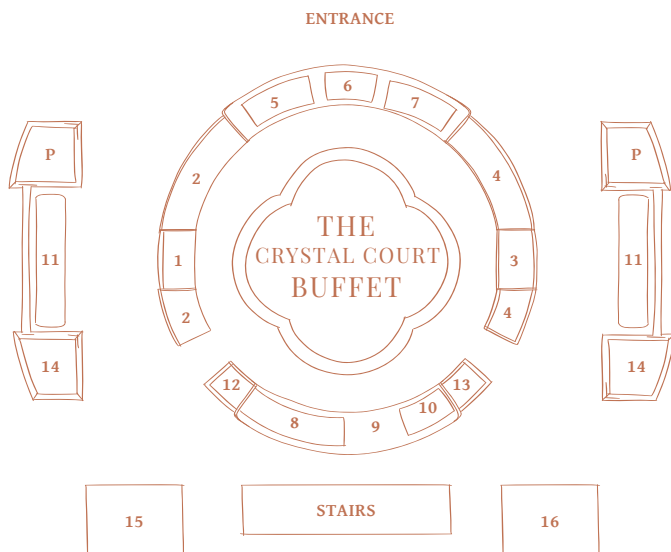




CRYSTAL COURT

The Palace of the Lost City partners with Michelin-starred chef Jan Hendrik van der Westhuizen to collaborate on a new offering at the Crystal Court, putting South Africa's culinary heritage in the spotlight.

With a menu crafted from traditional ingredients and time-honoured cooking techniques, this collaboration is a vibrant tribute to the country's rich and diverse food history.



- P - WARM PLATES
- 1 - EGG STATION (VEGETARIAN)
- 2 - VEGETARIAN DISHES
- 3 - EGG STATION
- 4 - MEAT DISHES
- 5 - SEAFOOD
- 6 - CORN DISPLAY
- 7 - CHEESE AND CHARCUTERIE
- 8 - FRUIT DISPLAY

- 9 - PANCAKES AND WAFFLES
- 10 - YOGHURT
- 11 - PRESSED JUICE AND FILTERED WATER
- 12 - BREAD AND PASTRY (GLUTEN FREE)
- 13 - CARVERY
- 14 - COLD DELI
- 15 - CEREAL & MILK
- 16 - BREAD AND PASTRY



SELECT MENU

All select menus to include:
pure ceylon raspberry and rosehip iced tea
red fruit parfait with a gold leaf doily
vanilla bean 'slap pap' macaron



CRYSTAL

corn and amaranth blini with citrus & smoked trout,
strained amazi, caviar & accompaniments

R4 550.00

IVORY

lost city mielie pap - velvety yellow maize,
12 hour slow cooked lamb, morogo & fresh truffle

R2 250.00

EMERALD

soft boiled, free-range hen's egg, prosciutto & asparagus with lemon & olive oil,
corn brioche with mopani worm butter and golden mopani worms

R995.00



BEVERAGES

moet imperial brut/verve cliquot yellow label - R2 250.00

valdo prosecco - R1 050.00

graham beck brut/simonsig kaapse vonkel - R495.00



CRYSTAL
COURT