



# BUBBLY BRUNCH

## THE ALBA OYSTER

In a spicy tomato juice.

&

## MUESLI SHOOTER

Mixed berry compote, muesli & yoghurt.

&

## 3 TIER COLD BREAKFAST

With a daily assortment of fresh breads & crackers, an array of local cheeses, meats (halal friendly) & preserves.

&

## HOT BREAKFAST SELECTION

Eggs Benny

Smoked salmon & poached eggs on a croissant & our home-made hollandaise sauce.

OR

Alba Scrambled Eggs

Light & fluffy with smoked salmon, vine tomatoes, mushrooms, crème fraîche & chives.

OR

Flapjack Stack

Vanilla infused layered flapjack stack with mixed berries, mascarpone cheese & drizzled with maple syrup.

\* Vegetarian option available on request.

\* Halaal friendly.



# THE ALBA HIGH TEA

## SWEET

Rocky Road Brownie  
Rich chocolate brownie with  
marshmallow & walnuts

Vanilla Cheesecake  
Topped with fresh berries

Churros  
Cinnamon coated pastry

Milk tart  
A South African favourite

Lemon Meringue  
Lemon curd finished with a fluffy  
toasted meringue

## SAVOURY

Peppadew, goats' cheese  
& caramelised onion quiche

Smoked salmon, horseradish  
& asparagus Vol au Vent

Prawn, avo & cottage cheese  
on rye bread

Coffee dry rubbed beef fillet  
open sandwich topped with  
wholegrain mustard mayo &  
pumpkin seeds on toasted sour  
dough

Smoked Salmon open sandwich  
topped with hummus & avocado  
on toasted baguette

\* Vegetarian option available on request.

\* Halaal friendly.



# THE ALBA LUNCH

## STARTERS

Baked Camembert

With a berry reduction, figs, honey & spiced toasted walnuts.

**OR**

Karoo Springbok Carpaccio

Springbok carpaccio encrusted with rosemary, thyme & peppercorns with mixed baby greens, shaved Grana Padano, red onion & vine ripened tomatoes drizzled with extra virgin olive oil & a balsamic cream.

**OR**

Citrus Cured Salmon

With a beetroot puree & baby greens.

## MAIN COURSE

Beef Fillet Medallions

Served with a mixed berry & roasted bone marrow jus, truffled mashed potato, grilled beetroot & mange-tout.

**OR**

Oven Baked Citrus Seabass

With coriander & chilli, wrapped in a banana leaf on a bed of ratatouille accompanied by a cauliflower puree.

**OR**

Braised Springbok Shank

Slow roasted in mixed berry juice, accompanied by potato mash, caramelised onion & red cabbage.

## DESSERT

Dark Chocolate Mousse

Topped with orange zest.

**&**

Milk Chocolate Truffles

Rolled in pistachio with a touch of chilli.

\* Vegetarian option available on request.

\* Halaal friendly.



# THE ALBA DINNER

## STARTERS

Baked Camembert  
With a berry reduction, figs, honey & spiced  
toasted walnuts.

**OR**

Citrus Cured Salmon  
With a beetroot puree & baby greens.

**OR**

Beef Croquette  
With a Dijon mustard mayo.

## MAIN COURSE

Braised Springbok Shank  
Slow roasted in mixed berry juice, accompanied by  
potato mash, caramelised onion & red cabbage.

**OR**

Seafood Platter  
Consisting of 1 tiger giant prawn, 1 king prawn,  
3 queen prawns, grilled catch of the day & west  
coast mussels in a ginger & lemon sauce, served with  
lemon infused basmati rice or rosemary crusted potato  
wedges.

**OR**

Oven Baked Citrus Seabass  
With coriander & chilli, wrapped in a banana leaf on a  
bed of ratatouille accompanied by a cauliflower puree.

## DESSERT

Dark Chocolate Mousse  
Topped with orange zest.

**&**

Milk Chocolate Truffles  
Rolled in pistachio with a touch of chilli.

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# THE SUNSET CRUISE

## STARTERS

Oyster & Salmon Tartare with a chilli ginger dressing

Seared Sesame Tuna with mango & coriander salsa

Mediterranean Stuffed Calamari

## CANAPÉ COURSE 1

Citrus Poached Prawn Ceviché & avocado phyllo pastry cups

Lamb tzatziki & quinoa tabbouleh wrap

Sesame seed Duck Spring Rolls with plum sauce

Beef Tacos with a jalapeno salsa, tzatziki & guacamole

## CANAPÉ COURSE 2

Trio of Sliders

Lamb Slider on a fresh Brioche bun

Basil Pesto Chicken Parmesan Slider

Maple BBQ Duck Slider

Trio of Jalapeño Poppers

Sundried Tomato

Spinach & Blue Cheese

Biltong & Cream Cheese

## DESSERT

Chocolate Dome Duo: with a mint & white chocolate filling & an orange chocolate filling

Fruit tartlets with fresh berries

Mini phyllo pecan tartlets

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\* Halaal friendly.