



VALENTINE'S DAY

R595 PER PERSON
A LOVE MARTINI ON ARRIVAL

STARTERS

TRIO OF OYSTERS

Traditional, crumbed & fried with homemade Asian sauce, horseradish cream
Or

PASTA ROSES

Freshly homemade pasta rolled with spinach & mozzarella served in a garlic tomato base with a touch of béchamel & nutmeg
Or

TABBOULEH SALAD

Bulgur wheat, tomatoes, cucumber, parsley, mint, onions, lemon juice & olive oil
Or

CREAMY PRAWN TAILS

Baked in the pizza oven with garlic, parsley, cream & mozzarella. Served with toasted French baguette

MAINS

DUCK CONFIT

Duck leg cooked in its own garlic & thyme infused fat, served with a choice of side
Or

MADAGASCAN PEPPER FILLET 250g

Classic steak au poivre adjusted with Madagascan green pepper corns is a simple village table conversion of seared fillet steak with a creamy pepper sauce served with a choice of side
Or

LAMB SHANK

Braised & slow cooked to perfection served with a roasted garlic & chive pomme puree
Or

KINGKLIP

Served with a butter, mustard, caper and white wine sauce, with a tabbouleh salad
Or

6 KING PRAWNS

Served in a garlic, butter, parsley, add a touch of chilli at you request, served with fragrant basmati or spicy rice or ratatouille
Or

AUBERGINE STACK

Moroccan couscous accreted with aubergines, garlic, tomato, basil pesto & topped with vegan mozzarella

DESSERTS

COCONUT KISSES

Deep-fried & coated with coconut & sugar
Or

PANNA COTTA

A duo of mixed berries and vanilla
Or

RANFANOTE

Peruvian bread pudding with alcohol
Or

BAKED CHEESE CAKE

Decadent thick cream cheese and double cream, baked to perfection