

CELEBRATE LOVE IN STYLE

VALENTINES MENU 2026

Four seasons of wheat:

Focaccia, Blue Cheese, Rooster Brood, Brioche
Olive Tapenade, Basil Pesto, Sun Dried Tomato, Chili.

Appetizer

Tomato Textures: Bocconcini Mozzarella & Herb Dressing.

Pallet Cleanser

Basil & Orange Sorbet

Choice Entree

Spiced Lamb Rump, Pomme Puree & Steamed Vegetables.
Herb Chicken Supreme, Micro Vegetables and Beef Jus.
Grilled Sirloin Steak 200g & 4 Prawns, Micro Vegetables & Lemon Sauce.
Mediterranean Greek Briam **(V)**

Dessert

Dark Chocolate Gateaux Love Bomb & Strawberry Mousse.

Cheese Coarse

Pear Sponge & Pickled Pear Cubes, Fresh Pear, Camembert Walnut Crumb.

Complimentary Sparkling Wine

R850 per person