

Buitenverwachting

Restaurant



Indulge

Summer 2018 / 2019

Starters

Oysters 3 ways: • Aga Khan • MCC Poached in Veloute • Apple, Celery, Cucumber, Shallot, Lemon, Tabasco Salsa	R146.00
Smoked Tuna: Avocado, Baby Gem, Cucumber, Seaweed, Ginger, Tomato, Soya, Sesame, Black Garlic, Citrus Dressing	R145.00
Shallot Soup, Madumbi Crema & Truffle: Baguette Chips	R126.00
Quail: Torched Galantine, Pan fried Saltimbocca & Egg, Parfait-orange Jel, Panko Deep Fried Confit Leg, Sweet Corn Mousse, Popcorn Jus, Brioche	R146.00

Mains

Pan Fried Sea Bass: Radish, Mange Tout, Bell Pepper, Sweet Potato, Soya, Sesame, Shiitake, Lime	R237.00
Pan Fried Duck Breast, L'orange Sauce: Crispy Cratin, Red Cabbage, Caramelized Witlof, Vichy Carrot	R237.00
Café de Paris Butter Pan Fried Beef Fillet, RWS Sauce: Bone Marrow Crust, Potato Log, Parsley Puree, Bacon-carrot, Tenderstem Broccoli	R237.00
Pan Fried & Grilled Springbok , Port Wine Sauce: Tuber, Pulse, Cabbage, Prune, Chutney, Walnut crumble	R237.00

Desserts

Buitenverwachting Chocolate Variation: Chocolate Fondant, Caramel Crème Patisserie in a Chocolate Cone, Gianduja Phyllo Parcel, Chocolate Grand Piano with Crocante Parfait, White Chocolate Mousse in Baumkuchen, Orange Parfait in Milk Chocolate Ring	R106.00
Raspberry Soufflé: Raspberries in Jelly, Sorbet, Espuma, Sauce, Crispy Sponge	R106.00

Menu items and prices are subject to change throughout the year
12.5% discretionary service charge will be added to tables of 7 and more