



*- Starters -*

Warm sweet potato, avocado, mango and peppadew salad.  
Dressed with a spiked lime and toasted macadamia nut vinaigrette.

*or*

“90 seconds” Saldanha Bay mussels.  
Tempered in white wine, parsley, cream and garlic.

*or*

Duck terrine served with a berry compote and rye toasts.

*- Main Courses -*

Roast loin of line fish with a lemon and herb and hazelnut crust.  
Served with citrus infused pan juices, sautéed spinach and roasted fennel  
seeded plum tomatoes.

*or*

Sirloin of beef with a green peppercorn sauce.  
Served with homemade chips.

*or*

Mild and fragrant Mozambican vegetable curry.  
Served with basmati rice, crispy ginger, cashew nuts and fresh coconut.

*- Dessert -*

Frozen rose, pistachio, date, apricot and fig nougat served with pomegranate berries.