



Cape Town, South Africa

Set Menu

26th - 1st September 2010

Amuse-Bouche

Salsa Prawn

Brandy sautéed prawns with pineapple and avocado salsa. Served with salsa rosa, lemon air and kingklip ceviche

or

Herb Crusted Kingklip

Herb crusted kingklip with soy marinated shitake mushrooms and pickle ginger puree.

Palate Refresher

Beef with Parsley Risotto

Braised blade of beef with parley risotto and steamed spring onions, served with a red wine jus.

or

Line Fish in Seafood Fumet

Fresh line fish fillet cooked in a seafood "fumet" accompanied with green asparagus, fresh mussels, basil mash, basil oil and topped with a bisque foam.

Crystallized Almond Parfait

Crystallized almond parfait served with apple sorbet and a white chocolate choux pastry.

or

White Chocolate Torchon

White chocolate and raspberry torchon, served with mint parfait and passion fruit air

2 Courses R140

3 Courses R165

