



Menu 4

(Lunch or Dinner)

To Start

Trio of Prawns

*Panko crusted, luxurious prawn bisque
and prawn cocktail
or*

Smoked Kudu Carpaccio
*with Brie cheese spring rolls
or*

Champagne Soup
served with fresh black mussels

Sinfull Sorbet

As Main

Oriental Salmon on a Wasabi Mash
*Marinated, glazed and
grilled Norwegian Salmon
or*

Rump of Karoo Lamb
*on creamy leeks, ratatouille,
spinach and rösti
or*

Fillet of Karan Beef
on porcini mushrooms with rösti and red wine jus

As Dessert

Decadent Medley of Desserts
*Belgian chocolate mousse, crème brûlée,
ice cream, fruit, sorbet and tart*

To Finish

Tea / Filter Coffee

R 295,00 per head, excludes service