

# *Function Menu*

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## *Starters*

*Pressed Vegetable Tian, Balsamico Sorbet  
with Parmesan Crostini & Rucola*

*Or*

*Smoked Paprika pan-fried Prawns, its own Foam, Avocado  
with Bagna Cauda, Daikon, Cucumber & Spring Onion*

*Or*

*Smoked Tuna Sashimi in Wasabi-Apple Cream  
with its own Tatare & Beetroot Sushi*

*Or*

*Tandoori pan-fried Kingklip set in Laksa*

*Or*

*M-R pan-fried Norwegian Salmon  
with Caesar Salad & poached Quail Eggs*

*Or*

*Peking style Duck Leg Confit with Asian Greens & Sprouts*

*Or*

*Grilled Gemsbok Loin  
with Reindling, Mesclun Salad & Pumpkin Pesto*

*Or*

*Creamy Orange & Ginger scented Butternut Soup  
with curried Petit Poussion*

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## *Main Courses*

*Pan-fried Line Fish of the Day with Sepia Spaghetinis  
in Vegetable Sugo & Crustacean Foam*

*Or*

*Grilled Game Fish of the Day set on Olive Potato, saffron  
roasted Baby Fennel & Celery Salad with Lemon-Basil Sauce*

*Or*

*Crispy Duck “Two Ways” with Sweet Corn Samoosa,  
Oriental Sauce & curried Vegetables*

*Or*

*Roasted Chalmar Rib Eye, in a Bone Marrow Crust  
with Porcini Dauphinoise,  
buttered Greens & Red Wine Shallot Jus  
Beef Fillet add extra R 60*

*Or*

*Slow roasted Lamb Shoulder in Persilade, its own  
grilled Loin, pan fried Cutlet & Sauce with herbed Potato  
add extra R 50*

*Or*

*Grilled Veal Cutlet with Osso Bucco “Two Ways” & Sauce  
add extra R 30*

*Or*

*Pan fried Loin of Venison, glazed in Hanepoot Chutney  
with Christine Jus, Celeriac Puree, Chestnut Tempura  
& roasted Vegetables  
add extra R 30*

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## Desserts

*Yoghurt “Crème Catalan” with Cacao Tuilles & Passion Fruit Foam*

*Or*

*Kombucher Granité set on white Chocolate Mousse  
with Coconut Praline & Red Bull Foam*

*Or*

*Open Strawberry-Vanilla Strudel,  
its Compote & Lime Sorbet*

*Or*

*Chocolate Fondant with spiced Meifort poached Pear & Ice Cream*

*Or*

*Raspberry Soufflé with Rose Petal Parfait & Marzipan*

*Or*

*Deep fried Banana Raviolis with Orange-Banana Ragout,  
Crocante Parfait & Lemongrass Foam*

*Or*

*Amarula Toertchen, its own Ice Cream with Pomegranate*

*Or*

*Berry “Tiramisu” with its own Coulis,  
Almonds & burned white Chocolate*

*Or*

*Local & International Cheese Platter with Preserves & Nuts*

*Add extra R 30*

Function Menus include freshly homemade breads & spreads,  
Amuse Bouche, Petit fours.

**Please Note:**

A minimum of three courses is required for any function excluding Canapés.

Please note that this menu is available until June 2010.

Menu Prices, dishes and ingredients are subject to change.

Allergies must be confirmed 48 Hours prior to the Function Date via E-Mail only!

The Restaurant will not be held responsible for any allergic reaction.

**3-Course: R360**

**4-Course: R395**

**5-Course: R430**