

# *Starters*

## **Classic Lobster Bisque**

Laced with cognac

Sixty Five Rand

## **Tuna Carpaccio & Seafood Ceviche**

Marinated in lime, lemon and rocket leaves

Seventy Five Rand

## **Traditional Foie Gras Terrine**

Made in our kitchen to a classic recipe

One Hundred and Sixty Rand

## **Crocodile & Prawn**

In a mango curry sauce

Eighty Five Rand

## **Salmon Roses and Crème Fraîche Latkes**

And contrasting mushroom ragout

Seventy Nine Rand

## **Spicy, Hot & Sour Oriental Soup**

With chicken and vegetables

Forty Nine Rand

## **Prawn Firecracker**

With basil pesto and spicy calamari rings

Seventy Nine Rand

# *Vegetarian Starters*

## **Chilled Avocado Cream**

With feta and lemon basil

Fifty Five Rand

## **Blue Cheese and Rocket Salad**

With poached pear and walnut dressing

Sixty Two Rand

## **Baby Beets & Goat Chèvre**

Creamed sage & onion polenta, Parmesan & truffle cream

Sixty Nine Rand

# *Mains*

## **Asian Split Duckling**

Wok fried vegetables & oriental jus

**One Hundred and Sixty Rand**

## **Chermoula Crusted Lamb Rack**

With red pesto mash and snow peas

**One Hundred and Seventy Five Rand**

## **Ménage à Trois of Beef, Lamb & Venison**

Creamed polenta and roasted garlic

**One Hundred and Seventy Rand**

## **Atlantic Salmon with Dukkah Crust**

Almond Pilaf, buttered baby vegetables & tomato coulis

**One Hundred and Sixty Rand**

## **Oven Roasted Beef fillet**

With foie gras butter

Roasted root vegetables and grilled porcini polenta

**One Hundred and Sixty Rand**

## **Seared Tuna Medallions**

Brushed with Wasabi, sweet vegetables & basil mash

**One Hundred and Sixty Rand**

## **Chicken Rollup**

With a smoked chicken & tarragon stuffing, pumpkin squash and Mustard cream

**One Hundred and Forty Rand**

## **Impala Loin**

Wrapped in parma ham, sage leaves, on a tomato concasse with wild mushroom risotto

**One Hundred and Sixty Rand**

## **Prawn, Langoustine and Green Curry**

Basmati rice & wok fried vegetables

**Two Hundred and Ninety Five Rand**

## *Vegetarian Mains*

### **Camberzola, Corn & Polenta Tartlet**

Charred butternut, black mushroom & snow peas

Parmesan & truffle cream

**One Hundred and Twenty Rand**

### **Porcini Ravioli**

Porcini pasta parcel, tossed in sage butter

with parmesan shavings

**One Hundred and Forty Rand**

### **Thai Vegetable Crepes**

Filled with seasonable vegetables in an oriental sauce and baked almonds

**One Hundred and Twenty Rand**

# *Desserts*

## **Vanilla crêpe**

Filled with hot vanilla, Cream cheese and brandied raisins

Fifty Eight Rand

## **Berries of the Forest Mousse**

In a chocolate "Potjie" on cassis coulis

Fifty Eight Rand

## **Duo of Amarula & chocolate Crème Brûlée**

Fifty Eight Rand

## **Chocolate Ganaché**

With orange sauce in a brandy snap basket

Fifty Eight Rand

## **Vanilla Pannacotta**

Green apple parfait

Fifty Eight Rand

## **Burnt Lemon Cream**

Served with blackcurrant

Fifty Eight Rand

## **Trio of Sorbets**

Wild berries in a wafer basket

Fifty Two Rand

## **French Cheese board**

With biscuits & fresh fruit

Eighty Five Rand