

Valentines Day

THREE COURSE MENU

AMUSE-BOUCHE WITH A GLASS OF HOUSE BUBBLES

Truffle-scented mushroom ragù filled in a vol-au-vent

Starter

Pea-infused risotto, accompanied by pickled tomatoes, topped with mint gremolata and goat's cheese



Fish course

Pan-fried salmon served with sesame-scented tenderstem broccoli, accompanied by a potato cake and baby vegetables, finished with burnt spring onion hollandaise and lemon pearls



Main course

Biltong-dusted filet mignon, accompanied by a pulled beef arancini, roasted heirloom carrots, teriyaki mushroom purée, finished with a red wine jus and mixed berry onion marmalade



Dessert

Trio of Chocolate to share:

Milk chocolate delights, dark chocolate torte, pliable chocolate ganache



R800.00 per person