

HAPPY *Women's Day*

STARTERS

Springbok Carpaccio

A delicate South African appetiser of cured springbok, complemented by oven-baked caramelised tomato and onion tart, fresh basil pesto, balsamic reduction, and a herb salad.

Grilled King Prawns with Marie Rose Sauce

Grilled king prawns served on a bed of crisp cos lettuce with a fresh avocado tian and herb vine tomatoes, complemented by a delicate, tangy Marie Rose sauce.

Chicken Vol-au-Vent

A light, flaky puff pastry case filled with a rich, creamy chicken and mushroom stew, seasoned with cracked black pepper and savoury vegetables.

MAINS

Oven-Roasted Three-Bone Rack of Lamb

Twice-cooked, French-trimmed rack of lamb, featuring tender, delicately flavoured rib chops, served with potato torte, Provençal vegetables, and complemented by a roasted garlic and rosemary jus.

Beef Short Rib

Tender honey and soy-glazed beef short rib infused with garlic and rosemary, paired with an oxtail praline, served with truffle and garlic mashed potato, roasted seasonal vegetables, and finished with a Korean BBQ smoked jus.

Grilled Line Fish with Mussel Bouillabaisse

Lemon butter-grilled line fish served with creamy mussels, steamed potatoes, wilted spinach, vine tomatoes, herb lemon butter sauce, and confit lemon.

DESSERT

Caramel Baked Cheesecake

Treat yourself to a slice of heaven with our caramel pecan baked cheesecake, topped with crushed caramel and served with handmade vanilla ice cream.

Tiramisu Ciprian

Our signature pick-me-up dessert featuring ladyfinger biscuits soaked in espresso, layered with light mascarpone cream infused with Amaretto and Kahlúa, finished with a generous dusting of cocoa powder and served with coffee-flavoured ice cream.

R695 Per Person