

Set Menu 1

Select one delicious item in each category

Starter course

Chicken Livers Rogan Josh

Chicken livers simmered in a fragrant Indian curry sauce, finished with yoghurt and served in a crispy poppadum

Or

Vanilla Cream Pumpkin Soup

Creamy Pumpkin Soup infused with Vanilla and served with fresh honey bread

Or

Tom Yum Fish Cakes

Tom Yum Fishcakes, coated in Panko breadcrumbs, served on fresh, mixed greens, topped with Japanese 5-spice mayo.

Main Course

Penne Recco Con Pollo

Chicken strips gently sauteed in a curry-infused Napolitana sauce with hints of garlic and coriander, balanced with a splash of cream and served with penne pasta.

Or

Traditional hake and chips

220g hake fillet fried to perfection in a traditional styled beer batter, served with hand cut fries and our home made garlic aioli.

Or

Thai Green Chicken Curry

Chicken strips sauteed with Asian-style vegetables and bamboo shoots, in a creamy Thai green curry sauce.

Dessert

Ice-Cream and Sauce Duo

Traditional Vanilla Ice Cream, topped with Dark Chocolate and Sweet Caramel Sauce.

Or

Trio of Sorbet

Seasonal Sorbet drizzled with our sparkling wine and Basil syrup.

Or

Traditional Malva Pudding in rich vanilla custard

R280 Per Person

Set Menu 2

Select one delicious item in each category

Starter course

Spicy Creamy Szechuan Calamari

Crispy Fried calamari strips laced in a spicy japanese mayo

Or

Tom Yum Fish Cakes

Tom Yum Fishcakes, coated in Panko breadcrumbs, served on fresh, mixed greens, topped with Japanese 5-spice mayo.

Or

Rainbow Roll 4 pieces

Salmon and avocado California roll wrapped in salmon and tuna

Main Course

Beef Rump

200g Rump grilled to perfection, served with wok seared Asian styled veg and truffle infused parmesan mash.

Or

Thai Green Chicken Curry

Chicken strips sauteed with Asian-style vegetables and bamboo shoots, in a creamy Thai green curry sauce

Or

Hake & Calamari Platter

200g beer-battered hake and 125g fried calamari steak strips served with garlic aioli

Dessert

Chocolate Ganache Cheese Cake

Our Famous house made baked cheese cake topped with a rich chocolate ganache

Or

Trio of Sorbet

Seasonal Sorbet drizzled with our sparkling wine and Basil syrup

Or

Pumpkin Spice Crème Crème Brûlée

Traditional Crème Brûlée infused with aromatic spices and topped with a crunchy sesame praline

R320 Per Person

Set Menu 3

Select one delicious item in each category

Starter course

Greek Salad

Traditional Greek salad with Kalamata olives and Danish feta

Or

Tuna Tartare

Served with traditional sides of red onion, gherkins and capers topped with an egg yolk and smoked paprika

Or

Prawn Stuffed Calamari Skewer

Calamari tubes stuffed with chopped steamed prawn and mozzarella wrapped in bacon and grilled to perfection.

Main Course

Beef fillet

200g Fillet grilled to perfection, topped with chimichurri, served with wok seared Asian styled veg and potato gaufrette.

Or

Mushroom and Truffle Risotto

Creamy Italian risotto with mushrooms and truffle oil topped with shavings of pecorino cheese.

Or

Teriyaki Seared sesame crusted Tuna

250g Yellowfin Tuna crusted in sesame seeds, perfectly seared and served with our house teriyaki sauce and Asian style vegetables

Or

Solo Seafood Platter

A decadent platter for one – grilled hake and calamari with a portion of mussels, two standard prawns and two queen prawns

Dessert

Chocolate Ganache Cheesecake

Our famous home-baked cheesecake is topped with a decadent chocolate ganache and served with whipped cream

Or

Pumpkin Spice Crème Crème Brûlée

Traditional Crème Brûlée infused with aromatic spices and topped with a crunchy sesame praline

Or

Trio of Sorbet

Seasonal Sorbet drizzled with our sparkling wine and Basil syrup

Or

Churros

Crispy fried churro sticks generously dusted in cinnamon sugar and served with a decadent chocolate dipping sauce

R380 Per Person