



DELUXE SET MENU

R515 per person



HORS D'OUVRES / STARTERS

CHICKEN A LA PRIVA

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

SPRINGBOK CARPACCIO

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

CRAB CAKES

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



ENTRÉES / MAIN COURSE

KINGKLIP

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

STEAK DIANE BEEF FILLET

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

SOUTH AFRICAN VENISON

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

PORK BELLY

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



DESSERTS

CHEESECAKE REIMAGINED

Vanilla fridge cheesecake, rooibos spheres, lime curd, passionfruit, rooibos sugar chips.

PINA COLADA PANNA COTTA

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

3 SHADES OF CHOCOLATE MOUSSE

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