

QUINTESSENTIAL EXPERIENCES, FOR EVERY OCCASION



The Table Bay



All menus include 15% VAT and are subject to change without prior notification, depending on availability and prices of product. Prices are only confirmed upon signature of contract. Menu items are subject to availability and substitutions may be required at the chef's discretion. A 10% service charge is applicable. Functions ending later than 23h00 will incur an additional charge of R3 200 staffing transport fee per hour or part thereof.

COCKTAIL MENUS

Our convenient cocktail menus offer an assortment of bite-size appetizers that are perfectly suited to on-the-move events.



CANAPÉ MENU

Two pieces are prepared per item chosen.

COLD MENU

VEGETARIAN

R40 per item

- ☐ Mini jacket potatoes with wild garlic crème fraîche and cucumber slice
- ☐ Crystal rice paper rolls with julienne vegetables, avocado and Asian dipping sauce
- ☐ Rainbow crystal rice paper rolls, nutty avocado & peanut dipping sauce
- ☐ Thyme shortbread with sun-kissed tomato and herbed feta cream cheese
- ☐ Caramelized beetroot relish, feta cheese crème on blinis
- ☐ Baked polenta rounds with caramelized red onion, goat's cheese and nasturtium pesto
- ☐ Roasted granny smith apple, maple charred brie & basil crostini's
- ☐ Onion marmalade and grape tart tatin with gorgonzola cream
- ☐ Wild mushroom, lemon thyme and parsley tartlets
- ☐ White bean panacotta on wild garlic shortbread with truffle pearls
- ☐ Moroccan baba ganoush, parmesan shortbread & roasted cherry tomato
- ☐ Sunburst tomatoes with fiorde latte and fresh basil skewers
- ☐ Herb & pecan nut farm style goats cheese lollipops

MEAT

R50 per item

- ☐ Wine barrel smoked chicken with apple and onion salsa, buchu and lemon aioli on baguette crisp
- ☐ Asian pulled chicken, pickled cucumber, sracha aioli on toasted sourdough
- ☐ Biltong dusted rare beef with wild garlic cream cheese, pinotage onion on shortbread
- ☐ Soy beef, coriander, red onion salads on pickled ginger & cucumber rounds
- ☐ Beef roulade on rosemary parmesan sable and truffle béarnaise
- ☐ House cured ostrich on roast beetroot disc with hibiscus cream cheese and pinotage jelly
- ☐ Hoisin shredded duck pancakes with julienne cucumber and spring onion
- ☐ Chicken liver pate, seeded bruschetta, sweet and sour onions
- ☐ Parma ham, melon ball and edible flower skewers

FISH OR SEAFOOD

R50 per item

- ☐ Cape Malay pickled fish on rye with coriander chutney and sambals
- ☐ Salmon trout frittata, citrus pea and cream cheese topping
- ☐ Linefish gravlax, fennel, apple and onion roll ups
- ☐ Orange and crab meat rice paper rolls, spiced coconut jam
- ☐ Marinated cucumber cups with Asian tuna tartar
- ☐ Coriander and miso Franschoek trout sesame cones
- ☐ Roast Franschoek trout mayonnaise in fennel pancake with cucumber and radish
- ☐ Fresh shucked oyster with hibiscus and apple mignonette
- ☐ Mini prawn cocktail, sweet chilli espuma and avocado salsa

CANAPÉ MENU

HOT MENU

VEGETARIAN

R45 per item

- ☐ Baby ravioli of butternut with cinnamon flavoured onion and wild sage beurre noisette
- ☐ Baby baked potatoes with gruyere & horseradish
- ☐ Dukkha spiced sweet potato batons with mint and coriander yoghurt
- ☐ Cauliflower and sesame seed pakora bamboo skewers
- ☐ Buttermilk and cinnamon fritters with orange and dried fruit mayonnaise
- ☐ Chickpea and coriander fritters with homemade tomato jam
- ☐ Vegetable, vermicelli, spring onion and smoked mozzarella spring rolls with nasturtium pesto
- ☐ Sundried tomato and mozzarella arancini balls, arabiata sauce, parmesan and basil
- ☐ Truffled mushroom risotto balls with roasted leek aioli

MEAT

R50 per item

- ☐ Mini Cape Malay chicken or beef rotis with raita and tomato
- ☐ Mini chicken, button mushroom and baby leek pies
- ☐ Jerk chicken skewers and smoked tomato relish
- ☐ Coriander, coconut and peanut chicken satays
- ☐ Confit lamb shoulder, potato disc, wild mint salsa verde
- ☐ Biltong and cream cheese samosa with wild garlic mayonnaise
- ☐ Mini Yorkshire pudding, rare roast beef & onion gravy
- ☐ Mini lamb koftas with cucumber yoghurt
- ☐ Chermoula rubbed lamb skewers with caramelized lemon
- ☐ Braised ostrich pies with dried fruit relish

FISH OR SEAFOOD

R60 per item

- ☐ Crispy calamari steak fingers with homemade sweet chilli sauce
- ☐ Crab & linefish cakes, chermoula and orange dressing
- ☐ Salt and pepper baby squid, roasted cumin and lemon aioli
- ☐ Coconut crusted prawns with a lime and palm sugar dipping
- ☐ SASSI linefish goujons with pistachio lime mayo
- ☐ Seared sesame tuna on sweet potato disc and Asian sauce
- ☐ Baked oysters with chiffonade baby spinach & lemon hollandaise
- ☐ Prawn curry taco with tomato and avocado sambal
- ☐ Prawn spring roll with spring onion and chilli jam

DESSERT CANAPÉS

R55 per item

- ☐ Mini red velvet cake slices
- ☐ Mini New York baked cheesecake
- ☐ Mini lemon meringue tarts
- ☐ Chocolate cherry brownies
- ☐ Peppermint crisp chocolate verrines
- ☐ Mini fruit crème pate tartlets
- ☐ Green tea verrines
- ☐ Fresh fruit skewers with pelargonium syrup



DRY SNACKS

50g per person

<input type="checkbox"/> Potato crisps - assorted flavours available	R45pp
<input type="checkbox"/> Wasabi crisps	R45pp
<input type="checkbox"/> Root vegetable crisps	R45pp
<input type="checkbox"/> Gin roasted almonds	R45pp
<input type="checkbox"/> Chilli-lime peanuts	R45pp
<input type="checkbox"/> Honey-mustard pretzels	R45pp
<input type="checkbox"/> Truffle popcorn	R45pp
<input type="checkbox"/> Droëwors	R65pp
<input type="checkbox"/> Sliced beef biltong	R100pp



WE LOOK FORWARD TO HOSTING YOU.

THE BEST ADDRESS IN CAPE TOWN



33°54'11.15"S 18°22'24.48"E



Sun International

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