



DINNER

14th February 2018

glass of Graham Beck Brut Rose N/V

STARTERS

SLOW ROASTED CERTIFIED KAROO LAMB & BARLEY SALAD
garlic & rosemary pulled lamb - barley salad - sundried tomato dressing

or

GRILLED CYPRIOT HALLOUMI SALAD
mixed exotic heirloom tomato - basil pesto - avocado - baby leaves

or

MAURITIAN SEA BASS CARPACCIO
ginger, citrus & soy dressing - shaved radish - toasted sesame seeds

MAINS

FREE-RANGE VRYBURG RIBEYE
*grass-fed steak - baked potato - chunky cottage cheese
café de paris butter*

or

PAN SEARED SUSTAINABLE KABELJOU
mixed roasted nut & herbed crust - wok fried vegetables

or

OVEN BAKED RISOTTO
cold smoked char grilled artichokes - parmigiano cheese

DESSERT

PEAR & GINGER TART
*red wine poached pears - ginger crust & infused whipped cream
almond praline*

or

DEEP FRIED AMARULA ICE CREAM
ginger biscuits - brandy snap basket - amarula syrup

or

NACHTMUSIK & VANILLA CHOCOLATE MOUSSE
*70% valrhona dark chocolate shell
chocolate soil - fresh seasonal berries*

R450pp excl gratuity

MONDIALL
KITCHEN & BAR