

Six Course A la Carte Menu

R375.00 per person

The Meal price includes 10% service fee

Entrée

Chefs Choice Amuse Bouche

Choice of Starters

Chicken liver Parfait

Velvet smooth chicken liver parfait infused with rosemary and garlic, topped with raspberry Gelée and served with a mint apple puree, homemade apple jelly, then finished off with a parmesan melba crisp

Salmon Terrine

Norwegian Salmon layered with orange, lemon and herb cream cheese topped with orange rind and fresh lemon wedges

Smoked Trout Salad

Oaky smoked trout fillet served on fresh rocket leaves and arrangements of garden fresh sliced radish, sliced asparagus and tri coloured Roma tomatoes will accompany this dish. We finish this Salad off with thinly sliced spring onions and a creamy lemon chilli dressing

Roquefort Escargots

Escargots covered with a cream Roquefort dressing, crumbed with brown bread crumbs, then fried to golden brown. Served on a rainbow salsa with a balsamic reduction

Garlic Escargots

Golden brown puff pastry casing filled with our white wine, onion and garlic creamed escargots topped with spring onions. A new take on Garlic Snails...

Beef Carpaccio

Thinly sliced beef carpaccio served with red onion, freshly sliced radish, capers and a passion fruit dressing topped with herbs and a cream cheese quenelle

Mushroom Florentine (v)

Garlic infused grilled whole button mushrooms, with cream cheese and shredded peppadews, topped with mozzarella and baked till crisp

Palate Cleanser

Chefs Choice of Palate Cleanser Sorbet will be served

Choice of Main Course

Roquefort Chicken Roulade

Chicken Fillet Roulade, Filled with sundried tomato and feta, served with parmesan mash , thinly sliced grilled Brown mushrooms and topped with a soya and blue cheese Roquefort reduction

Ratatouille

Thinly sliced Baby marrow, patty pans and brinjal are layered and cooked in a sauce De Provence timeously drizzled with a Basil oil and a Balsamic vinegar reduction, served with savoury couscous

Thai Chicken and Prawn curry

Tender chicken breast cooked off in a Green Curry paste infused with fresh garlic and coriander leaf, topped with cream and coconut milk served with basmati rice and a poppadum.

Red Wine Lamb Shank

Slow roasted Moroccan Lamb shank cooked off in a red wine jus, served with peach and muesli risotto and a medley of fresh seasonal vegetables drizzled with a red wine reduction

Rib Eye and Bone Marrow

Perfectly aged rib eye cooked to your preference served with oven roasted bone marrow, accompanied by buttered oven roasted potatoes and an arrangement of seasonal vegetables, topped with a Black pepper reduction

Line fish served with Couscous

Our line fish of the day prepared Suvee style with garlic and olive oil, served on a tabbouleh salad, and couscous filled with rainbow pepper salsa topped with a creamy citrus reduction

Choice of Dessert

Classic Crème Brulee

An original vanilla crème brulee made to perfection, served with a dollop of Chantilly cream and fresh strawberry

Black Cherries in Cointreau

Two thin crepes soaked in berry & Cointreau sauce topped with black cherries and vanilla ice cream

New Age Tiramisu

Coffee and Brandy liquor soaked Boudoir biscuits topped with a velvet smooth cream cheese tiramisu filling, topped with quality cocoa dust

And to end the evening off

Chocolate Truffles