

Buitenverwachting

Restaurant



- 2018 Valentine's Day Menu -

*Dear Patrons,
We are able to Cater for specified Dietary Requirements.
Please inform us 5 days prior.*

Canapés

Selection of canapés & a glass off MCC served at your table

Amuse Bouche

Vegetable Garden:

Raw & pickled vegetables, horseradish mousseline, kale cloud, chard celeriac, olive oil poached egg yolk, compressed cucumber, black rice dust

1st Course

Oysters 3 ways:

Apple-celery-cucumber-shallot-lemon-tabasco salsa, Aga-Khan, MCC poached in velouté or

Pan-fried & smoked free range Duck Breast:

Own mousseline, walnut muffin, orange caramelized witloff, truffled puy lentils, vanilla - roasted butternut terrine, port wine marinated figs

2nd Course

Lemongrass pan-fried Prawns & raw, marinated, seared Yellow Tail:

Guacamole, yum salad, ginger jelly, black garlic, micro coriander, citrus-wasabi dressing or

Springbok-Celeriac Essence:

Sherry pearls, springbok profiteroles, cured springbok, oyster mushroom french toast

Sorbet

Apricot Bellini Sorbet

Main Course

Pan fried Sea Bass:

Tomato risotto, saffron roasted fennel, salsa verde, grilled leek, aged balsamico marinated mange tout, olive crocante, mussel-caper gremolata & foam

or

Bone Marrow & Rosemary roasted Beef Fillet, RWS-Sauce:

Filled potato kuechlein, tender stem & broccoli pudding, pan-fried béarnaise, white carrot, caramelized shallot

Dessert

Yuzu Mousse:

Mango, pineapple, coconut, lemongrass ice cream, banana or

Raspberry Soufflé:

Raspberries in jelly, sorbet, espuma, sauce, crispy sponge

Filter Coffee & Grand Manier Truffle

Price: R1095 per person. With matching wine: R1350

Kindly be advised that a 12.5% Gratuity will automatically be added for Table of 7 or more.

