



RESTAURANT • HOTEL • CONFERENCING



Function Menu

Starters

Squid

Pan-fried Baby squid set upon Warm black rice salad finished with lobster bisque and onion tobacco

or

Baby marrow and eggplant roll

Lentils roll Grilled baby marrow and eggplant set upon a tomato sauce and finished with mozzarella cheese

or

Tandoori chicken salad

Tandoori spiced chicken, pickled red onion, cucumber ribbons dehydrated tomatoes and finished with a mint and yoghurt dressing

Mains

Beef fillet

Wet- Aged beef fillet set upon lyonnaise potatoes accompanied by an almond, Chilli braised spinach topped with a red wine and onion marmalade and jus

or

Jerk chicken

Jerk spiced chicken breast accompanied with a warm orzo salad finished with a butternut and chili puree

or

Mushroom risotto

Pan-fried exotic mushrooms folded into a creamy truffle scented risotto and finished with textures of mushrooms and pecorino cheese



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Desserts

Fresh fruit Platter

Seasonal fruit served and sorbet

or

Chocolate Torte

Flourless chocolate torte, vanilla ice-cream, fresh berries

or

Vegan mango and coconut panna cotta

Three Course at R370pp