

signature

RESTAURANT

VALENTINE'S DAY

14 FEBRUARY 2025
R3 695 PER PERSON

Includes:

Bottle of French Champagne (per couple),
flower arrangement for her, and live
entertainment

SANDTON

WINKLMAYR

FIRST COURSE

SALMON AVO ROSES

Salmon sashimi, avocado, mayo, and caviar

PANKO PRAWNS

Served with rocket, spiral cucumber, sesame seeds, chili mayo, and sweet & sour sauce

PHYLLO PARCELS (V)

Baked feta in phyllo pastry, drizzled with thyme honey and toasted sesame seeds, served with pear and micro herbs

FRESH OYSTERS

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

SECOND COURSE

PRAWN & SCALLOP RISOTTO

Grilled prawn and pan-fried scallop served on enhanced risotto with caviar and saffron gel

CURRIED PRAWN & GNOCCHI

Pan-seared and seasoned prawns with gnocchi served in a coconut curry sauce

SEARED TUNA

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

TRIO OF TARTARE

Beef tartare served with quail egg, seasoned tuna, and salmon with avocado – a taste sensation for all cuisines

SUMMER SALAD (V)

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

CHARRED OSTRICH

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

SESAME BEEF

Accompanied by peanut salsa, marinated red pepper julienne, sweet potato crisps, coriander, spring onion, and bean sprouts

Palate Cleanser

THIRD COURSE

PRAWN & ZUCCHINI PASTA

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

KING PRAWNS

Prepared the traditional Mozambican way, served with seasonal vegetables and savoury rice

SPICY CHICKPEA CURRY (V)

Melt-in-your-mouth chickpeas with sweet potatoes and coriander, finished with baby and basmati rice

CHICKPEA SALMON

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

SOY-GLAZED SEABASS

Served with braised sweet potato, sautéed bok choy, marinated seaweed, and panko-cruste shimeji mushrooms

BAKED CHICKEN THIGHS

Baked chicken thighs with sliced potatoes, onions, mushrooms, long-stem broccoli, and creamy cider mustard sauce

SCALLOPS, PRAWNS & TERIYAKI RICE

Pan-fried scallops and grilled prawns in lemon butter, served with black teriyaki rice, seasoned vegetables, and aioli drizzle

CURRIED LAMB SHANK

Slow-roasted, curry-infused lamb shank with garam masala, cinnamon, and coriander, served with mashed potatoes and seasonal vegetables

DUCK LEG CONFIT

Slow-braised sous-vide duck leg confit with potato dauphinoise, honey-glazed root vegetables, topped with fig preserve and port wine jus

COFFEE-RUBBED FILLET

The finest beef rubbed in a coffee-infused spice blend, served with twice-baked potato, asparagus, fried exotic mushrooms, and creamed mushroom sauce

LANGOUSTINES (ADDITIONAL R1,150 P/P)

Succulent, butterfly-grilled in lemon butter and garlic marinade, served with seasonal vegetables and savoury rice

SHELLFISH PLATTER (ADDITIONAL R1,250 P/P)

A combination of baby lobster, queen prawns, and langoustines served with seasonal vegetables and savoury rice

Palate Cleanser

FOURTH COURSE

BERRY SEMIFREDDO

Berry semifreddo on baumkuchen, complemented with crisp cannoli

RED VELVET CAKE

Freshly home-baked and served with a scoop of vanilla ice cream

CHOCOLATE BROWNIE

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

FERRERO ROCHER TIRAMISU

Chocolate fudge parfait, caramel gel, strawberry salsa, hazelnut crumble, and chocolate ganache