

**Lunch/Dinner
Set Menu – R 200
3 Course**

STARTERS

(Served as table buffet)

Doppio Wings

Sweet Chilli chicken wings with Cajun pangrattato & feta yoghurt

*

Classic Caesar Salad

Served with flatbread and tortilla crisps

*

Artisan baked breads

*

Mozzarella Focaccia

MAINS

(Served plated)

Chicken or Vegetarian Curry

Chicken breast, mushrooms & peppers in Thai red curry sauce

With coconut jasmine rice

*

Beef Bowl

Ginger soy beef Tagliata with steamed Jasmine rice, slaw, sautéed bok choy &

balsamic cherry tomatoes

*

Teriyaki Line Fish

Grilled line fish in teriyaki dressing on rice & bay marrow linguine

*

Roast Seasonal Vegetables

(Served as table buffet)

DESSERTS

(Served as table buffet)

Ice Cream & Chocolate Sauce

*

Fresh Fruit

**Lunch/Dinner
Set Menu – R 200
3 Course**

STARTERS

(Served as table buffet)

Fried Haloumi

*

Doppio Salad

*

Artisan baked breads

*

Classic Margarita

MAINS

(Served plated)

Pollo di San Paolo

Grilled Chicken Breast, fried haloumi & Cajun Roquefort sauce

*

Classic Beef Lasagne

*

Pesca alla Griglia

Grilled hake fillet, hand cut chips and tartar sauce

*

Roast Seasonal Vegetables

(Served as table buffet)

DESSERTS

(Served as table buffet)

Chocolate Brownies

*

Fresh Fruit

**Lunch/Dinner
Set Menu – R 200**

3 Course

STARTERS

(Served as table buffet)

Mozzerella Croquettes

with chilli herb mayo

*

Power Salad

*

Artisan baked breads

*

Za'atar Chilli Focaccia

MAINS

(Served plated)

Vegan Roasted Butternut and Tikka Curry

Sweet potato, chick peas, cashew nuts, quinoa & bulgur wheat & coriander

*

Steak, Chips & Egg

Rump steak, topped with fried egg, green beans, onion rings
and hand cut chips

*

Cajun Calamari Pasta

Grilled calamari in Cajun sauce with spaghetti

*

Roast Seasonal Vegetables

(Served as table buffet)

DESSERTS

(Served as table buffet)

Eton Mess

*

Fresh Fruit