

PRIVA

PRIVA DELUXE SET MENU @ R475 per person

HORS D'OUVRES:

CHICKEN A LA PRIVA

Grilled deboned chicken in creamy sauce, crumbled feta and fresh ciabatta.

OR

SPRINGBOK CARPACCIO

Thinly sliced smoked Springbok fillet, confit cherry tomato, fried capers, rocket, and balsamic reduction.

OR

CRAB CAKES

Crab & Kingklip cakes, creamy citrus coriander stuffing, fresh rocket salad, citrus dressing.

MAIN COURSE

KINGKLIP

Baby prawn Normandy sauce, Moroccan cous cous, roasted beetroot, grilled zucchini, pea puree

OR

STEAK DIANE BEEF FILLET

Creamy Mushroom brandy sauce, roast butternut, potato skin crisps, fried polenta, tenderstem broccoli

OR

SOUTH AFRICAN VENISON

Tender medallions, Amarula sweet potato mash, carrot puree, sauteed sugar snap peas, red wine reduction

OR

PORK BELLY

Slowly cooked overnight, honey soya glaze, pumpkin tart, corn salsa, butternut puree, homemade crackling.

DESSERT COURSE:

CHEESECAKE REIMAGINED

Vanilla fridge cheesecake, rooibos spheres, lime curd, passion fruit, rooibos sugar chips.

OR

PINA COLADA PANNA COTTA

Panna cotta, pineapple, strawberry and apple compote, blackberry reduction, mango puree, lime curd, homemade nougat ice cream

OR

3 SHADES OF CHOCOLATE MOUSSE

3 layers of homemade chocolate mousse, zesty homemade ice cream and crumble