



GLASS OF L'ORMARINS BRUT ROSE MCC

AMOUSE BOUCHE

Cream Cheese ball crumbed in Peanuts with dried Apricot

STARTER

<u>Salmon Tartare</u>, Citrus Earl Grey spheres, Red Onion, Green Apples, Capers, Lemon juice, Wasabi cream, spicy Guacamole, Beetroot and Dill foam.

or

<u>Springbok Carpaccio</u> thinly sliced smoked Springbok fillet, grilled strawberries, Rocket, toasted Pine nuts and Mango puree.

MAIN COURSE

<u>Grilled Kingklip</u>, Baby Prawn Normandy sauce, Spring Onion and Feta laced Cous cous, Roasted Beetroot, Pea puree.

or

<u>Priva's signature Beef Fillet</u>, Sautéed Shiitake Mushrooms, creamy Soya and Pink Peppercorn sauce, toasted Pine Nuts, fried Polenta and Tender stem Broccoli.

PALATE CLEANSER

Raspberry sorbet with Prosecco.

The "I Love You" DESSERT to SHARE

Pina Colada Panna cotta with mango puree & 3 layered decadent Chocolate Mousse.



Lunch seating 12:00 until 4:30 pm or Dinner seating from 5.00 pm until late

Live band and guest vocalist will perform at both seatings

Set menu for 2, 2x glasses of L'Ormarins Brut Rose MCC & gratuity all incl.

R1150 per couple

*Full deposit needed to secure the booking: Nedbank Current Account: Priva Investments: Branch code: 198765

Account number: 1211176894. Please use your name and the date as a reference. info@priva.co.za