

Flavours OF MARCH


Starters

-  **BABY SPINACH & FETA SOUP** 71
PISTACHIO DUST, SPINACH & RICOTTA DUMPLING
-  **COCONUT PRAWN SALAD** 110
FANCY LETTUCE, BABY TOMATOES, STRAWBERRIES, FETA, PECAN NUTS AND RASPBERRY VINAIGRETTE
- ASPARAGUS & PROSCIUTTO** 110
GRANA PADANO, BLUE BERRIES BEURRE NOISETTE
-  **CAULIFLOWER & PARMESAN VELOUTE** 78
TEMPURA CAULIFLOWER ROSES & SMOKED SALMON FINGERS
-  **SALDANA BAY BLACK MUSSELS** 84
BACON, COCONUT CREAM, APPLES, PERNOD AND GARLIC CIABATTA
-  **MASON SALAD GREENS** 96
RADISH, RAINBOW BEETS, BERRIES TOASTED ALMONDS, SESAME GOATS CHEESE TRUFFLES SHERRY VINAIGRETTE

Mains

-  **CANADIAN GRILLED SOLE** 235
TWO PRAWNS, PARMESAN POTATO BAKE, PISTACHIO BUTTER AND MANGE TOUT
- NORWEGIAN SALMON** 220
FONDANT POTATOES, ASPARAGUS SPEARS LIME ZEST BUTTER

-  **RIB-EYE STEAK** 189
BABY ONION RINGS, BLACKENED RED PIMENTO, MERLOT JUS, PARMESAN POTATO BAKE, WILTED SPINACH

-  **LINEFISH** 194
MONKFISH TRIANGLES, PERNOD & FENNEL SAUCE, TENDER STEM BROCCOLIE & BASMATI RICE

-  **CRISPY PORK BELLY** 164
STICKY PLUM SAUCE, BOERENKAAS MASH, LONG STEM BROCCOLI AND ALMOND BUTTER

-  **STUFFED CHICKEN BREAST** 159
SPINACH, EMMENTAL & PINENUTS, PORT JUS, FONDANT POTATOES & BABY RAINBOW CARROTS.

-  **OSTRICH FAN FILLET** 178
CASHEW NUTS, BABY ONIONS, BABY BEETS FETA, PORT JUS AND BLACKENED PEPPERS

-  **SPRINGBOK LOIN** 185
POLENTA TRIANGLES, BLUEBERRY & GREEN PEPPER CORN SAUCE, BABY RAINBOW CARROTS.

-  **POTATO GNOCCHI** 149
 SHIMEJI MUSHROOMS, BABY SPINACH, GRANA PANDANA CREAM & CRUNCHY BASIL

-  **SAFFRON RISOTTO** 145
WHITE CABBAGE, GORGONZOLA, BLACK MUSHROOMS, BLACKENED PEPPERS & TRUFFLE OIL

-  **SLOW BRAISED LAMB SHANK** 185
CHERMOULA JUS, BABY ONIONS, BLACK MUSHROOMS AND POTATO MASH

-  **CHAR-GRILLED SIRLOIN STEAK** 188
PESTO BOCCONCINI, PORT JUS, PROSCIUTTO SLIVERS, FONDANT POTATOES AND MANGE OUT

- BUTTER CHICKEN** 155
ONION BASMATI RICE, CORIANDER AND COURGETTE SHAVINGS

Desserts

- LOCAL & NATAL FARMHOUSE CHEESE PLATTER**
WITH PINEAPPLE AND GINGER CHUTNEY
- SMALL (4) 109
- LARGE (7) 174

-  **CHOCOLATE BAKED CHEESECAKE** 79
CHOCOLATE GANACHE, OREO CRUST & FRESH BERRIES

-  **CRÈME CARAMEL** 72
BERRY BRUSH, BLUEBERRIES & HAZELNUT ICE CREAM

-  **GREEN APPLE FRANGIPANE** 76
WHITE CHOCOLATE MOUSSE QUENELLE & DARK CHOCOLATE ICECREAM

-  **CAPE BRANDY PUDDING** 74
 ALMOND CRÈME ANGLAISE, MILK TART ICE CREAM & BRANDY SNAP

-  **HAZELNUT CRÈME BRÛLÉE** 79
GOOSEBERRY COMPOTE, AND SHORTBREAD BISQUITS

-  **DARK CHOCOLATE BROWNIE** 79
BLACK CHERRIES, VANILLA SOIL, COOL MINT ICECREAM & CREME ANGLAISE



Flavours OF MARCH

Whisky & Flavours Pairing Experience

AMUSE BOUCHE

SMOKED SALMON,

PAW PAW & WASABI MAYONNAISE

THE MACALLAN SIENNA SCOTCH WHISKY

NOSE: ORANGE BLOSSOM, WHICH EXUDE SWEET, AROMATIC NOTES. FLORAL AND FRUITY, WITH SWEET NOTES OF VANILLA.

