED CYPRIOT HALLOUMI SALAD**  
*mixed exotic heirloom tomato - basil pesto - avocado - baby leaves*

or

**MAURITIAN SEA BASS CARPACCIO**  
*ginger, citrus & soy dressing - shaved radish - toasted sesame seeds*

### MAINS

**FREE-RANGE VRYBURG RIBEYE**  
*grass-fed steak - baked potato - chunky cottage cheese  
café de paris butter*

or

**PAN SEARED SUSTAINABLE KABELJOU**  
*mixed roasted nut & herbed crust - wok fried vegetables*

or

**OVEN BAKED RISOTTO**  
*cold smoked char grilled artichokes - parmigiano cheese*

### DESSERT

**PEAR & GINGER TART**  
*red wine poached pears - ginger crust & infused whipped cream  
almond praline*

or

**DEEP FRIED AMARULA ICE CREAM**  
*ginger biscuits - brandy snap basket - amarula syrup*

or

**NACHTMUSIK & VANILLA CHOCOLATE MOUSSE**  
*70% valrhona dark chocolate shell  
chocolate soil - fresh seasonal berries*

*R450pp excl gratuity*

**MONDIALL**  
KITCHEN & BAR