

VALENTINES MENU

R500.00 PER COUPLE

STARTERS

THAI SWEETCORN AND COCONUT SOUP

Served with sourdough crisps

OR

BETROOT AND GOATSCHEESE NAPOLEON

Beetroot, goats cheese, horseradish mousse, orange coulis, balsamic and
lime reduction

OR

MOROCCAN CHICKEN LIVERS

Grilled chicken livers, Moroccan style sauce, coconut, red chilli, toasted
sourdough bread

MAIN COURSE

CHICKPEA AND BUTTERNUT CURRY

**Chickpeas, butternut, creamy masala coconut sauce, served with savoury
basmati rice and sambals**

OR

GRILLED KINGKLIP

**Kingklip, tomato and lentil risotto, curried vanilla butterbeans, seasonal
green vegetables**

OR

BABY CHICKEN

**Baby Chicken, Dijon mustard, fresh herbs, garlic, chilli, new potatoes, pilaf
rice, pan jus**

OR

OSTRICH TAGLIATELLE

Ostrich ragu, tagliatelle pasta, parmesan shavings

DESSERT

DESSERT TO SHARE

Dark chocolate mousse, honeycomb, citrus meringue, cranberry coulis