

The CAPETONIAN MENU

SUNDAY LUNCH AND DINNER MENU 2024

STARTERS

Soup of the day

Served with a bakers basket of fresh rolls, breads & butters

Salad selection from our chefs smorgasbord

Fried or grilled croutons, pickles, Kalamata olives & freshly picked salad greens, bean sprouts &

Spring onion scallions and iceberg, lala rosa greens

Accompanied by a lemon butter poached fish fillet perfumed with garlic

Thai orange coleslaw, scented with a hint of chilli and orange

Fusilli salad wrapped in tomato and chilli sauce

Kerabu tumin - Malaysian cucumber and chilli salad

Chicken Caesar topped with fried batonet croutons

ENGLISH BUFFET ON CARVERY

Roast topside of beef scented with fresh rosemary in mire pois

Tender rump asado wrapped in BBQ sauce

Accompanied with oven baked garlic potato

Side of roasted potatoes served with rosemary gravy

Roasted chicken perfumed with our secret blend of scented herbs

Italian vegetarian bastitsio enveloped in Provençale and cheese sauce

Seasonal veg wrapped in a mornay sauce

Sweet veggie tower topped with copper penny carrots drizzled in a creamy milk syrup

ORIENTAL DISHES

Our signature beef goulash curry nestled in a blend of aromatic spices

Indian vegetarian dish cooked in our special chilli blend topped with tarka

Malaysian chicken curry drizzled with Bulgarian yoghurt and topped with fried brinjal and lemon fresh cream

Accompanied by basmati rice

Or

With raita and onion, cucumber salsa

OCEANS DELIGHT

Thai prawn curry, scented with lemon and cilantro

Seafood thermidor in a light and creamy velouté topped with cheese

Accompanied by savoury rice

The CAPETONIAN M E N U

DESSERT BUFFET

Our assortment of daily prepared desserts

Swiss chocolate log double cream

Baby rolled cheesecake

Dark chocolate mousse

Mohalabia, an Eastern dessert layered with custard and topped with a sprinkle of cinnamon sugar

Vanilla panna cotta

Traditional jelly cups topped with custard and fresh cream

Hot dessert of the day served with pouring custard

Fruit salad or freshly sliced fruit

Served with ice-cream on request

- 285 PP -

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

