



## RESTAURANT WEEK

2 Course Lunch R200 p/p  
3 Course Dinner R300 p/p

### STARTERS

#### Norwegian Salmon

*beetroot & tequila cured salmon - herb chunky cottage cheese*

or

#### 3 Melon Salad

*winter melon - sweet melon - watermelon - mixed baby leaves  
mixed berry vinaigrette*

### MAINS

#### Ostrich Fan fillet

*cape malay lentil bobotie - demi glace*

or

#### Slow Rostered Wild Boar Noisette

*apple - cinnamon jus  
baby patty pans - rainbow baby carrots - cous cous*

or

#### Pan Seared Swordfish

*lemon thyme butter - mixed baby leaf salad - mango salsa*

### DESSERT

#### Chai Tea Cheese Cake

*honey pearls*

or

#### Chocolate Chilli Fondant

*white chocolate chip cape velvet ice cream  
pistachio nut soil*

or

#### Amarula Coconut Crème Brûlée

*honey comb log - banana caviar - mixed berry gel*