



signature

RESTAURANT

Sandton

CHRISTMAS SET MENU

R1 695 per person

Starters

Salmon roses

Salmon sashimi, avo, mayo and cavia

Curried prawn & gnocchi

Pan seared and seasoned prawns with gnocchi served with coconut curried sauce

Oyster, caviar & cream cheese

Fresh medium cultivated oysters served with cream cheese, caviar, shallot vinaigrette and pickled ginger

Charred Ostrich

Spice rubbed charred ostrich served with marinated red cabbage, honey mustard crème, toasted pine nuts and sliced radish

Lentil Croquettes

Served on a watercress pesto with lemon yoghurt, sour cherry gel, watercress rocket and herb oil

Prawn scallop Risotto

Grilled prawns with pan fried scallop, set on a saffron enhanced risotto, caviar

Seared tuna

Seared tuna loin served with horseradish crème, julienne apple, whole grain mustard and shaved fennel

Signature summer salad

Mixed lettuce with orange segments, strawberries, Granny Smith apples and orange vinaigrette

Main Course

Soy glazed seabass

Served with braised sweet potato, sauteed bok choy, marinated seaweed and panko crusted shimeji mushrooms

Panfried seabass

Served on a bok choy, creamy potato complimented by baby carrots finished with chimichurri sauce

Oxtail

Served on the bone with rice and saffron new potatoes

Chickpea salmon

Baked salmon served on a bed of curried chickpeas, accompanied by asparagus spears, lime pickle, lime crème and chermoula sauce

Baked chicken thighs

With meticulously mixed sliced potatoes, onions and mushrooms, longstem broccoli and finished off with a creamy cider mustard sauce

Coffee rubbed fillet

Rubbed in coffee infused blend of mild spices, twice baked potato, asparagus, fried exotic mushrooms and a creamed mushroom sauce

Chimichurri ribeye

Char grilled chimichurri ribeye on a bed of mushroom lentil ragout, topped with truffled babaganoush, crispy julienne potatoes and charred baby onions

Duck breast ragout

Pan fried duck breast laid on a bed of creamy spinach with leek ragout and honey glazed carrots, finished with cranberry jus

Zucchini prawn pasta

Tagliatelle pasta with zucchini string, garlic and lemon zest with olive oil and coriander

Scallops, prawns & black teriyaki rice

Pan fried scallops and grilled prawns in lemon butter served with black teriyaki rice, seasoned veggies and drizzled with aioli

Spicy chickpea curry (V)

Melt in your mouth chick peas with sweet potatoes and coriander, finished off with baby spinach and served with basmati rice

Queen prawns

Prepared the traditional Mozambican way and served with seasonal vegetables and a choice of rice or chips

Langoustines (additional R1150 p/p)

Prepared the Mozambican way & served with seasonal veggies & savoury rice

Shellfish Platter (additional R1250 p/p)

Combination of baby lobster, queen prawns and langoustines served with seasonal veggies & savoury rice

Desserts

Berry Semifreddo

Berry semifreddo set on baumkuchen complimented with cannoli

Ferrero Rocher Tiramisu

With chocolate fudge parfait, caramel gel, strawberry salsa and hazelnut crumble

Malva Pudding

Kahlua butterscotch and vanilla pod ice-cream

Chocolate brownie

Dark chocolate brownie served with milk stout ice cream, chocolate crumb and butterscotch sauce

American style baked cheese cake

Served with berry compot and drizzled with mixed berry coulis

Children Between 6 & 12

– R575 p/c

Fish and chips

Ribs and chips

Chicken strips and chips

Cheese burger and chips

+

Any dessert of their choice