



Dinner Menu

EUPHORIA

GOLF & LIFESTYLE ESTATE

STARTERS

SOUP OF THE DAY

Served with bread rolls

49



EUPHORIA GARDEN SALAD

Garden greens with roasted cocktail tomatoes, avocado, olives, crispy bacon and parmesan cheese shaving drizzled with a signature dressing

55



ROASTED BEETROOT, PEAR & WALNUT SALAD

Served on a bed of rocket, drizzled with balsamic vinegar and feta cheese

55



SMOKED SALMON SALAD

Served with green leaves, avocado and cucumber

85



DEEP FRIED SNAILS

Served with blue cheese sauce and toasted bread

59



PRAWN COCKTAIL

Served with citrus mayonnaise and a baguette tuile

59



PORK TERRINE

Served with apple purée and baby garden salad leaves

115



MAINS

GRILLED LAMB CHOPS

Herb crusted lamb chops with creamy dauphinoise potatoes and sweet carrots served with a red wine jus

165



LADIES FILLET

Served with butternut purée, crushed potatoes and a red wine jus

140



SURF N TURF

200g rump steak topped with prawns and calamari served with green beans, dill potato wedges and garlic butter

160



ARRABIATA PASTA (V)

Napolitano with penne pasta and parmesan cheese

45



CHICKEN CORDON BLEU

Chicken breast supreme stuffed with gypsy ham and cheddar cheese, lightly crumbed and deep fried, accompanied by rosemary infused potatoes and mixed vegetables with cheese sauce

69



FISH OF THE DAY

Served with niçoise salad & lime tomato garlic sauce

99



— GRILLERS —

SERVED WITH HAND-CUT POTATO WEDGES AND VEGETABLES OF THE DAY

200G PORK CHOPS

135



300G SIRLOIN STEAK

145



500G T-BONE STEAK

150



600G HARISSA BABY CHICKEN

125



— SAUCES —

MUSHROOM & BRANDY

CHEESE & GARLIC

PEPPER

CHEESE

20

DESSERT

LEMON CRÈME BRULEE

Served with a lemon soldier biscuit

49



BASIL PANNACOTTA

Served with berry compote

49



CHOCOLATE FONDANT

Served crème anglaise and ice cream

55



OREO CHEESECAKE

Served with caramel sauce

55



KIT KAT BAR ICE-CREAM

Served with chocolate sauce

49



CHEFS SURPRISE DESSERT

69

