



FIRST COURSE

DUCK LIVER CRÈME BRÛLÉE

Apple preserve, bread wafers.

CALAMARI

Spice-fried baby calamari, crispy pickled vegetables, spicy peanut dressing.

TUNA CRUNCH (8)

Tuna tempura, cream cheese, tempura battered, QP mayo, sweet chilli reduction.

BEEF CARPACCIO

Sundried tomato, parmesan, balsamic reduction.

RISOTTO BALLS

Truffle emulsion, buffalo mozzarella.

SALAD CAPRESE

Basil-infused confit tomato, bocconcini, balsamic glaze.

GREEN SALAD

Pea shoots, double milk feta, mixed leaves.

DIM SUM

Prawn wonton

OR

Spicy peanut, chicken, coriander pot stickers.

VEGETABLE SUPREME ROLL

Avocado, pickled vegetable, bean curd wrap.

SECOND COURSE

CRISPY DUCK

Apple chutney, roasted leeks, spring onion.

VEGETARIAN SUSHI PLATE

Vegetable Supreme Roll (8), Avo Maki (6), Bean Curd (2).

LINEFISH

Lemon beurre blanc, crushed potatoes.

BLUE PLATE

Salmon roses (2), seared tuna, tuna and salmon sashimi (3), rainbow rolls (3), California rolls (4), tuna and salmon nigiri (2).

ANGRY CHICKEN CURRY

Tomato salsa, fresh coriander, fragrant rice.

PETITE FILLET

Mash balls, tomato and onion chutney.

MUSHROOM GNOCCHI

Truffle emulsion, 14-month matured parmesan shavings.

CHICKEN UNDER A BRICK

Deboned, sous vide, peri-peri reduction.

BEEF RIBS

slow-braised, deboned, XO sauce, minted crème fraîche.

LAMB GNOCCHI

Slow-braised shoulder, 14-month matured parmesan shavings, confit tomato.

RISOTTO BALLS

Buffalo mozzarella, crème créole velouté, baby leaf salad.



THIRD COURSE

DESSERTS

Lemon Posset / Chocolate Sundae
White Chocolate Beignets / Vanilla Crème Brûlée
Chocolate Truffle Milkshake

OR

COCKTAILS

Apple Martini / Mojito
Margarita / Blood Orange

OPTIONAL

6 OYSTERS AND A GLASS OF MOËT

R 240

DOM PÉRIGNON BRUT 2006

R 3, 200

DOM PÉRIGNON ROSÉ 2004

R 4, 200

TWO COURSE LUNCH

R135

THREE COURSE LUNCH OR DINNER

R185

CAV I A R
group of restaurants