PALATE: SWEET, AND YET NOT OVERPOWERING. FRUIT AND FLORAL OVERTONES MEET DRIPPING HONEYCOMB, ALONG WITH A HEALTHY DOSE OF MALT



CRUMBED CAMEMBERT

BERRY COMPOTE AND CRUNCHY BASIL

84

THREE SHIPS 8 YEAR OLD WHISKY

NOSE: LAYERS OF DRIED FRUIT, NUTS, RICH CHOCOLATE, TOBACCO, VANILLA, CINNAMON AND GENTLE SMOKE

PALATE: DARK CHOCOLATE COATS THE MOUTH AND BLENDS SEAMLESSLY, WITH UP FRONT ORANGE, FIGS, RAISINS, RED BERRIES AND CRUNCHY NUTS

FINISH: SMOOTH, LINGERING WITH DARK CHOCOLATE, CIGAR BOX AND SPICE IN THE BACKGROUND



BEEF FILLET

WHISKY, CHIVE AND SHIMEJI MUSHROOM SAUCE

PARMESAN POTATO BAKE, FINE GREEN BEANS

220

JAMESON 18 YEAR OLD IRISH WHISKEY

NOSE: FRUIT, SHERRY, HONEY, MALT, DARK FRUIT, CARAMEL AND A TOUCH OF SPICE

PALATE: FRUIT, SHERRY, HONEY, MALT, DARK FRUIT, CARAMEL AND A TOUCH OF SPICE AND VANILLA

FINISH: LONG FADE OF GRAIN, DARK SWEETS, FRUIT AND SPICE



MERINGUE BARK

HAZELNUT ICE CREAM & BERRY COULI

CHOCOLATE SHAVINGS

71

MAKER'S 46 BOURBON

NOSE: HINTS OF WOOD STAVES, CARAMEL AND SWEETNESS

PALATE: VERY INTENSE FLAVOURS: A BIG CRESCENDO OF WOOD BLENDING PERFECTLY WITH DEEP, COMPLEX AND RICH NOTES OF VANILLA AND CARAMEL

FINISH: LONG AND SMOOTH, BEGINNING ON THE BACK OF THE TONGUE AND CONTINUALLY MOVING FORWARD

SylvanVale & Devon Valley Wine and Food Pairing Experience

AMUSE BOUCHE

PESTO PRAWN

WITH BALSAMIC CREAM

PONGRACZ BRUT METHODE CAP CLASSIQUE NV

GREEN APPLE WITH A CRISP FINISH

RED SALAD

BABY LEAVES, DRIED CRANBERRIES, MARINATED BEETROOT,

COPPA SHAVINGS, COCKTAIL TOMATOES, BLACKENED

RED PEPPERS AND RASPBERRY VINAIGRETTE

SYLVANVALE CAPE BLEND ROSE 2017

REFRESHINGLY DRY, EASY DRINKING WITH RED WINE CHARACTERS

CRISPY PORK BELLY

HONEY GLAZED AND SAFFRON PEAR

GHOST TREE THREE COLOURS WHITE

IT HAS LOVELY TROPICAL FLAVOURS BACKED UP WITH CLEAN BRIGHT ACIDITY GIVING IT A CRISP AND LINGERING AFTERTASTE

SPIKED STRAWBERRY SORBET

RACK OF KAROO LAMB

FONDANT POTATOES, BABY

RAINBOW CARROTS, PORT JUS

THE HILLS ENSEMBLE 2010

A BLEND OF CABERNET SAUVIGNON AND SHIRAZ, FRESH DARK FRUIT AND RIPE PLUM HINTS OF SPICE AND CEDAR WITH GRAINY TANNINS.

CHEESE DUO

SMALL CHEESE PLATTER, PINEAPPLE

AND GINGER CHUTNEY

GHOST TREE THREE COLOURS RED 2014

CABERNET SAUVIGNON AND MERLOT BLEND BOASTING UPFRONT BERRY FLAVOURS WITH A LONG FINISH



TRIPLE CHOCOLATE PARFAIT



CHOCOLATE CIGARS AND CRÈME ANGLAISE

DEETLEFS ESTATE SOET HANEPOOT

RICH YELLOW COLOUR, MUSCAT, ROSE WATER, LITCHI, HONEY AND APRICOT AROMAS. THE PALATE HAS VERY GOOD BALANCE BETWEEN SWEETNESS, ALCOHOL AND ACIDITY

COFFEE OR TEA

ARTISANAL ROASTED SOUTH AMERICAN AND AFRICAN BLEND AND DILMAH TEAS

685 PER PERSON



805 PER PERSON



GLUTEN



NUTS



VEGETARIAN

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