

# Seaside Menu

## Starter

Shredded smoked salmon and grilled hake mixed with potato, sweet potato and sweet corn. Flavoured with lemon grass, ginger and basil. Rolled into croquettes, egg washed and dusted in Japanese bread crumbs. Fried until golden brown and served on a bed of grated red cabbage & carrots dressed with fresh lemon, olive oil & a pinch of salt. Topped with thai green curry mayo, sesame seeds & fresh coriander.

## Main

Tender chicken breast in a sweet granadilla sauce with kiwi.

Sirloin steak cubes in a mushroom cream sauce.

Pork fillet pan fried with onions, bay leaves and mixed peppercorns doused with brandy and sweetened with honey in a fresh cream mustard sauce.

A platter of Oven Roasted potato, rice & seasonal vegetables

Main course to be served in a banquet style down the center of the table for the guests to share .This creates a fantastic vibe amongst people and is a very festive way of eating

## Desert

Danish Vanilla & chocolate fudge sauce

R340 per person + 10% service fee

Chefs Note: For a R95 surcharge per person add King Prawns to your main courses.