

# SET MENUS FOR EVENTS

## PLATED MENU

### PLATED MENU 1

STARTER  
(CLIENT TO SELECT ONE PRIOR TO EVENT)

#### BEEF CARPACCIO

Fennel, mixed baby greens, radish, pickled mushrooms  
& Dukkah phyllo

OR

#### MILLIONAIRE'S SALAD

Palm heart ceviche, yuzu, lime, grapefruit, pomegranate

OR

STARTER ON THE TABLE TO SHARE

#### DIPS & LOAVES

Focaccia \*lavash\*hummus\*olive salsa verde\*spicy  
vegetable dip\*tzatziki

#### MAIN COURSE

(GUESTS TO CHOOSE ON THE DAY)

#### RUMP

200g Rump with fries and mushroom sauce

OR

Seared Line fish, whipped potatoes, asparagus, dill  
crème fraiche

OR

#### MOULES & FRITES

Fresh mussels \*white wine\*cream broth \*fries  
\*homemade mayo \*grilled ciabatta

OR

Vegetable tagine with couscous and sambals

#### DESSERT

Collection of miniature desserts to be placed on the  
table for guests to help themselves

Mini chocolate mousse

Eaton Mess

Baklava

Fresh fruit

TEA & COFFEE

R420

### PLATED MENU 2

STARTER ON THE TABLE FOR GUESTS TO SHARE

#### SEAFOOD CEVICHE

Salmon \*tuna \*prawns \*calamari \*squid heads \*tomato \*onion  
\*celery \*coriander chilli dressing

#### ASSORTED SUSHI

Including

Crispy crab black rice roll

Volcano roll

California Rolls

Nigiri

Roses

#### MAIN COURSE

#### GRILLED FILLET

Seared served with Greek roasted potatoes & vegetables with  
peppercorn sauce

OR

#### SEARED TUNA

Served rare in a tomato elderflower gazpacho \*olive \*  
edamame \*cucumber \*yuzu salsa verde

OR

#### VEGETABLE TAGINE

Vegetable tagine with couscous and sambals

#### DESSERT

(CLIENT TO SELECT ONE PRIOR TO EVENT)

#### VANILLA BEAN CRÈME BRÛLÉE

Vanilla-infused baked anglaise \*caramel crunch

OR

#### ETON MESS

Strawberries \*marbled meringue \*Greek yoghurt \*vanilla ice  
cream

TEA & COFFEE

R460

### PLATED MENU 3

STARTER ON THE TABLE TO SHARE

#### SEAFOOD TAPAS

Grilled calamari \*prawn gambas \*crispy fish croquettes  
\*fried squid heads \*tzatziki\*crispy potato cheese  
croquettes

#### BILTONG BOARDS

Sliced biltong

#### DIPS & LOAVES

Baguette\*lavash\*hummus\*olive salsa verde\*spicy  
vegetable dip\*tzatziki

#### MAIN COURSE

#### SPEARED FILLET

200g Fillet bound in bacon \*crushed baby potatoes  
\*grilled tomatoes \*salsa verde

OR

#### SEAFOOD PAELLA

Fresh salmon \*prawns \*calamari \*line fish \*rice  
\*creamy paprika sauce

#### DESSERT

COLLECTION OF SOUTH AFRICAN FAVOURITES TO  
SHARE

Heritage Dessert per table

Milk tart

Cape Brandy pudding

Lamingtons

Date Balls

TEA & COFFEE

R480

# SET MENUS FOR EVENTS

## FEAST MENU

### FEAST MENU 1

#### SHARING TAPAS BOARD

Selection of artisanal charcuterie, winelands cheeses, pickles, mustards, dips, preserves served with breads & lavash from the wood burning olives

#### SUSHI & CEVICHE

Assorted Sushi & Ceviche

#### MAIN COURSE

Served per table for guests to enjoy the feast

Chef's Cut Beef  
Forno Baked whole fish with salsa verde  
Chicken souvla  
Wood-Oven Roasted Potatoes

Leafy green salad with all the trimmings  
Roasted butternut, red onion and Za'atar salad

#### DECADENT ASSORTMENT OF DESSERTS

Caulibault 65% chocolate block with berries and carving tools  
ETON MESS  
Strawberries \*marbled meringue \*Greek yoghurt\*vanilla ice cream  
DEATH BY CHOCOLATE  
White chocolate ganache \*dark chocolate mousse  
\*fresh berries \*chocolate meringue  
BAKLAVA  
Crispy layers of phyllo \*almond \*cinnamon  
\*spiced orange syrup  
FRESH FRUIT

