

# Textures

## Valentines Menu

### Amuse Bouche

Herbed goats' cheese with pickled beetroot Wong tong.

### Starter

#### **Arancini**

Pecorino arancini with basil Napolitana, slivers of parmesan

#### **Blackberry salmon gravlax**

Cured salmon with candied black berries, Avo parfait, Black garlic Aioli

#### **Burrata**

Bloody Mary Burrata salad / balsamic pearls / confit Roma tomatoes / celery curls (V)

### Sorbet

Lemon and Champagne Sorbet.

### Mains

#### **Butter Monkfish**

Served with butternut risotto, chargrilled oyster mushroom

#### **Charred Beef fillet**

Potato fondant cooked in duck drippings, long stem broccoli, honey glazed parsnips.

#### **Honey Duck Breast**

Honey & Soy Duck Breast / Potato Noodle Salad / Crispy Spring onions

### Dessert

#### **Decadent Sacher torte**

Amaretto Sacher torte, Vanilla Bean ice-cream, with a rich butterscotch sauce

#### **Strawberry shortcake with vanilla cream**

Trio layer of vanilla sponge, strawberry mouse, and strawberry gel

**R750pp**