



JOIN US THIS WINTER AT CAMISSA FOR A 2 COURSE MEAL @ R275PP OR
3 COURSE MEAL @ R350PP
COMPLIMENTARY GLASS OF WINE INCLUDED

APPETIZERS

WOOD ROASTED CAPE BUTTERNUT LASAGNE

BRAISED PEARL ONION, MASALA PUMPKIN SEEDS, CONFIT WILD GARLIC VELOUTÉ,
WILTED SPINACH AND WILD SAGE

~OR~

ASIAN NUM NUM DUCK

WINTER NAARTJIE CITRUS RELISH, CANDIED BEETROOT, AND MICRO-GREEN
WONTON CRISP SALAD



MAINS

SUSTAINABLE SEAFOOD PLATE

SEA WATER STEAMED MUSSELS, WILD GARLIC TAMARIND PRAWNS, SMOKED
PAPRIKA BABY CHOKKA, NASTURTIUM FRIED RICE, AND LEMON LEAF CREAM

~OR~

PENANG KERRI POTJIE

FRAGRANT SPICED LAMB, SAUTÉED WINTER VEGETABLES COOKED IN A TOMATO
AND GARLIC INFUSED SECRET SPICE EMULSION WITH CILANTRO BASMATI RICE



DESSERT

DARK CHOCOLATE CRÈME

BUTTER PASTRY PUDDING WITH ALMOND AND VANILLA BEAN ICE CREAM

~OR~

WINTER FORELLE PEAR TART TATIN

FYNBOS HONEY ANGLAISE, NAARTJIE COMPOTE, SEED AND VIOLET BRITTLE