



VALENTINE'S DAY BUFFET

14 February | 18h00 – 22h00

Welcome drink

Soup

Chef's choice served with bread roll and butter

Sushi Bar

Freshly prepared sushi made to order

Starters

Smoked salmon pate and toasted baguette

Fresh oyster display with condiments

Steamed prince prawns

Baker's basket of fresh breads and rolls

Salads

Build your own | Caesar | Caprese | Thai seafood with lemon grass | Calamari

Grilled chicken livers with mandarin segments | Spinach noodle and feta | Thai baby potato |

Tuna, coriander and chili pasta | Thai beef and cucumber

Carvery

Whole roasted chicken | Chicken leg quarters | Rosemary roast beef | Pork kassler

Sauces: Gravy | mushroom | mint jelly | apple

From the Grill

Grilled prawns | Kipling

Sauces: Lemon butter | peri-peri

From the Pots

Savory rice | Roast potatoes | Lamb knuckle curry with sambals | Oxtail jardinière with butter

beans | Cheesy pasta | Seafood paella | Roasted pumpkin | Cauliflower au gratin

| Green beans with bacon

Stir-fry Station

Egg noodles | Julienne carrots | Sliced baby marrow | Mushrooms | Onion | Red cabbage | Green cabbage

| Hake goujons | Calamari fingers

Sauces/Oil: Soya | Chili | Lemon butter | Garlic butter | Garlic | Ginger | Lemon wedges

Dessert

Fresh seasonal fruit salad | Bread and butter pudding | Vanilla custard | Crème brûlée | Chocolate and pear tart | Mini koeksisters | Milk tart | Mini donuts with chocolate, jam and cinnamon

R350pp

MVG members can pay with Leisure Points
No U18s allowed

BOOKINGS ESSENTIAL

Sindi Reed:

boardwalk.bookings@suninternational.com or call 041 507 7825

Sun
Boardwalk

Love Every Moment