




SET MENU 4

 Vegetarian **N** Nuts **S** Sesame **H** Hot

CHOICE OF STARTER

DRAGON ROLLS SUSHI (4 pc)

Tempura fried prawn & lettuce California rolls, BBQ eel, avocado, caviar, teriyaki sauce

BILTONG & FRIED FETA SALAD **N**

Shavings of beef biltong, preserved figs, deep fried Danish feta, mixed lettuce, candied cashew nuts

DYNAMITE TOFU **H** **S**

Deep fried tofu, spicy sweet & sour sauce, crispy onions, sesame seeds, spring onions & cucumber spaghetti

BEEF TRINCHADO **H**

Beef cubes cooked in a mildly spiced Portuguese style cream sauce, toast

SMOKED SNOEK

Crispy snoek phyllo parcel, cheesy paprika sauce, apricot gel

MUSHROOM & BILTONG SOUP

Creamy biltong infused mushroom soup, fried biltong shavings, toast

PALATE CLEANSER



CHOICE OF MAIN COURSE

FILLET CAMEMBERT **S**

250g beef fillet served medium, sesame crusted camembert, roasted garlic mashed potatoes, sauteed spinach, shiitake mushrooms, cranberry & peppercorn sauce

FISH OF THE DAY

Ask your service ambassador

BASIL PEST & FETA GNOCCHI **N**

Crumbled Danish feta, creamy basil pesto sauce & sundried tomatoes

KING PRAWNS

Six king prawns, spring onion basmati rice, choice of sauce: lemon butter / peri-peri / garlic butter

CHICKEN SCHNITZEL

Panko crumbed & fried, topped with melted mozzarella cheese & sauteed mushrooms, rocket & parmesan salad

VENISON OF THE DAY

Served medium, ask your service ambassador



CHOICE OF DESSERT

BLUEBERRY CHEESECAKE

Berry coulis, burnt blueberry compote, berry sorbet

PEAR & ALMOND TART **N**

Soft pears baked into a golden brown crust, vanilla bean ice cream, caramel sauce

