



VALENTINE'S DAY MENU

14 February 2025 | R850 per Person

4-Course Menu | Glass of Cap Classique on
Arrival | Live Entertainment

AMUSE-BOUCHE

Sweet potato, avocado mousse & marinated
heirloom tomato

OR

Oyster Rockefeller

STARTER

Lemon grilled calamari with sundried tomato, pickled
red onion & fresh basil

OR

Fig & blue cheese salad

PALATE CLEANSER

Lemon sorbet

MAIN

Salmon

Maple mustard glazed salmon on wasabi mash, wilted
spinach & fresh apple salad

OR

Mushroom Gnocchi (v)

Creamy mushroom & spinach gnocchi with a hint
of chilli

OR

Beef Fillet

Coffee rub flame grilled beef fillet, chocolate jus

DESSERT

Red velvet cheesecake, brownie, mango & cardamom
crème brûlée, chocolate fondue with cherries &
strawberries



K A S H E W