



Buitenverwachting
Restaurant

Function Menus

Menus are valid until 31 July 2011

Starter Selection

Pepperonata Terrine

with Buffalo Mozzarella, Balsamico Sorbet, smoked Cipollini Onion Puree & Rucola

or

Variation of Oysters

6 Oysters prepared in 6 different Ways

or

Pan-fried Prawns

with Avocado, Tomato, Coriander, grilled Lemon-Chilli Vinaigrette & Aioli

or

M-R pan-fried Norwegian Salmon

*with Cos Lettuce, Caesar Dressing, Parmesan Foam, Crouton,
Crispy Bacon Chips & poached Egg*

or

Tuna Sushi

with its own smoked Sashimi

or

Seared Ostrich in Pumpkin Seeds

with Belgian Endive, Waldorf Salad, Lentils, Pumpkin Seed Pesto & toasted Brioche

Or

Peking Style Duck Leg Confit

smoked Tofu, pickled Shimeji Mushrooms, crispy Bacon Ring, Asian Greens & Ponzu Dressing

or

Chalmar Beef Carpaccio

Truffles, Red Pepper Salsa, Parmesan

or

Spinach, Tomato & roasted Garlic Soup

with its own Garnishes and a Duo of Lamb

Dishes are subject to seasonal changes throughout the year

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Main Course Selection

Pan-fried & Puff Pastry baked Franschoek Salmon Trout
with Fennel braised Potato & Sauce Hollandaise

or

Pan-fried Line Fish of the Day
set on Tomato Risotto with Saffron-Basil Sauce

or

King Klip braised in Indian spiced Yoghurt
with Briyani Samosa, Crayfish Dhaal & Curry Leaf fragrant Vegetables

or

Pan-fried Veal Cutlet
with deep-fried Risotto Milanese & Osso Bucco Juice

or

Pan-fried Duck Breast & its own crispy Leg
with Kumquat green Peppercorn Jus & Red Cabbage Spring Roll

or

Whole pan-fried Beef Fillet in a Bone Marrow Crust
with Red Wine Shallot Jus, crispy Porcini-Potato Puree & Argan Oil Foam

or

The Best of Lamb
its own Juice, with Parsley, Garlic, Olives & Ricotta Ravioli

or

Pan-fried Springbok Loin glazed with Sour Figs,
Rose Hip Jus & Potato-Chestnut-Chocolate Buchtel

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Dessert Selection

Yoghurt Crème Catalan

with Saffron-Honey Ice Cream & Rhubarb

or

Chocolate Variation

"Buitenverwachting"

Add R 25 extra to the total Menu Price per Person

or

Raspberry Soufflé

with Milk Chocolate-Orange Parfait & Almonds

or

Poached Pears in Peartizer set on Spéculoos Cookie

with Vanilla-Pecan Nut Ice Cream & Darcquise filled with Gianduja Crème

or

Vanilla Panna Cotta with Strawberries,

Strawberry-Balsamico Sorbet & Marsala Zabaglione filled Cannolis

or

Almond-Cappuccino Mousse Schnitte

garnished with seasonal Berries

or

Rum Savarin

with glazed Pineapples & Coconut Ice Cream

Or

Cheese Platter

Selection of Local & International Cheeses with Condiments

Function Menu includes

Freshly Homemade Breads & Spreads, Amuse Bouche, Sorbet, Friandise & Filter Coffee.

3-course Menu: R395

4-course Menu: R445

5-course Menu: R480

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