R460

### FEAST MENU 2

#### AMUSE BOUCHE

Roasted pear \*blue cheese \*Dukkah Kataifi nests Caulibault 65% chocolate block with berries and carving tools

#### STARTERS

##### CRUDO STARTER

Oysters on hot ice\* Wakame green slaw

##### CRISPY CRAB

Crispy soft shell crab \*black sushi rice \*cream cheese

\*avocado \*toasted coconut wrapped in nori paper  
\*spicy mango salsa \*toasted coconut flakes

##### VEGETARIAN FUTOMAKI

Daikon \*cucumber \*red pepper \*avocado \*carrot  
\*cream cheese \*burrito black rice roll

#### MAIN COURSE

##### FROM THE OCEAN

Char Grilled Prawns  
*with Cafe de Paris Butter*  
Grilled Patagonian Calamari  
Grilled linefish

Malay Sticky Saffron rice

##### FROM THE EARTH

60 Day Dry Aged Organic\* marbled\* grain-fed beef  
ribeye

*Jus\*Chargrilled red onions*

6 Hour Forno braised beef prime rib  
Roasted Greek Potatoes\*oregano\*olive oil  
Chargrilled Harvest Vegetables

#### DESSERT

##### ANSAMBLE TO SHARE

Baked lemon cheesecake squares  
Chocolate brownie truffles  
Fig tortes with chantilly cream  
Creamy vanilla fudge

Fresh fruit

R520

# SET MENUS FOR EVENT

## FEAST MENU 3

### DRINK ON ARRIVAL

#### Cape Town

Rooibos gin with lime, brown sugar served short

CANAPES PASSED AROUND

ASSORTED SUSHI AND SASHIMI INCLUDING

VOLCANO ROLL

Fresh tuna and avo. Topped with coleslaw

CRISPY PRAWN

Crispy prawn\*\*black sushi rice \*cream cheese\*avocado

\*toasted coconut wrapped in nori paper  
\*spicy mango salsa \*toasted coconut flakes

AVOCADO CEVICHE

Seared avocado\*marinated tomatoes\*celery\* pickled ginger

\*seven spice\*soy\*rice wine vinegar

MILLIONAIRES SALAD

Palm heart ceviche \*yuzu \*lime \*grapefruit

BEEF CARPACCIO

Sliced Afrikaner TM beef \*fennel \*mixed baby greens \*

radish \*pickled mushrooms \*Dukkah phyllo  
CANAPES ON ARRIVAL OPTIONAL R120 pp

ON THE TABLE AS PART OF THE DÉCOR



Green Bean Pickle  
Cauliflower Pickle  
Onion Pickle  
Biltong, Dry Wors.  
Grapes And Berries  
Biltong Dip  
Hummus  
Lavash

### MAIN COURSE

Grilled Prawns with Cafe De Paris Butter

Baby Kingklip

Chicken Souvla

90 Day Dry Aged Steak On Boards

Greek Roasted Potatoes

Roasted Vegetables

Jus

Foraged mushroom sauce

### DESSERT

#### Heritage Dessert Display

Chocolate Bread and Butter Pudding  
Roly Poly with Vanilla pod Crème Anglaise

Milk tart

Cape Brandy pudding

Lamingtons

Date Balls

R 580

\*Arrival drink to be added to the bar bill

# SET MENUS FOR EVENTS

## FLOATING DINNER MENU

### FLOATING DINNER 1

#### CRISPY PRAWN

Crispy prawn \*black sushi rice \*cream cheese\*avocado  
\*toasted coconut wrapped in nori paper\*spicy mango  
salsa \*toasted coconut flakes

#### SEAFOOD CEVICHE

Prawns\*calamari\*salmon\*tuna\*avocado\*spicy dressing

#### CHEESE CROQUETTAS

Crispy cheese and potato\*spicy salsa

#### BEEF CARPACCIO

Sliced Afrikaner™ beef \*fennel \*mixed baby greens  
\*radish \*pickled mushrooms \*Dukkah phyllo

#### CRISPY CALAMARI CONES

Crispy calamari in cones with saffron mayo

### FLOATING DINNER

#### CHICKEN & PRAWN CURRY (10%no prawn)

Malay spicy tomato broth \*Methi leaves \*coriander  
\*coconut milk\*basmati rice \*poppadoms \*sambals

