

COPA

DINNER MENU

TO START

Cajun Chicken and Beetroot Salad Cajun-spiced chicken breast, mixed garden greens, sliced red onion, balsamic dressing	R100
Bulgur Wheat and Roasted Vegetable salad (V) olive oil, roasted garlic, coriander dressing	R80
Marinated Exotic Mushrooms (V) soft poached egg, crispy shallots, rocket, garlic bread wafer	R90
Gravlax cured Norwegian salmon, capers, micro greens, red onion, cream cheese	R130
Chicken Liver Parfait crispy tortilla, poached pear, bacon dust, edible flowers	R85

MAINS

Prawn and Chicken Curry rice, sambals, roti	R190
Chicken Espetada spiced rice, Asian stir-fry	R130
Curried Lentil and Cabbage Parcels (V) ratatouille, corn purée	R110
Spinach Lasagne (V) creamed spinach, slow roasted vine tomatoes, truffle foam	R120
Poached Kingklip zucchini wrapped kingklip, tomato risotto, burnt baby carrots, yellow pea velouté	R180
Seared Ostrich butternut purée, roasted baby beets, baby fennel, overnight tomato, juniper berry jus	R190
Beef Rib Eye roasted seasonal vegetables, rustic chips, biltong butter, natural jus	R200
Oxtail Ravioli baby peas, diced capsicum, sage beurre blanc	R210

TO END

Belgian Chocolate Torte mint ice cream, fresh mint syrup	R70
Vanilla & Cassis Panna Cotta white chocolate cheesecake, cookie crumble	R75
Honey Parfait vanilla poached pear, lemon curd, honeycomb	R75
Warm Chocolate Date Cake burnt orange caramel sauce, vanilla ice cream	R70