



NEW YEARS EVE UNDER THE STARS

Welcome Drink

Gin & Pink tonic with cotton candy cloud & fresh berries

Plated Starters

Tuna Tartar

Mango & cucumber cubes, wasabi mayo, coral tuile & avocado

OR

Thai Beef Cigar

Rare roast beef, julienne carrots, mint, basil & coriander, sweet chilli & soya dipping sauce

OR

Asparagus Risotto

confit tomato, black olives & micro greens

Intermediate

Strawberry sorbet

Plated Mains

Chermoula Lamb Shank

Glazed baby carrots, shimeji mushrooms, baby onions, whipped potato & red wine sauce

OR

Beetroot Gnocchi (V)

Walnut & sage- sauteed in butter, baby spinach & tender stem broccoli

OR

Pan-Fried Kingklip

Fennel confit, dry sherry foam, hasselback baby potatoes, asparagus & sesame seed wafer

Dessert buffet

Confetti & white chocolate truffle

Red velvet & white chocolate mousse cups

Matcha cream profiteroles

Salted caramel bonbon

Amarula & chocolate pots de crème

Chocolate fondue with fresh berries & beignets

Bavarian cream & mint bonbon

French macarons

Millionaires' shortbread

Exotic fruit platter

Local & Natal cheese board with home-made pineapple chutney

Merkava coffee & finest dilmah tea selection

R850

