

Valentine's Day

(R395 per person)

MENU

STARTER

Chef's Soup of the Day - A choice of a hot meat soup or a chilled vegetarian soup.

Fresh Oysters - Five fresh luderitz oysters topped with caviar.

Scottish Salmon – Seared escalope of Scottish salmon resting on a bed of shaved fennel salad, finished with a chive beurre blanc.

Calamari Steak- Blackened Cajun calamari steak served on a crisp potato rosti, finished with a tropical mango dressing.

Springbok Carpaccio - Lightly smoked Springbok Carpaccio topped with a fig, dikon radish and peanut salsa.

Chef's Salad (v) - A selection of Asian greens topped off with litchi, toasted pecan nuts and soft gorgonzola cheese.

MAIN COURSE

Salmon Fillet – Salmon fillet grilled to medium-rare and topped off with a shellfish bisque.

Eric's Prawns - 350g whole king prawns simmered in our version of sauce nationale, rounded off with a dash of parmesano.

Seafood Pancake- A delightful blend of fresh line fish, prawns and mussels simmered in a creamy champagne and dill sauce, resting in a savoury pancake and accompanied by a fresh garden salad.

Char-grilled beef fillet – A 220g beef fillet coated in chopped herbs, grilled and served with a mushroom and tarragon demi-glace.

Lamb Shank – Lamb shank slow braised in Champagne and lavender served with braised ruby cabbage.

Glazed Duck - Half a free range duck topped off with a honey and mandarin glaze, accompanied by buttered champ.

Vegetable Wellington (v) – A beautiful selection of roasted vegetables resting on a mushroom duxelle, topped with goats feta wrapped in puff pastry, baked and served with a thyme infused cream sauce.

DESSERT

Trio of Fruit Sorbet - A selection of three delicious fruit sorbets.

Crème Brûlée - Traditional vanilla crème brûlée topped with a burnt sugar crust.

Chocolate Torte - A smooth dark chocolate mousse cake resting on a crunchy nut base.

Fresh Fruit Platter – Fruit Platter served with chocolate hearts and strawberry syrup.

Cake of the Day - An indulgent dessert special of the day.

Please note: 10% gratuity fee will be added to the final bill.