



VALENTINE'S MENU 2023

R1,385 per person includes a welcome drink, gifts and live entertainment. R385 for optional wine pairing.

STARTER

Beetroot and Goats Cheese Croquette, Celeriac and Truffle Puree, Dehydrated Black Olives,
Rocket and Toasted Pecan (V)(N)

or

Biltong Cured Beef, Flaked Almond Crumble, Coconut and Avocado Sorbet, Strawberry Snow Foam (S.F.)

or

to share

Oysters with Condiments, Salmon Sashimi, Smoked Salmon and Avocado Sushi Sandwich,
Fish Ball, Kewpie, Red and Black Salmon Roe, Crispy Seaweed

MAIN COURSE

Red Pepper Risotto, Black Garlic, Garlic Chips, Ricotta, Butternut Chutney,
Tomato Pesto and Red Pepper Coulis (V)

or

Grilled Sea Bass, Seafood Veloute, Braised Fennel, Textures of Parsnip, and Crispy Mushrooms

or

to share

Beef Wellington, Honey Glazed Carrots, Tender Stem Broccoli, Béarnaise Sauce, Beef Jus

DESSERT

Smoked Hazelnut Chocolate, Raspberry Cremeaux, Cardamom Daquoise, Dehydrated Ginger Chocolate Mousse

or

Tonka Bean Panna Cotta, Yogurt Ganache, Cashew Nut Tuile, Passionfruit Gel, Candied Rose Petals

or

Red Velvet Semifreddo Cheesecake, Strawberry Ganache, Lemon and Lime Snow, White Chocolate Milk Bubbles, Strawberry
Leather

**LEVEL
FOUR**
RESTAURANT & CHAMPAGNE BAR