



New Years MENU

DECEMBER 31ST DINNER

followed by a pool party with live entertainment
R5 000 per person

Arrival Canapés

Oyster Station • M
served with passionfruit granita

Amuse Bouche

Panko Prawn • S,L
mango chutney & lemon gel

Venison Tartare • E,L,G
served on brioche

Pork Belly Skewer • L
wasabi aioli & red pepper romesco

Salads

· buffet style ·

Roasted Butternut Salad • N
kale, seasonal berries & toasted almond

Mango & Roasted Red Peppers
baby spinach, salsa verde & grilled green beans

Prosciutto & Roasted Stone Fruit • L,N
stracciatella, grilled figs, basil pesto, parmesan shavings

Heirloom Tomato • L,N
goats cheese, toasted pistachios, rocket & herb vinaigrette

Orzo Pasta Salad • G,S
kalamata olives, grilled broccolini, sliced avocado

Starters

· buffet style ·

Salmon Gravavlax • F,L
cream cheese mousse, capers, pickles onions

Charcuterie Board • L,G
mortadella, prosciutto, bresaola, turkey, mustard,
pickles, preserves

Meze • L
hummus, tzatziki, baba ganoush, sun-dried tomato pesto

Live Sushi • F
selection of salmon, tuna, prawns & vegetarian

Knysna Oysters • M
mignonette, lemons & granita

Mains

· choose one main ·

Seafood Biryani • L,F,M
butter confit west coast crayfish, fried saffron rice, prawn
dulchees, lemon grass mussel velouté & trout caviar

Pap & Vleis • L
grilled wagyu beef fillet, truffle polenta, chimichurri,
mushroom purée

Crusted Lamb Rack • L,E,G
lamb tortellini, sautéed broccolini, baby peas,
smoked red pepper romesco & salsa verde

Mushroom Tortellini • L,D
textures of fungi, parsley foam & mushroom broth

Desserts

New Year's Eve Inspired Desserts • E,L,N,G

G - Gluten | C - Crustaceans | E - Eggs | F - Fish | Lu - Lupin | L - Lactose
N - Nuts | M - Mollusc | P - Peanuts | S - Sesame | So - Soya
Mu - Mustard | Ce - Celery | SD - Sulphur Dioxide | A - Alcohol