

DATE NIGHT

R500 per couple Includes a bottle of house wine

STARTER

Gado Gado salad

Seasonal root vegetables, coriander and minted puree, puffed rice cracker, peanut sauce

OR

Mussel veloute'

West coast mussels, saffron and basil pistou

MAIN

Beef osso bucco

Samp and parsley risotto, lemon gremolata and red wine jus

OR

Pan fried line fish

Broccolini, confit potato, cinnamon and Fynbos honey roasted pumpkin puree

DESSERT

Trio of Chocolate..... to share

Early grey milk chocolate tart
White chocolate crème caramel
Bitter chocolate and orange polenta cake with lime and coconut sorbet

Every Wednesday night from 6pm in Towers Restaurant. Booking is essential.

