COUPLES MENU

2 COURSES

R395

3 COURSES

R450

SELECT YOUR COURSES FROM BELOW

Includes complimentary bottle of Fairview La Capra Merlot or Sauvignon Blanc

STARTERS

SALT & PEPPER SQUID HEADS

Crispy squid heads served with lime aioli

CHICKEN LIVERS

Prepared in lemon and herb or our legendary peri-peri sauce, served with toasted sour bread

CAST IRON PANNED MUSSELS

Fresh Saldanha Bay mussels, prepared in a cast iron pan, with white wine, parsley, garlic, fresh cream and sprinkle of Parmesan cheese

CHICKEN TRINCHADO

A Portuguese classic dish with free range chicken breast grilled, tossed in a pan lemon and herb or peri-peri sauce and served with sliced toasted ciabatta

MAINS

BUTTER CHICKEN

Our take on the traditional North Indian classic, a mild, creamy curry served with basmati rice, sambals & roti

CREAMY CHICKEN & MUSHROOM LINGUINE

Mushrooms panned in white wine, cream, garlic, basil pesto & parmesan cheese, tossed in linguine

SWEET POTATO GNOCCHI

Sweet potato gnocchi served in a fresh tomato sauce with butternut & basil pesto

PORK BELLY

Slow roasted pork belly with a parsnip puree and fragrant apples, served with mashed potato or roasted vegetables

DESSERTS

CRÈME BRULE HOMEMADE MALVA PUDDING







