

Heart Bay Manor

C A P E T O W N

Valentine's dinner

STARTERS

MENU

Tartare Tian



Hand-cut fresh Norwegian salmon, delicately seasoned with citrus, layered in a classic tian with an avocado medley, crème fraiche and beetroot. Served with toasted sesame cracker and truffle dressing

OR

Carpaccio de Boeuf

Thinly sliced, tender raw beef, drizzled with extra virgin olive oil and finished with a sprinkle of sea salt, freshly cracked black pepper, and a squeeze of lemon. Served with herb salad, Parmesan crisp,

OR

Baked Camembert

Warm, gooey and gently baked to perfection, served with a crunchy homemade granola topping. Drizzled with honey and accompanied with brioche toast

MAIN DISHES

Duck

Pan-seared duck breast, basted with a sweet and tangy orange glaze. Served along a creamy potato gratin and hoisin and orange sauce

OR

Salmon

Pan seared sustainable Norwegian salmon with a sesame crust served with green curry risotto

OR

Gnocchi

Sweet potato gnocchi with caramelised roasted veg served with a spicy lemon cashew cream

DESSERTS

Espresso crème brûlée
decadent twist on the classic

R550 per person

Booking is essential