

# 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.

# SET MENUS

Please select your uniquely tailored dining experience from our set menu options. We are happy to assist with guidance to ensure a well-balanced menu, or design a customised menu to meet your requirements.





# SUPERIOR MENU

Plated lunch or dinner.

Minimum of 20 guests or surcharge applies.

**R550pp**

## STARTERS

*Select one dish*

- ☐ Blood orange cured salmon, hibiscus aioli, baby salad leaves, pickled radish
- ☐ Sous vide chicken roulade, macadamia crumble, nasturtium pesto, heirloom tomato salad
- ☐ Oven roasted butternut, caramelised beetroot, walnut brittle, goat's cheese, pickled radish
- ☐ Nutmeg and parmesan infused cauliflower soup with aged balsamic red onion
- ☐ Roasted sweet potato soup with ginger chantilly cream and apple pearls
- ☐ Spiced Cape butternut soup, coconut shavings, red chilli oil

## MAINS

*Select one dish*

- ☐ Sous vide chicken supreme, parsley baby potatoes, spinach, wild mushrooms, and porcini veloute
- ☐ Gremolata line fish with sundried tomato, olives, soft herbs, parmesan potatoes, citrus beurre blanc
- ☐ Roasted salmon, buttered leeks, cauliflower puree, wilted handpicked chard, caviar sauce
- ☐ Beef sirloin, fondant potato, carrot puree, long stem broccoli, roasted wild garlic cream
- ☐ Rolled braised beef short rib, parsley spinach crust, wild garlic, green bean pea risotto, red wine jus
- ☐ Cape Malay brinjal, coriander chick pea puree and masala coconut sauce
- ☐ Roasted butternut risotto, pumpkin seeds, butternut veloute, Healey's cheddar, sage beurre noisette

## DESSERTS

*Select one dish*

- ☐ Chocolate indulgence, dark chocolate brownie, caramel popcorn, salted, passion fruit gel chocolate mousse, candied hazelnuts, chocolate pearls, salted caramel ice cream
- ☐ Berries and cream, coconut Bavaria, yoghurt and lime mousse, fresh berries, basil gel, strawberry ice cream, balsamic and strawberry consommé
- ☐ Pina Colada, coconut panacotta, compressed pineapple, pineapple salsa, Malibu jellies, pineapple sorbet, freeze dried raspberries, yoghurt cream
- ☐ Summer, dulce brûlée, chocolate mousse, passion fruit and mango sorbet, passion gel, mango coral sponge, dehydrated lime meringue shards, white chocolate pearls
- ☐ Citron tart slice, toasted meringue, meringue bubbles, lemon macaron, orange chips, lemon cream, blood orange gel, raspberries

# PRESTIGE MENU

Plated lunch or dinner.

Minimum of 20 guests or surcharge applies.

**R650pp**

Bread basket with homemade bread rolls, focaccia and flavoured butter.

## STARTERS

*Select one dish*

- ☐ House cured smoked ostrich carpaccio, pickled tomato petals, cucumber and Cape gooseberry salsa
- ☐ Seared yellowfin tuna carpaccio, yuzu pearls, compressed apple, fennel, cucumber petit salad
- ☐ Marinated baby calamari with pineapple carpaccio, lemon slaw and chilli-rooibos vinaigrette
- ☐ Rooibos and hibiscus poached pear, goat's cheese soft meringue, toasted muesli wild greens

## MAINS

*Select one dish*

- ☐ Franschoek trout, herb risotto, sautéed fennel and celery salad, cider beurre blanc
- ☐ Braised rolled lamb shoulder, creamy mint pap, roasted chakalaka vegetable terrine and jus
- ☐ Karan beef fillet, blue cheese crust, thyme potato fondant, parsnip puree, baby carrots, jus
- ☐ Wild mushroom risotto with porcini dust, pearl onions, parmesan shavings, arugula
- ☐ Chargrilled long stem broccoli, roasted sweet potato puree, nasturtium pesto, nut seed granola
- ☐ Rosemary roasted free range chicken, polenta, fennel spinach fricassee, tobacco onion, tomato jus

