





STARTERS

- ◆ **Tomato and Basil Soup** 
With caprese toast
- ◆ **Sweetcorn Soup** 
With a corn fritter and crisp pancetta
- ◆ **Rocket and Pecorino Salad** 
With toasted pine nuts, olive oil, and sea salt flakes
- ◆ **Prawn Cocktail**
Whole king prawns and avocado, served in cos lettuce leaves, and covered in Marie Rose sauce
- ◆ **Chicken Liver Parfait**
With grape chutney and toasted brioche
- ◆ **Smoked Venison Carpaccio**
With rocket leaves, Parmesan, and a drizzle of truffle oil

MAINS

- ◆ **Beef Fillet (250g)**
Beef Fillet (350g)
With a Béarnaise sauce, and served with fondant potatoes and root vegetables
- ◆ **Rib-Eye Steak (450g)**
With a Béarnaise sauce, and served with fondant potatoes and root vegetables
- ◆ **Peppered Venison Loin**
With a port jus, and served with caramelised butternut, tempura cauliflower, and butternut crisps
- ◆ **Lamb Rogan Josh**
With poppadoms and sambals

- ◆ **Pan-Roasted Chicken Supreme**
With a mustard velouté sauce, and served with umngqusho (a popular African samp and beans dish) and garden peas
- ◆ **Crispy Oven-Roasted Pork Loin Chops**
With spring onion and potato mash, green vegetables and a small salad, served with apple chutney and a star anise dressing on the side
- ◆ **Pan-Fried Zambezi Bream**
With a lemon beurre blanc sauce, and served with braised potatoes and wilted spinach
- ◆ **Butternut and Lentil Curry** 
With basmati rice, and served with sambals and creamy plain yoghurt
- ◆ **Tagliatelle Primavera** 
Tagliatelle pasta with asparagus, garden peas, and broad beans in a cream and Parmesan sauce
- ◆ **Textures of Cauliflower** 
With wild rice, and seasonal vegetables and herbs
- ◆ **Mushroom Risotto** 
Nutty-flavoured porcini mushrooms and creamy Arborio rice

DESSERTS

- ◆ **Almond Semifreddo**
With fresh berries
- ◆ **Chocolate Fondant**
With Amarula ice cream
- ◆ **Coffee Panna Cotta**
With fresh strawberries
- ◆ **Tipsy Tart**
With toasted nuts, and honey and vanilla crème fraîche
- ◆ **Cheese Board**
A selection of hard and soft cheeses, served with preserves and lavosh crackers



USD RTGS

\$19,475

\$18,725

\$22,95

\$27,675

\$7,175

\$14,35

\$9,225

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À LA CARTE