

OPTION 1

PER PERSON R275

STARTERS

VEGETABLE SPRING ROLL

served with a orange and cilantro sweet chilli dipping sauce

THAI FISH CAKE

served with coriander shoots and fresh lime infused tangy mayonnaise dollop

SAUTÉED MUSHROOM AND PARMESAN TARTLET

with truffel and herb spiked cream cheese drizzled with balsamic glaze and basil oil

SMOKED TROUT ROUNDS

topped with wasabi cream cheese and caviar with French chives

MAINS

ITALIAN GNOCCHI

tossed in creamy cheese and basil pesto with parmesan shavings

SCOTTISH SALMON

set on wasabi mashed potato drizzled with herb and lime yoghurt

EXOTIC CHICKEN CURRY

served with basmati rice and coriander shoots

FLASHED GRILLED BEEF SATAY

marinated in BBQ and served with deep red wine reduction

DESSERT

MINI CHOCOLATE GATEAUX

served with strawberry syrup

MIDDLE EASTERN BAKLAVA

filled with nuts and drizzled with orange cinnamon syrup

OPTION 2

PER PERSON R330

STARTERS

ASSORTMENT OF SUSHI

served with traditional condiments

GREEK STYLE LAMB KOFTAS

marinated in BBQ, skewered and served with lemon minted yoghurt dip

MERLOT CARAMELISED PEARS

served with gorgonzola in puff pastry tartlet

STRAWBERRY, BASIL, AND BEEF BRUSCHETTA

drizzled with balsamic glaze and extra virgin olive oil

MAINS

PRAWN AND SCALLOP KEBAB

served with coconut thai red curry sauce and fresh coriander

MOROCCAN ROASTED VEGETABLE COUS COUS

served with honey, basil and paprika

SLOW ROASTED LAMB

set on crisp roasted thyme potatoes coated with natural jus

ORECCHIETTA PASTA

topped with herb cream sauce and Moroccan roasted butternut

DESSERT

MANGO WHITE CHOCOLATE CRISP PHYLLO PASTRY SPRING ROLLS

Served with rose scented whipping cream

DELICIOUSLY INDULGENT CHOCOLATE MOUSSE

served on orange brittle and vanilla syrup