

Tropical Gourmet Dinner Menu

Starter

Thinly sliced pineapple Carpaccio topped with calamari two ways .Grilled with Cajun spice & deep fried in a light spicy flour till crisp. Dressed with a roast coriander infused olive oil & sprinkled with micro greens. Served with our homemade mushroom and caper bread.

Main course

Fresh line fish topped with a slice of red onion and tomato the oven baked in butter until the flavors permeate through the fish. Absolutely delicious served with basmati rice .

OR

Tender slices of medium rare duck breast grilled & served in a sweet Triple Sec, orange, thyme cream sauce.

OR

A delicious thick haloumi cheese slice grilled & topped with a sundried tomato, cashew nut, chili, white wine sauce & potato croquettes. (Vegetarian)

All main courses are served fresh seasonal vegetables

Dessert

Crème Brule

R330.00pp &10% Service Charge on the overall bill