



ON
19

Celebrating New Year

CANAPE

Marinated squid with papaya salsa

AMUSE BOUCHE

Quail egg with mushroom, crispy shallot and tarragon dressing

STARTER

Eel with cinnamon spiced tomato jus, burrata and pickled exotic tomatoes

SECONDi

Basil tagliatelle, zucchini, pine nuts

SORBET

Strawberry tequila granita

MAINS

Ravioli of crayfish Thermidor and Sous vide beef tenderloin, curry leaf and watercress puree, Asparagus, lemon ash, bordelaise jus

OR

Hoisin glazed Kingklip, Jasmin tea steamed quinoa, Bok choy, aubergine relish, smoked corn cream

OR

Miso roasted cauliflower steak, Jasmin tea steamed quinoa, Bok choy, aubergine relish, smoked corn cream.

DESSERT

White chocolate and mascarpone bavarois, meringue, candied fennel, mulled chia seeds and green tea sponge

R 1450 PER PERSON

(No kids Rate on offer)