

The Gourmet Chef

Plated Menu

Starters

Roasted butternut arancini, melted gorgonzola centre, smoked tomato compote, pesto

Tempura tiger prawns, tomato, mango, avocado, salsa, spring onion, coriander aioli

Pumpkin, goat's cheese, spinach raviolis, lemon beurre blanc

Beef fillet carpaccio, pickled mushrooms, wild rocket, pecorino, truffle mayo

Teriyaki glazed salmon, green papaya slaw, crispy ginger, toasted sesame

Roasted beetroot carpaccio, warmed crumbed goat's cheese, crimson leaves, balsamic

Smoked salmon trout terrine, baby leeks, fresh asparagus, lemon, chive crème fraiche

Tuna tartar, sticky rice, panko avocado, togarashi mayo

Smoked zucchini ribbons, herb ricotta, shaved asparagus, pine nuts, salsa Verde

West Coast mussels, white wine, garlic, lemon, parsley, cream, ciabatta crostini

Rooibos smoked chicken salad, crimson leaves, grilled nectarines, bocconcini, citrus dressing

Mains

Pepper crusted fillet mignon, truffle potato cigar, roasted vegetables, porcini jus

Honey & five spice duck breast, grilled Bok Choi, sesame, potato croquettes, plum jus

Braised Karoo lamb rump, sweet corn puree, crispy potatoes, fine beans, thyme jus

Pan roasted Cape line fish, pea puree, fresh asparagus, potato pakora, saffron beurre blanc

Loin of venison, Dijon, fine herb crust, butternut, potato dauphinoise, broccolini, juniper jus

Wood fired rump picanha, truffle, parmesan frites, stuffed portobello, green chimichurri

Grilled tiger prawns, sweet soy glaze, coconut rice, wok fried greens, red curry cream

Supreme of chicken, lemon, ricotta, spinach stuffing, whipped potatoes, fine ratatouille, jus

Cape Malay vegan bobotie, lentils, chickpeas, kidney beans, coconut, tofu custard, sambals

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Desserts

Warm Belgian chocolate fondant, hazelnut parfait

Unmoulded classic vanilla pod crème brûlée, seasonal Cape fruit salsa

Banana and vanilla tarte tatin, crème fraiche ice cream

Roasted pineapple carpaccio, coconut, lemongrass ice cream, toasted sesame praline

Honey, vanilla and yoghurt panna cotta, fresh berries

Modern berry pavlova, vanilla pod cheesecake, berry compote, fresh berries

Traditional orange scented homemade malva pudding, vanilla pod crème anglaise, ice cream

Belgian chocolate mousse with sour cherry compote

Frangelico tiramisu