

You are cordially
invited to a

*New Years Eve
Celebration*

at



Date: December 31
Seating time:
18h00 | 18h30 | 19h00

First Course

GAZPACHO

Chilled tomato soup, served with pickled cucumber, heirloom tomato, red onion, basil and garlic croutons.

Second Course

ANTIPASTI

Parma Ham/Bresaola, sweet melon, bocconcini and basil pesto, semi-dried tomatoes, Kalamata olives, roast aubergine, marinated roast red peppers, crispy calamari, green tartare sauce, served with ciabatta

Third Course

FILLET

200g grass fed, charcoal flame grilled and brushed with herb butter, served with truffle infused béarnaise and a side of choice

FRESH LINE FISH

orange beurre blanc, confit potatoes, wilted spinach

PRAWN PASTA

Prawns, shaved Parmesan, courgette in a creamy white wine, Parmesan, garlic and thyme sauce

PACIFIC PLATE (12)

Salmon California (4), tuna fashion sandwich (4), salmon rainbow rolls (4)

GNOCCHI (V)

Truffle and Parmesan gnocchi, roasted butternut, crispy sage, shaved Parmesan, roasted Bella Rosa tomatoes and pumpkin seeds


To Conclude

DARK CHOCOLATE TORTE

Salted caramel, Valrhona chocolate ganache, Speculaas crumb, smoked salt, home-made tonka bean ice cream

PANNA COTTA

Amaretto infused yoghurt panna cotta with champagne berry coulis, fresh berries



FOUR COURSE DINNER
GLASS OF GRAHAM BECK ON ARRIVAL
VIOLIN SOLOS 20H00-22H00
PHOTOBOOTH

Cost: R1500 per person
Excluding 10% gratuity
Full payment &
Gratuity to be settled by
28 December, 2020
in order to confirm the booking

FOR FURTHER INFORMATION
& BOOKINGS
PLEASE CONTACT:

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