

Christmas

DAY SET MENU

Lunch will be served between 12:00 and 15:30

R575 per adult / R325 per child (under 10 years old)
Includes gate entry fee into Kirstenbosch National Botanical Garden

WELCOME DRINK
CARAFE OF HOUSE WHITE OR RED WINE AND WATER

ARRIVAL

BREAD PLATTER (V)

(Served to the table)

Crisp Moroccan flat bread drizzled with olive oil & dukkha spice and Tunisian flat bread with chickpea and chilli dip.

STARTER

CHEF RU'S PEPPER SOUP (V)

A sweet creamy red pepper soup, drizzled with yoghurt.

ENTRÉE

WEST COAST MUSSELS IN A CURRIED COCONUT BROTH

Mussels prepared with lemon grass, ginger, curry and coconut milk. Finished with fresh lemon and served with garlic rubbed bruschetta.

OR

BEEF CARPACCIO

Thinly sliced cured beef loin served with capers & celery salsa, pickled mushrooms, and micro herbs.

MAIN COURSE

SENEGALESE LINE FISH

Fresh line fish grilled and topped with a creamy coconut, mango and bell pepper base sauce infused with ground nut and ginger topped with sliced stuffed olives

OR

MOYO FLAMED BEEF FILLET

250g Fillet medallion filled with mushroom, spinach and mozzarella served with a creamy Madagascan picante peppadew sauce.

OR

MAPUTO PERI PERI CHICKEN & PRAWNS

Flamed chicken fillet in a Mozambican peri-peri sauce served with grilled peri peri prawns.





SIDES

NEW BABY GARLIC POTATOES

SAUTEED SEASONAL VEGETABLES

VEGETARIAN OPTION

Vegetarian dietary requirement individually plated upon request.

LENTIL CURRY POTJIEKOS

Red, brown & yellow lentils slow cooked with tomato and sugar beans in a Malay curry masala and served with cous-cous.

OR

WHOLE ROASTED KUZU AUBERGINE

Fragrant, warm spiced chickpea stuffed aubergine garnished with roasted tomato, peas & wilted spinach and served with Moroccan flat bread.

OR

CAULIFLOWER SCHNITZEL

Deep fried panko crumbed cauliflower steak drizzled with a wholegrain mustard & cheese sauce and served with new baby garlic potatoes.

DESSERT

CHOCOLATE MOELLEUX

Soft chocolate centred lava cake served with vanilla ice cream.

COFFEE OR TEA

Strict adherence to COVID protocols | Menu items are subject to availability and will be replaced with a suitable option when required | Menu excludes gratuity which will be added to the final bill. Menu pricing subject to change.

Christmas

DAY LUNCH BUFFET

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WELCOME DRINK
CARAFE OF HOUSE WHITE OR RED WINE AND WATER

STARTERS

(Served deli style at the buffet)

HOUSE SALAD

Mixed greens, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds, with a mustard & herb dressing

CREAMY POTATO SALAD

Potatoes, spring onions, fresh parsley, creamy mayonnaise

TRICOLOUR PASTA SALAD

Pasta with green, red and yellow peppers drizzled in a Parmesan vinaigrette dressing

TOMATO & BEETROOT SALAD

Tomato, beetroot, cucumber and red onion.

COLESLAW

Shredded red & white cabbage with carrot in a creamy mayonnaise dressing.

BLACK EYE BEAN SALAD

Tomato, red onion, peppers, jalapeño, parsley and black-eyed beans

MAINS

(Served deli style at the buffet)

CURRIED BUTTERNUT & SPINACH LASAGNE

Baked lasagne layered with curried butternut, peppers, spinach and infused with a nutmeg bechamel sauce.

WHOLE BAKED CURRIED LINE FISH

Stuffed with apricot, onion and coconut

DURBAN LAMB CURRY

Cubed lamb on the bone, prepared in a perfect blend of masala & whole spices with peas.

ROASTED INKHUKU

Shisa nyama styled chicken





CARVERY

(Served deli style at the buffet)

RED PEPPER ROASTED BRISKET

Oven roasted beef brisket with smoked paprika, red peppers and onions.

STICKY SHORT RIBS

Beef short ribs prepared in a sticky tomato, cola and chutney glaze.

SIDES

(Served deli style at the buffet)

BUTTERNUT

CREAMY SPINACH

Classic side prepared in the traditional south african way.

SAMP

Prepared in a creamy sauce. Samp with a twist!

SEVEN COLOURS RICE

A light, bright and hearty rice dish prepared with a variety of seven vegetables.

DESSERTS

(Served deli style at the buffet)

MALVA PUDDING

Sweet pudding of South African origin with a spongy caramelized texture served hot with custard.

WAFFLES

Belgian buttermilk waffles with our gourmet toppings.


PEPPERMINT CRISP CUPS

Creamy, rich fridge cheesecake served with butterscotch sauce and chocolate drizzle.

ICE CREAM SCOOPY RANGE

Assortment of premium ice cream & sorbet

COFFEE OR TEA



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