

R395
per person

Set MENU

AMUSE BOUCHE

Butternut & Curry Soup accompanied with freshly Baked Bread

STARTERS

Select one option

CHICKEN LIVERS

Sautee in a mild Peri-peri sauce

CALAMARI STARTER

Grilled in lemon butter and garlic sauce

BEEF TRINCHADO

Pan fried in white wine and garlic sauce

GREEK SALAD

A bed of leafy greens, tomato, cucumber, red onion, black olives, feta cheese and drizzled with Greek dressing

MAINS

Select one option

QUEEN PRAWNS

Mozambican prawns traditionally grilled in lemon butter and lightly brushed with garlic marinade served with rice & Chips

LINE FISH

Succulent Catch of the day Served with aromatic rice & lemon butter sauce

PORTUGUESE BEEF FILLET

Tender Beef Fillet prepared with white wine & garlic sauce, topped with a fried egg and served with crispy Lyonnaise potatoes

MOZAMBICAN VEGETABLE AND CHICKPEA CURRY

Served with Basmati Rice, papadam and sambals

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Butternut & curry Soup accompanied with freshly Baked Bread

MAINS

Select one option

QUEEN PRAWNS

Mozambican prawns traditionally grilled in lemon butter and lightly brushed with garlic marinade. Served with rice and chips

LINE FISH

Succulent Catch of the day Served with aromatic rice & lemon butter sauce

PORTUGUESE BEEF FILLET

Tender Beef Fillet prepared with white wine & garlic sauce, topped with a fried egg and served with crispy Lyonnaise potatoes

MOZAMBIKAN VEGETABLE AND CHICKPEA CURRY

Served with Basmati Rice, papadam and sambals

DESSERTS

Select one option

NUT CAKE

Served with bar one chocolate sauce

CRÈME BRULEE

Indulgent Crema Catalana custard base pudding with a caramelized toffee topping

MALVA PUDDING

Smothered in crème Anglaise or butterscotch served with vanilla cream or ice cream

R495
per person

Set MENU

AMUSE BOUCHE

Butternut & curry Soup accompanied with freshly Baked Bread

TABLE STARTERS

Select one option

TRADITIONAL MEZZE PLATTER

Trinchado, Calamari, Haloumi, Chicken liver AND Pear and almond salad

GREEK SALAD

MAINS

Select one option

QUEEN PRAWNS

Mozambican prawns traditionally grilled in lemon butter and lightly brushed with garlic marinade served with rice & Chips

LINE FISH

Succulent Catch of the day Served with aromatic rice & lemon butter sauce

PORTUGUESE BEEF FILLET

Tender Beef Fillet prepared with white wine and garlic sauce, topped with a fried egg & served with crispy Lyonnaise potatoes

MOZAMBIKAN VEGETABLE AND CHICKPEA CURRY

Served with Basmati Rice, papadam and sambals

DESSERTS

Select one option

NUT CAKE

Served with bar one chocolate sauce

CRÈME BRULEE

Indulgent Crema Catalana custard base pudding with a caramelized toffee topping

MALVA PUDDING

Smothered in crème Anglaise or butterscotch served with vanilla cream or ice cream