

**NO FIXED  
ADDRESS**  
FOOD CONCEPT

**THREE COURSE MENU OPTIONS:  
OPTION 1 (R700 PER GUEST)**

**CANAPÉS**

Seared Yellowfin tuna on crispy rice cracker encrusted asparagus, siracha aioli and soy ginger dressing

Torched courgettes marinated in miso dressing, pickled carrots and daikon, spicy aioli and crispy potato chip

Thai minced prawn, pork and chicken simmered in palm sugar, ginger and chilli served on fresh pineapple with fresh coriander

Crispy fresh hake mini tacos with a chilli citrus remoulade, pickled cabbage and fresh coriander

**FIRST COURSE**

Pan fried kingklip with chorizo croquette, saffron emulsion, chorizo oil, chive oil and crispy prosciutto chip

**SECOND COURSE**

Slow braised lamb shank and butternut green curry with crispy sushi rice and fresh basil

**THIRD COURSE**

Sticky toffee pudding with salted bourbon caramel and whipped cream

**NO FIXED  
ADDRESS**  
FOOD CONCEPT

**THREE COURSE MENU OPTIONS:  
OPTION 2 (R700 PER GUEST)**

**CANAPÉS**

Tuna tartare with granadilla, chilli and coriander dressing, avocado served on crispy nori chip

Chargrilled lamb culets with turmeric, fenugreek sauce and fresh mint

Roasted beets with toasted almonds, avocado, smoked salmon and raspberry coulis

Crispy Japanese fried chicken aka chicken karaage, marinated overnight in soy, ginger and garlic, served with sesame egg noodles, sriracha aioli, soy ginger dressing, spring onions and toasted sesame seeds

**FIRST COURSE**

Seared Tuna Thai salad with crispy corn fritter, chilli, lime and sweet Thai pork dressing

**SECOND COURSE**

Roasted beef fillet with roasted cauliflower and onion béchamel, triple cooked crispy chunky fries, butternut thyme puree and green peppercorn sauce

**THIRD COURSE**

Dark chocolate fondant with vanilla gelato



## **THREE COURSE MENU OPTIONS: SEAFOOD OPTION 3 (R750 PER GUEST)**

### **CANAPÉS**

Seared tuna with ponzu dressing, siracha mayo and avocado served on crispy sushi rice squares

Thai prawn salad, lemongrass, lime leaves, mint, coriander and citrus on crispy wontons

Roasted beets with toasted almonds, avocado, smoked salmon and raspberry coulis

Asian inspired vegetarian poke bowl with crispy cauliflower

### **FIRST COURSE**

Tom yum seafood risotto with crispy tempura prawns, fresh basil and crispy onions

### **SECOND COURSE**

Pan fried Cob or Kingklip with beluga lentils, bulgur wheat, coriander emulsion and miso corn veloute, served torched courgettes marinated in miso dressing, pickled carrots and daikon, spicy aioli and crispy potato chip

### **THIRD COURSE**

Apple tart tartin with cinnamon caramel and vanilla gelato



**NO FIXED  
ADDRESS**  
FOOD CONCEPT

**THREE COURSE MENU OPTIONS:  
VEGETARIAN OPTION 4  
(R550 PER GUEST)**

**CANAPÉS**

Crispy Japanese fried cauliflower, marinated overnight in soy, ginger and garlic, served sesame egg noodles, siracha aioli, soy ginger dressing and toasted sesame seeds

Crispy fresh aubergine mini tacos with a chilli citrus remoulade, pickled cabbage and fresh coriander

Butternut and lemongrass green curry with crispy sushi rice and fresh basil

Roasted beets, avocado puree, grapefruit and hazelnut crumble

**FIRST COURSE**

Crispy panko eggplant with beluga lentils, bulgur wheat, coriander emulsion and miso corn veloute, served torched courgettes marinated in miso dressing, pickled carrots and daikon, spicy aioli and crispy potato chip

**SECOND COURSE**

Roasted cauliflower with caramelized cauliflower and onion béchamel, triple cooked crispy chunky fries, roasted butternut thyme puree and green peppercorn sauce

**THIRD COURSE**

Pumpkin and whiskey croissant pudding with whipped cream



# **KIDS MENU OPTION 5: R175 PER PERSON MINIMUM 25 GUESTS**

1. Crispy Japanese fried chicken or cauliflower with sesame egg noodles, sriracha aioli and soy ginger dressing, toasted sesame seeds, spring onions served in mini Chinese takeout boxes with chopsticks or forks
2. Mini apple, thyme and fennel pork or chicken sausage rolls
3. Ryan Boon cheese beef sliders with mushroom, thyme and red wine sauce on brioche buns
4. Crispy hake tacos with a citrus chipotle aioli, pickled cabbage and fresh coriander