

Walker Bay Speciality Menu

Starter

Smoked springbok Carpaccio dressed with a balsamic cream, interlaced with fresh strawberries, & roasted sunflower seeds.

Or

Fresh black mussels in a white wine, garlic, lemon cream sauce.

Or

A crisp combination of fresh salad ingredients, marinated cheese & olives. Dusted with roasted nuts & dressed with balsamic vinegar & extra virgin olive oil.

All starters are served with an accompaniment of freshly baked bread.

Main course

Fresh line fish grilled and topped with a delicious princess sauce made from shrimps, mushrooms and fresh cream.

OR

Tender beef fillet grilled to your preference & Flamed at the table with Jack Daniels & topped a coconut cream, lemon grass, ginger & green pepper corn sauce.

OR

A light lentil curry combined with cumin cheese & wrapped in phyllo pastry and dusted with sesame seeds and baked till crisp & golden (vegetarian)

OR

Tender slices of chicken breast pan-fried in butter with black pepper till golden the doused with white wine. Bound with whole peeled Italian tomato sauce flavored with olives, capers, chili & fresh oregano.

All main courses are served fresh seasonal vegetables

Dessert

Halva pancake

R350 pp & 10% Service Charge on the overall bill

Due to the choices on the menu if the Tour guide could please call an hour ahead of time with the starter & main course choices so that the kitchen can be prepared for your arrival.