

The CAPETONIAN MENU

VALENTINE'S DINNER 2025
ELEVATE YOUR ROMANCE WITH OUR CHEFS ROMANTIC TABLE
D'HÔTE STYLE MENU

ENTRÉE ON ARRIVAL

Lobster and prawn bisque topped with prawns accompanied by
a drizzle of fresh cream served with melba toast and butters

TROU NORMAND 1

(Sensory rejuvenator)

Accompanied by a beautiful strawberry sorbet

APPETISER

Salmon en croute served with a horseradish dressing and capers

TROU NORMAND 2

(Flavour refresher)

Followed by an apple and grape spritzer

MAIN COURSE

Please select one of the below

Tender signature lamb shank served with pomme Berny

Beef fillet wellington wrapped in a lamb farce and mushrooms served with a French jus

Kingklip bonne femme, filleted and stuffed with a prawn and mushroom duxelle and asparagus

Le Poulet Corden blue, chicken rolled with macon and scented with Madagascan pepper

All main courses accompanied by seasonal veg
Vegetarian main courses and dietary options available

DESSERT

Strawberry blancmange accompanied by a strawberry coulis

Sweetheart baked Alaska served with strawberry coulis

Friandise (Ferrero Roche)

Served with a chilli choc shot

Tea / Coffee

- R350 PP / R700 PER COUPLE -

T&C's apply. Menus are planned in accordance with seasonal availability, subject to change without notification.

