

# The CAPETONIAN M E N U

## FUSION CLASSIC MENU 1 2024

### STARTERS

Soup of the day, served with a baker's basket of rolls, breads & butters  
A selection of fresh salads and entrées to suit your appetite  
Italian mozzarella salad with gherkins and chopped parsley  
Italian roasted garden picks, drizzled with a honey mustard vinaigrette  
Greek vegetable salad with lemon and oregano  
Cabbage vinaigrette soaked in orange dressing  
Crisp green salad seasoned with lime and herbs  
Spinach and feta salad roll drizzled with olive oil  
Served with a selection of fresh salad cuts and condiments

### COLD APPETISERS

Local Cape mussels, wrapped in a cocktail dressing  
Grilled line fish, choux fois drizzled with a lemon basil cream dressing  
Mediterranean seafood salad, nestled in a tangy and spicy tapenade

### MAINS

Prime roast beef roasted with mirepoix (beef jus)  
Roasted garlic & roast potato  
Garlic chicken roasted with fresh herbs or chicken tikka or chicken tandoori  
Mutton curry of the day, cooked South Indian style  
Vegetarian mushroom and pea curry  
Fruit de mere lange – Seafood Thermidor, a combination of prawns, crab, fish fillet and mussels  
Grilled deep ocean catch  
Served with savoury rice  
Twisted Malaysian chicken & calamari laksa wrapped in a saffron pale coconut and chilli cream  
Served with fragrant basmati rice  
Accompanied by traditional condiments including raita and salsa

### DESSERTS

Cape fruit and jelly trifle  
Double chocolate mousse with fresh cream  
Cheesecake roulade, rolled with Thai and youngberries  
Chocolate gateaux  
Malva pudding & custard with fresh fruit salad in season  
Chocolate brownies  
Ice cream on request

- R305 PP -

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

# The CAPETONIAN MENU

## CLASSIC MENU 2 2024

### STARTERS

Soup of the day, served with a baker's basket of rolls, breads & butters

### SALAD SELECTION

A selection of healthy salads from our buffet

Crisp green tossed salad spinach and feta drizzled with olive oil

Moroccan couscous enveloped in Eastern sumac and grilled veggies

Italian roasted garden picks, drizzled with a honey mustard vinaigrette

Thai orange and pineapple coleslaw with a hint of coriander and lime

Italian mozzarella salad topped with Gorgonzola dressing

### COLD SEAFOOD SELECTION

Fish tartare, grilled and topped with our fantastic tartare sauce

Seafood cocktail, wrapped in a 1000 island sauce dressing

### MAINS

Argentinian "Asado" open flamed beef grill

Served with oven baked rosemary and garlic wedges

Garlic chicken tikka slow stirred in Bulgarian yoghurt perfumed with lemon

Line fish layered in a light butter or cream sauce accompanied by

Grilled mixed Mediterranean veg in season

Grilled whole sugar scented butternut

Beef lasagne topped with cheddar and mornay sauce

Beef rump steak curry cooked in our own blend of spices

Served with fragrant basmati rice

### DESSERT

Cape fruit and jelly trifle

Chocolate fruit Swiss roll

Fruit salad in season

Chocolate banana eclairs with fresh cream and sprinkled nuts

Chocolate brownies served with whipped cream

Malva pudding & hot custard

- R295 PP -

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# The CAPETONIAN MENU

## CLASSIC MENU 3 2024

### STARTERS

Soup of the day, served with a baker's basket of rolls, breads & butters

### SALAD BUFFET

Greek salad

Salad greens served with dressings arranged with croutons and perfumed with basil

A selection of fresh and healthy salad from our buffet, an array of flavours to suit your specific palate

Potato and gherkin salad

Fresh garden greens in season

Spicy fusilli salad wrapped in tomato, chutney, and chilli

Broccoli and tomato salad

### MAINS

Cape Malay beef curry slow cooked and topped with dhania

Pepper chicken fillet wrapped with fresh cream, cheese, mustard, and Madagascan peppercorns

Milanese savoury rice, fried with brunoise of onions, and capsicum with a hint of herbs

Oven baked wedges sprinkled with lemon and Cajun sprinkle

Beef lasagne layered with cheddar and mozzarella

BBQ grilled chicken accompanied by mixed seasonal veg

Line fish layered in a light butter or cream sauce

### DESSERTS

Double cream chocolate mousse

Honeysuckle cake layered with custard and fresh cream drizzled with honey

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

Chocolate gateaux topped with ganache

Sliced fresh fruit in season

Hot dessert of the day served with warm custard

Ice cream on request

- R295 PP -

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