

## *Plated Set Menu*

### *Starters (choose one)*

Wild mushroom arancini, melted gorgonzola centre, smoked tomato compote, basil pesto

Asian tiger prawns, tomato, mango, avocado salad, coriander lime mayo

Homemade roast butternut and feta raviolis, wilted baby spinach, lemon and chive Beurre Blanc

Carpaccio of beef fillet, pickled mushrooms, wild rocket, aged Pecorino, truffle Dijon dressing

Sashimi of Norwegian salmon, cucumber spaghetti, warm panko avocado, wasabi mayo teriyaki

### *Main Course (choose one)*

Pan roasted Fillet Mignon, truffle potato cigar, baby vegetables, thyme jus

Honey and five spice glazed duck breast, butternut potato tart, grilled broccolini, star anise jus

Slow braised Karoo lamb rump, silken pea puree, crispy potatoes, port and thyme jus

Fillet of Cape line fish, grilled green asparagus, rosti potato, lemon, and chive Beurre Blanc

Modern Cape Malay vegan lentil and chickpea bobotie, tomato sambal, minted cucumber, and coconut cream

### *Dessert (choose one)*

Warm Belgian chocolate fondant, hazelnut parfait

Unmoulded classic vanilla pod crème brûlée, select Cape fruits

Banana and vanilla tarte tatin, crème fraiche ice cream

Coconut and lemongrass ice cream, litchi, mango compote, toasted sesame praline

Honey, vanilla and yoghurt panna cotta, fresh berries