#### VEGETABLE TAJINE

Harissa-spiced farm vegetables \*tomato reduction  
cooked in a clay pot in the Fornowith chickpeas,  
carrots, baby  
marrow & spices

#### FISH AND CHIPS

Mini baskets with Fish and chips and mustard mayo

#### BEEF FILLET SMASHED PENE

Penne pasta with grilled fillet with salsa verde

#### DESSERT

#### MINI DEATH BY CHOCOLATE

Chocolate mousse with chocolate ganache and crispy  
biscuits

R380

### FLOATING DINNER 2

#### GIANT PIZETTES ON WOODEN BOARDS

Smashed Rosa tomatoes \*mozzarella \*basil  
Hickory ham \*Portabello mushrooms  
Roast sirloin \*caramelised onions \*pickled red onion  
Parma ham \*red onion \*brie \*fig \*fennel

#### MINI RED BURGERS

BBQ beef\*lettuce\*caramelised onion\*tomato

#### FISH & CHIPS

Crispy panko crumbed goujons\* hand cut fries\*tartare sauce

#### ALFREDO & VEGETABLES

Foraged field mushrooms \*smoky vanilla mascarpone \*broccoli  
\*tomato \*penne

#### DESSERTS

Ice lollies passed around

#### ETON MESS

Strawberries \*marbled meringue \*Greek yoghurt \*vanilla ice  
cream

#### HERITAGE CANDY BAR

South African favourites

Heritage Candy Bar including homemade candies  
90% Callebaut\*Ferrero Rocher\*hershey's kisses chocolate  
decadence

R 300

### FLOATING DINNER 3

#### CANAPES PASSED AROUND

Crispy potato cheese croquettas with pomodoro dip  
Assorted sushi  
Crispy calamari with tartare sauce  
BEEF CARPACCIO  
Sliced Afrikaner™ beef \*fennel \*mixed baby greens  
\*radish \*pickled mushrooms \*Dukkah  
phyllo

#### CREAMY CHICKEN PENNE

Chargrilled chicken\*creamy sage sauce

#### FISH & CHIPS

Crispy panko crumbed goujons\* hand cut fries\*tartare  
sauce

#### ALFREDO & VEGETABLES

Foraged field mushrooms \*smoky vanilla mascarpone  
\*broccoli \*tomato \*penne

R260

# SET MENUS FOR EVENTS

## HIGH TEA

### HIGH TEA 1

#### ANTIPASTI

Bruschetta with artisan charcuterie, roasted vine tomatoes, fried cauliflower, pickled cucumber, curried green beans, caramelised onion, carrot and tahini slaw

#### BEETROOT TART

Sticky roasted beetroot tart with mint crème fraiche

#### POKE CRUISE BOWLS

Fresh Salmon \*yuzu \*mirin & soy marinade \*apple julienne \*cucumber & radish slaw

#### SEAFOOD CEVICHE

Tuna \*prawns \*calamari \*squid heads \*tomato \*onion

\*celery \*coriander chilli dressing

#### BUTTERNUT CARPACCIO

Dukkah phyllo\*milk emulsion\*capers\*sweet potato crisps

#### SOMETHING SWEET

Fig tortes with chantilly cream  
mini lemon meringues  
Chocolate brownie Truffles

R340

### HIGH TEA 2

#### CRUDO CONES

SESAME AND PARMESAN CONES  
Truffle scrambled egg and smoked salmon

Beetroot tarts with mint crème fraiche

#### CRISPY PRAWN

Crispy prawn\*black sushi rice \*cream cheese  
\*avocado \*toasted coconut wrapped in nori paper  
\*spicy mango salsa \*toasted coconut flakes

Dukkah phyllo cups\*brie\*caramelised pear and onion

#### WARM QUINOA AND GREENS SALADS

Quinoa, sugar snap peas, asparagus, greenslaw, pesto grilled chicken

#### SOMETHING SWEET

Salted caramel eclairs dipped in chocolate dusted in gold  
Champagne jellies topped in gold leaf

R280

### HIGH TEA MENU 3

Yoghurt and muesli parfait

Eclairs filled with crème pâtisserie

Apple and cinnamon roses

Towers of fresh fruit

Baklava wafers

Cucumber wheels with a filling of line fish ceviche

Mini quiches with a variety of fillings

Mini croissants with hickory ham and Emmenthaler

Puff pastry squares with blue cheese and figs

R200