## DESSERTS

*Select one dish*

- ☐ Citron tart slice, toasted meringue, meringue bubbles, lemon macaron, orange chips, lemon cream, blood orange gel, raspberries
- ☐ Deconstructed black forest, vanilla bean kirsch bavaroise, devil's food cake, cherry tuille, cherry gel, whipped chocolate cremeux, amarena cherries, chocolate sorbet, candied pistachios
- ☐ Baked cheesecake, seasonal berries, whipped strawberry cheesecake, coconut macaron, raspberry powder, white chocolate pearls
- ☐ Summer dulce brûlée, chocolate mousse, passion fruit and mango sorbet, passion gel, mango coral sponge, dehydrated lime meringue shards, white chocolate pearls
- ☐ Fresh fruit plate berry basil sorbet



# PLATINUM MENU

Plated lunch or dinner.

Minimum of 20 guests or surcharge applies.

**R725pp**

Bread basket with homemade bread rolls, focaccia and flavoured butter.

## STARTERS

*Select one dish*

- ☐ Buchu smoked Franschoek trout, grilled courgette, smoked snoek cream, citrus gel, yuzu pearls
- ☐ Seared Norwegian salmon, smoked oyster, cucumber-fennel carpaccio, yuzu pearls, radish salsa
- ☐ Grilled seabass, crab arancini, potato rosti, tomato sauce and braised fennel
- ☐ Karan beef carpaccio, truffle cream, pickled wild mushrooms, porcini dust, wild garlic shortbread
- ☐ Confit duck, charred grilled pineapple, cashew nut paste, saladini leaves and sticky berry compote
- ☐ Duo of lamb, loin and braised shoulder, herbed potato dauphinoise, carrot puree, mint jus
- ☐ Cured baby beetroot, apple, radish, beetroot tartar, beetroot soil, goat's cheese meringue
- ☐ Smoke roasted onion and leek soup with kale and Healey's cheddar baguette

## SORBET

*Select one dish*

- ☐ Passion fruit and mango
- ☐ Pimms apple, cucumber and mint
- ☐ White peach
- ☐ Berry basil
- ☐ Blood orange

## MAINS

*Select one dish*

- ☐ Seared yellowfin tuna, Mouille seaweed crust, roasted tomato beurre blanc warm salad nicoise
- ☐ Fennel and basil crusted Norwegian salmon, lemon dill crushed potato, fennel, fine bean confit red onion salad, wild fennel beurre blanc
- ☐ Biltong dusted beef fillet, oxtail tortellini, potato dauphinoise, wild mushrooms, fine beans, and red wine jus
- ☐ Rosemary lamb shank, onion mash, sous vide rainbow carrots, caramelized baby onions minted jus
- ☐ Mint and buchu crusted lamb rack, crushed sweet potato, wilted spinach, mint jus
- ☐ Wild rosemary grilled springbok loin, apple and plum wellington, glazed baby beetroot, smoked parsnip puree, plum jus
- ☐ Roast duck breast, pickled red cabbage, pak choy, ginger sesame seed mash, orange jus
- ☐ Potato gnocchi, root vegetables, shaved beetroot and parmesan cream

## DESSERTS

*Select one dish*

- ☐ Berries and cream, coconut Bavaria, yoghurt and lime mousse, fresh berries, basil gel, strawberry ice cream, balsamic and strawberry consommé
- ☐ Summer, dulce brûlée, chocolate mousse, passion fruit and mango sorbet, passion gel, mango coral sponge, dehydrated lime meringue shards, white chocolate pearls
- ☐ Apple and cucumber, pimms apple and cucumber sorbet, yoghurt mousse, white chocolate cremeux, mint macarons, white chocolate snow, kiwi, yuzu pearls
- ☐ Deconstructed black forest, vanilla bean kirsch bavaroise, devil's food cake, cherry tulle, cherry gel, whipped chocolate cremeux, amarena cherries, chocolate sorbet, candied pistachios
- ☐ Peaches and cream, rooibos sable, whipped vanilla cream, poached peaches, white peach sorbet, rooibos jellies, white chocolate cremeux, meringue shards, freeze dried raspberry powder



**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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