

CHRISTMAS EVE *dinner*



V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free

Bistro/Deli offers products with peanuts, tree nuts, soy, milk, eggs, seeds and wheat. While we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with any of these allergies. Please inform your waiter of any allergies or dietary requirements. Please note prices are subject to change without notice.

BUBBLES ON ARRIVAL



AMUSE BOUCHE



BREAD SERVICE

Corn Bread with Salted Popcorn & Thyme Butter

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CHOICE OF STARTER

Carrot Terrine [VE]

Pressed Heirloom Carrot Terrine with Carrot Ginger Purée, Carrot & Coconut Curry Sauce, Curry Oil, crispy Carrots, Curry Leaves & fresh Coriander

Smoked Beetroot Tartare [V]

Slow roasted Beetroot Tartare dressed in Sherry Vinaigrette with Capers, Cornichons & cured Red Onion topped with confit Egg Yolk & Smoked Egg White Mayo

Yellowtail Ceviche Tacos

Fresh Yellowtail marinated in Lime & Coriander with Sundried Tomato Mole, Avocado, Cured Red Onion, grilled Corn & Tortilla

Duck Crêpes Suzette

Buckwheat Crêpe with cured Duck Breast, crispy Leg Confit, Naartjie Gastrique, fresh Orange, grilled Cos Lettuce & Spring Onion

Crispy Thai Prawns

Flash fried Prawns with Prawn & Chili Mayo, Red Lumpfish Caviar, crispy Bumbu spiced Rice Vermicelli, Mango, Cucumber, Green Papaya, Spring Onion, charred Lime, Basil & Coriander

Venison Tataki

Seared & sliced Chinese Black Vinegar marinated Venison with Soy Pickled Mushrooms, Gorgonzola, spiced Sweet Potato Purée, Pear & tempura Nori



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SORBET REFRESHER



CHOICE OF MAIN

Roasted Aubergine [VE]

Slow roasted Aubergine on Mexican style Grains with Black Bean & Corn Salsa, smoked Aubergine pulp, crispy Aubergine, Salsa Verde, Avocado Purée & Coriander

Polenta & Mushrooms [V]

Crispy Polenta Arancini with sautéed Wild Mushrooms, Smoked Stanford & Dijon Cream, marinated Baby Tomatoes, crispy Swiss Chard, Pickled Red Onion & Pecorino Crisps

Grilled Catch

Aji Verde Orzo, Gin & Dijon braised Leeks, slow roasted Tomatoes, Grapefruit, Pecorino Cream, Coriander & Jalapeno Oil, crispy Leeks

Rump of Lamb & Pumpkin Gnocchi

Seared Lamb Rump with pan roasted Pumpkin Parisian Gnocchi, Truffle scented Seasonal Greens, Goat's Cheese, Cauliflower Purée, crispy Brussel Sprouts, Sumac & Juniper Berry Jus

Pork Loin en Croute

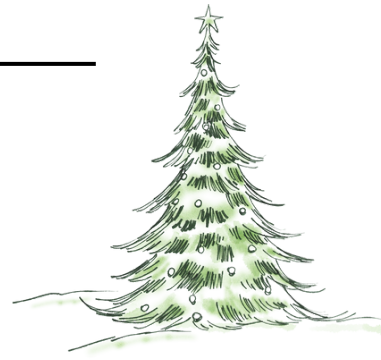
Pork Tenderloin, Seaweed & Prosciutto wrapped in Puff Pastry with Sweet Potato Beignets, "Soet Patat" Purée, cured Pork & Cannellini Cassoulet & charred Broccolini

Chicken & Risotto

Seared Chicken Supreme stuffed with Truffle scented Mushroom Duxelles, Butternut & Raw Honey Risotto, Sage & Vanilla Beurre Noisette, Chicken Velouté & Candied Pumpkin Seeds

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CHOICE OF DESSERT

Lemon Posset

Basil & Mint Gel, Coconut Meringue, Lemon Curd, Lemon Sorbet, Charred Grapefruit & Cashews

Rose Panna Cotta

Cardamom Meringue, White Chocolate, Raspberry Gel, Macerated Berries, Shortbread Crumb & Raspberry Sorbet

Dark Chocolate Tart

Salted Dark Chocolate Tart with Brûléed Banana, Banana & Lime Curd, Sesame Brittle, Whipped Tahini, Cocoa Nibs & Passion Fruit

Malva Pudding

Traditional South African Malva Pudding, Amarula Crème Anglaise, Raw Honey & Thyme Streusel, Local Honeycomb, Date Ice Cream, toasted Cinnamon & Orange



AFTER DINNER TREAT



NIGHT CAP

*10% GRATUITY WILL BE ADDED TO YOUR TOTAL FINAL BILL
