



LATE BRUNCH
13:00 hrs – 15:00 hrs
ZAR795

Start with a glass of Champagne Baron Albert
L'Universelle Brut or La Preference Demi Sec

Cold Platter for Two

Sushi Selection
Waldorf salad
Prawn, yuzu and avocado soba noodles
Mediterranean Quinoa salad
Three cheese and zucchini Quiche
Tarte Flambée

Mandela Bay Oysters

Hot Dishes from The Kitchen
Enjoy a main from the kitchen

Kabeljou

Israeli Couscous | Asparagus | Sundried tomato | Parsley
Beurre Blanc

Southern Fried Chicken

Garlic & Sage Chicken Escalope | Pomme Puree |
Parmigiano Reggiano | Tender stem

Oak Smoked Beef Brisket

Potato Terrine | Kale | Rainbow Carrots | Beef Crackling |
Port Reduction

16-Hour Sous vide Pork Ribs

Soy Honey Glazed | Butternut Puree | Miso Green Beans |
Sesame Seeds

Zucchini Risotto

Bocconcini | Slow Roast Tomato | kalamata Olives | Pine
Nuts | Confit Lemon

Flames Cheese Selection

Enjoy a selection of local cheese with crackers, homemade
chutneys and preserves

Sweet Treats