

MOTHER'S DAY

STARTERS

Achiote-cured Salmon with Lemon, Avocado and Pickled Radish
Ginger and Chili Marinated Calamari Strips with Mango Purée,
Coriander and Red Onion Salsa
Peppadew, Jalapeno and Spiced Pineapple Salad
Mole-blackened Chicken with Melon, Spring Onion and Lime Cream Cheese
Mixed Seafood Salad with Pink Sauce and Crisp Lettuce
Cumin and Lentil Salad
Smoked Pork with Black Bean Salad
Chili Falafels with Coconut Mousse and Burnt Coconut
Black Mussels with Honey Mustard and Fennel Onion Salad
Bulgur Wheat Salad with Avocado, Cucumber, Red Onion, Celery and Sumac Dressing
Springbok Carpaccio with Chimichurri Dressing

MAINS

Smoked Jalapeno Chicken Casserole
Cumin Roast Lamb with Pink Peppercorn Jus
Beef Fillet with Truffle Mash
Grilled Line Fish with Tomato, Lime and Coriander Sauce
Grilled Dukkah-spiced Eggplant Steaks with Roast Pepper Sauce
Fragrant Basmati Rice
Steamed Vegetables
Honey, Thyme and Sumac Roast Potatoes

DESSERT

Cinnamon Churros with Salted Caramel Dipping Sauce
Tequila Lime Cheese Cake
Cactus Mousse Cups
Death by Chocolate Cake
Crème Caramels
Crème Brûlée
Fresh Fruit Platters
Spiced Tiramisu
Choux Pastry Craquelin
Mango and Passion Fruit Tarts
Selection of local cheese with homemade preserves

BRUNCH

FEEL THE DIFFERENCE