



AFRICA DRAPED IN GOLD

NEW YEAR'S EVE DINNER MENU - ATLANTIC

SALAD SELECTION

Garden green salad, chickpeas, mange tout, cucumber, feta cheese
Crisp garden greens, cauliflower spears, broccoli spears, shaved carrot, cucumber, red onion, baby corn, mixed bell peppers, marinated rosa tomatoes, ciabatta croutons, shaved cheddar, purple olives, Danish feta and anchovy dressing, gorgonzola cream, extra virgin olive oil and balsamic vinegar
Kachumbari salad, tomato, cucumber, avocado and onion, lime coriander dressing
Roasted sweet potato and corn salad with spring onion dressing
Kalahari three bean chakalaka, peppers and green beans
Zanzibar octopus cooked in a lime coconut and fresh coriander sauce
Malay chicken salad with chilli marinated fresh mango
Beef strips, roasted butternut and herbed feta salad
Knysna mussel salad, celery, fennel and garlic
Battered waterblommetjies, tamarind chutney

PATÉ, FISH AND CHARCUTERIE

West Coast smoked snoek paté
Karan beef biltong paté with tortilla chips

Saldanha Bay cocktail oysters, baked and au natural and condiments
Lemon, wild garlic, rocket and chilli squid heads

Biltong coated ostrich carpaccio with wild berry fynbos syrup

SOUP

Roasted cauliflower and almond soup

FRESH BREAD COLLECTION

African corn bread, glazed mosbolletjies, sweet pepper & chilli bread rolls, coriander & red onion bread and vetkoek.

PLATED SELECTION

Duo
Sous vide afro-spiced guinea fowl, glazed ostrich fillet, butternut puree, cucumber, vegetable terrine, and cape blackberry jus

or

Inkunzi Beef
Angus beef fillet, wild mushroom croquettes, burnt pearl onions, glazed baby carrots, bone marrow jus

or

Dukkah Chicken
Pan seared dukkah crusted chicken supreme, wild garlic mash, wilted spinach, mango saffron reduction

or

Vegetable Timbale
Roasted quinoa, pan seared portobello mushroom, marinated red bell peppers, avocado, red pepper coulis, saladini

DESSERT SELECTION

Buttermilk panacotta, torched berries, roasted peach ice cream and honeycomb

or

Chocolate parfait, pistachio crumble cake, mascarpone cream, white chocolate ganache

Afro fusion cheese plate, selection of local cheese and artisanal chocolate truffles



The Table Bay



AFRICA DRAPED IN GOLD

NEW YEAR'S EVE DINNER MENU - ATLANTIC

SALAD SELECTION

Garden green salad, chickpeas, mange tout, cucumber, feta cheese
Crisp garden greens, cauliflower spears, broccoli spears, shaved carrot, cucumber, red onion, baby corn, mixed bell peppers, marinated rosa tomatoes, ciabatta croutons, shaved cheddar, purple olives, Danish feta and anchovy dressing, gorgonzola cream, extra virgin olive oil and balsamic vinegar
Kachumbari salad, tomato, cucumber, avocado and onion, lime coriander dressing
Roasted sweet potato and corn salad with spring onion dressing
Kalahari three bean chakalaka, peppers and green beans
Zanzibar octopus cooked in a lime coconut and fresh coriander sauce
Malay chicken salad with chilli marinated fresh mango
Beef strips, roasted butternut and herbed feta salad
Knysna mussel salad, celery, fennel and garlic
Battered waterblommetjies, tamarind chutney

PATÉ, FISH AND CHARCUTERIE

West Coast smoked snoek paté
Karan beef biltong paté with tortilla chips

Saldanha Bay cocktail oysters, baked and au natural and condiments
Lemon, wild garlic, rocket and chilli squid heads

Biltong coated ostrich carpaccio with wild berry fynbos syrup

SOUP

Roasted cauliflower and almond soup

FRESH BREAD COLLECTION

African corn bread, glazed mosbolletjies, sweet pepper & chilli bread rolls, coriander & red onion bread and vetkoek.

PLATED SELECTION

Duo		Inkunzi Beef		Dukkah Chicken		Vegetable Timbale
Sous vide afro-spiced guinea fowl, glazed ostrich fillet, butternut puree, cucumber, vegetable terrine, and cape blackberry jus		Angus beef fillet, wild mushroom croquettes, burnt pearl onions, glazed baby carrots, bone marrow jus		Pan seared dukkah crusted chicken supreme, wild garlic mash, wilted spinach, mango saffron reduction		Roasted quinoa, pan seared portobello mushroom, marinated red bell peppers, avocado, red pepper coulis, saladini
	or		or		or	

DESSERT SELECTION

Buttermilk panacotta, torched berries, roasted peach ice cream and honeycomb

or

Chocolate parfait, pistachio crumble cake, mascarpone cream, white chocolate ganache

Afro fusion cheese plate, selection of local cheese and artisanal chocolate truffles



The Table Bay