



VALENTINES DAY

WELCOME

A glass of Môreson Miss Molly MCC
&
A mini Namibian Crab Tian & Tempura Prawn with avocado

A choice of:

APPETIZERS

Slow-roasted Pork Belly
Potato & Corn blini & glazed fennel

Homemade Roasted Butternut Squash Raviolis
Madeira cream demi, wild mushrooms, sage, candied pecans & shaved

Gorgonzola, Pear and Candied Pecan Nut Salad
Mixed field greens, lemon vinaigrette

Shellfish Orzo
Baby Lango Tails, Sea Scallop, orange foam

Crispy Fried Calamari
A choice of two dipping sauces Vietnamese & Jalapeño Aioli



MAINS

Fillet of Beef

Oxtail croquette, toasted brioche, bone marrow butter, sautéed mushrooms, spinach, butternut & balsamic red onion

Crispy Roasted Free-Range Duck

Gingered sweet potato & butternut mash, cinnamon-orange demi, grilled vegetables

Fresh Grilled Scottish Salmon

Summer vegetables, herb bulgur wheat, sautéed baby prawn tails, smoked tomato broth

Loin of Lamb

Braised lamb ribs, minted peas, potato gratin, sautéed spinach

Wild mushroom & leek Tartlet

Smoky aubergine caviar, goats cheese dumplings, zucchini fritters, tomato chutney

Line Fish

Smoked salmon & baby leek risotto, grilled Portobello mushroom, lemon aioli



Sorbet

DESSERTS

Vanilla Bean Crème Brûlée

Pear, apple and raisin Bread pudding
Whiskey sauce

Chocolate Torte

White chocolate ice cream, bittersweet chocolate sauce, shaved chocolate
and orange essence

White Chocolate & Amarula Cheese cake

Salted caramel ice cream

Chocolate & Coffee

R375pp

No Byo

Please note menu subject to change