

Mother's day gourmet buffet lunch

Cost: R650 pp

Time: 12:00 – 16:00

When: 13 May 2018

Where: oneNINEone Restaurant

Guests will receive a glass of MCC on arrival.

Oyster station

Freshly shucked oysters with splashes of Tabasco, citrus and cracked black pepper to be enjoyed with a glass of bubbly.

Breakfast favorites

A cold selection of local breakfast items from freshly sliced seasonal fruit, sweet berries, and rich farm yoghurts to well matured cheeses and cold meats sliced to order.

Egg station

Expect eggs done with luxurious flavors of truffle, poached eggs combined with brioche and black forest ham as well as omelet with smoked Trout Crème Fraiche and Wasabi peas.

Prawn station

Fresh prawns flame grilled and served with spicy chili beer butter, creamy Crème Fraiche or smoky Chipotle mayonnaise.

Soft shell taco station

Create your own taco using traditional condiments as well as amazing fillings such as crusted linefish, whiskey glazed pulled pork and smoked beans with Chorizo.

Hot selection

Kataifi chicken breast filled with basil, pine nuts and parmesan.

*Chorizo, aged cheddar and field mushroom quiche.
Bacon glazed with pepper, thyme and Maple syrup.*

Flapjack and dessert counter with ice creams

An opulent dessert counter featuring soft flapjacks made to order and a mouthwatering selection of homemade ice creams as well as a variety of sweet tartlets, fruit verrines and Chocolate Torte.

Moms, favorite homemade scones with jams, fruit preserves and clotted cream served on tea stands at the table.