



MOTHERS DAY PREMIUM BRUNCH

13:00 hrs – 15:00 hrs

ZAR995

**Start with a glass of GH Mumm Brut
&
Pacific Oysters from Mandela Bay
with rose and pink peppercorn mignonette**

Cold Platter

Vanilla macaron with smoked salmon and dill bavarois
Quiche au fromage with leeks and pancetta
Greek Spanakopita with spinach and feta
Duck confit spring roll, orange, pistachio, Grand Marnier
Caramelised onion Tarte Tatin with sweet onion, thyme and
Boursin

Fusilli with arugula beetroot, Belnori goats' cheese and pecans
Mexican style ensalada de pulpo with octopus and cilantro
Coconut BLT salad

Sushi Selection served with traditional condiments

Spicy prawn inari
Salmon roses with avocado and caviar

Hot Dishes from The Kitchen
Enjoy any main from the kitchen

Homemade Ricotta and spinach Ravioli

Wild mushrooms, Parmigiano-Reggiano, crème fraiche, whipped
ricotta, pinenuts and sage

Braai'ed Venison

Springbok loin with spinach, blackberries and chestnuts served with
celeriac purée and bourbon jus

Silver Kob

Israeli couscous, asparagus, sundried tomato, saffron, Saldanha Bay
mussels and foraged herbs

Porchetta with Dried fruit Stuffing

Dried fruit stuffed porchetta served with roasted pears, fennel,
shallots and hasselback potatoes

Traditional Beef Wellington

Beef fillet with Dijon mustard, mushroom duxelles and puff pastry
served with a truffled port reduction and potato terrine

***Chefs Temperature Recommendation Medium Rare**

Beetroot Wellington (V)

with Dijon mustard, mushroom duxelles and puff pastry served
with a truffled mushroom jus and potato terrine

Desserts

Mother's Day high tea

Lime meringue tartlet
Baked chocolate tart with raspberry and hazelnut
Strawberry and Jasmin puff discs
Baked cheesecake with blackberry
Blueberry and lemon Madeleines
Greek shortbread

Take Home

Pink rose and macaron cupcake

Items subject to availability. Price includes 15% VAT
12.5% service charge will be added to parties of 8 or more.