



VALENTINE'S DAY

TO START

2 salmon roses, 2 pomegranate &
zesty lime oysters
served with a glass of Simonsig MCC

TO SHARE

truffled arancini balls (2)
with roasted garlic aioli
exotic tomato & buffalo mozzarella salad
with fresh basil & balsamic
baked camembert
with crostini

MAIN COURSE

Salmon Linguini
*in a white wine cream sauce with fresh herbs &
parmesan*

or

Fillet of Beef
*with dauphinoise potatoes, baby carrots and a
mushroom & brandy sauce*

or

Mushroom Risotto
*creamy wild mushroom risotto with parmesan
shavings & fresh rocket*

DESSERT PLATTER FOR TWO

Chocolate cake balls, Crème Brûlée, brandy
pudding squares & a brandy butterscotch
sauce

4-COURSE SET MENU R600P.P.

*(please note a 10% service charge will be levied on
your final bill)*