

New Year's Eve

MENU

AMUSE-GUEULE

Santa Lucia Arancini

Filled with hot smoked salmon and crisply fried cured trout laks pancake roulade with crème fraîche and preserved lemon dressing

STARTER SMORGASBORD

OYSTER STATION

Traditional, sweet and hot mignonette variety classic tobacco, lemon and cracked black pepper

CURED SEAFOOD BAR

Salmon gravlax, marinated herring, pickled fish, gremolata dressed calamari with sauces, dressings and lemon cheeks

Marinated prawns with sauce remoulade

SALADS

Eastern Levantine Vegetarian Tabbouleh

Parsley, tomato, mint, onion and cracked bulgur wheat with a lemon, garlic dressing

Drunken Broad Bean and Goat's Cheese Salad

Sliced Fennel, Orange and Toasted Almond Salad

Malay Rojak Salad

Tropical fruit, crispy vegetable and smoked firm tofu

Jersey Royal Potato Salad

With ripped fresh mint and cornichon pickle

MAIN DÉNOUEMENT APEX

Grilled rack of young lamb or chicken breast supreme, shaved green beans, gable mushroom duxelle, pass dried grape tomato, brussel sprout cheeks, potato dauphinoise with garlic and thyme, minted port jus and toasted pine nuts

DESSERT FINALE

Themed candy assortment

Death by chocolate gâteau

Mini citrus meringue

Red berry panna cotta

Coffee crème brûlée

Dainty fruit tartlets with apricot glaze

Tea, Coffee

R995 PER PERSON