



LARGE GROUP DINNER MENU
10 – 25 PAX OPTION 1
ZAR695

1ST

Oxtail Ramen

Buckwheat soba noodles | oxtail croquettes | exotic mushrooms
spring onion | sesame | 62.8 degree Sous Vide egg

or

Italian Burrata

Cocktail heirloom tomato | basil pesto | pinenuts | crispy olive
focaccia | Morgenster lemon oil

or

Prawn and Avocado

Prawn remoulade | braai'd prawn | granny smith apple
cos lettuce | avocado | dill | Marie rose sauce

or

Salmon confit

Fennel | citrus | dill custard | labneh | violas

2ND

Braaiied Cauliflower Steak

Textures of cauliflower | beluga lentils | edamame beans
salsa verde

or

Kabeljou

Israeli Couscous | asparagus | sundried tomato | chickpeas
artichokes | saffron beurre blanc

or

Roast Chicken Supreme

Pomme purée | broccolini | wild mushrooms | Parmigiano-
Reggiano

or

French Trimmed Pork Cutlet

Warm salad of kale | Brussel sprouts | Walnut's
Apple | Pomme purée | Whole grain mustard dressing

3RD

Tonka Bean Crème Brûlée

Cinnamon crumble | Coconut sorbet | Caramelised popcorn

or

Warren's Malva Pudding

Peach compote | Apricot gel | Lemon verbena crème anglaise
Orange

or

Trio of Homemade Sorbets

Strawberry & mint | Lemon | Coconut