



NEW YEAR'S EVE 2015

R1500pp

Selection Of House-made Bread & Flavoured Butters

AMUSE-BOUCHE

Entrée

DECONSTRUCTED BEEF TARTAR

Fillet of Beef, Capers, Shallots, Baby Potato Chips, Truffle Caviar & Quail Eggs

CRAYFISH, LANGOUSTINE & SALMON RAVIOLI

Herb & Lemongrass Velouté

ASPARAGUS

Champagne Hollandaise, Poached Egg, Parmesan & Truffle Oil

TUNA & SCALLOP CEVICHE

Orange Brunoise, Ginger Confit, Fennel Salad & Caviar

Main Course

SADDLE OF LAMB

Herb-crusting Onion Textures, Fine Onion Pastry, Caramelised Onion, Soubise Sauce & Lamb Jus

TORNADO ROSSINI

Fillet Mignon, Brioche, Foie Gras, Black Truffle, Beef Jus & Carrot Mash

GRILLED NORWEGIAN SALMON

Alaskan King Crab Mash, Sapphire & Lemon Velouté

HEART OF PALM

Stuffed & Fried White Bean Casserole & Chive Oil

Sorbet

Dessert

COLD CHOCOLATE SOUP

Devil's Food Cake with Coco Nibs, Chocolate Pearls & Gold Leaf

WHITE CHOCOLATE PANNA COTTA

Poached Rhubarb Crumble, Vanilla Pastry Cream, Freeze-dried Raspberries & Edible Flowers

CRÈME BRÛLÉE

Vanilla & Turkish Delight Baked Custard & Sugar-crusting Shortbread

Petite Fours