

# Valentines DAY MENU

To start the evening: The Love Potion Cocktail

## STARTERS

TUNA TEMPTATION: Tuna tartare, pickled cucumber, rye bread crostini, quail egg  
OR

VEGETARIAN VIXON: Tomato, fresh mozzarella, basil pesto, balsamic glaze  
OR

CARING CARPACCIO: Springbok carpaccio, rocket, pickled carrots, red wine reduction

## MAINS

LUSCIOUS LAMB: Lamb loin, lamb shank phyllo parcel, carrot mousse, pea puree, sherry mint jus  
OR

FLIRTY FISH: Pecan panko crusted line fish, wilted baby spinach, garlic crushed baby potatoes  
OR

CHARMING CHICKEN: Panko crusted chicken breast, black garlic pommes puree, wilted baby spinach, dhuka jus  
OR

BEAUTIFUL BEEF: Fillet of beef, garlic pommes puree, mushroom duxelle, charred asparagus, red wine jus  
OR

NAUGHTY GNOCCHI: Gnocchi, tomato puree, basil pesto, parmesan shards, pine nuts

## DIVINE DESSERT PLATTER (TO SHARE)

Chocolate volcano, Mini Pavlova, strawberries and cream, Black pepper vanilla panacota

R550 PER PERSON

