

The CAPETONIAN MENU

RAYA MATRIC BALL MENU 1 2024

FROM THE BUFFET

A garden range of freshly picked salads incorporating lala rosa, endive, cos and butter lettuce
Capetonian famous potato, gherkin, and coriander salad
Butternut and pineapple with a hint of red chilli and aromatic red chilli
Lebanese Tabbouleh, chopped Italian flat leaf parsley perfumed with lime coriander
Mauritian egg salad, infused with lime
Vegetable carpaccio, layered between sheets of grilled vegetables, served with a mustard
and peppercorn seasoning

MAIN COURSE BUFFET

Beef slow roasted with a mirepoix served with grilled onions
Wrapped in beef jus perfumed with fresh herbs in season
Roast potato lightly seasoned fresh rosemary and garlic
Chicken cassoulet chasseur roasted and topped with chasseur sauce
Butter chicken curry slowly simmered in a creamy sauce
Slow steamed scented basmati rice
Grilled fish fillet of the day perfumed with a garlic and lemon cream
Served with two vegetables in season and Milanese savory rice

DESSERT

Strawberry panna cotta on a bed of berry coulis
Chocolate mousse
Chocolate éclair tower enveloped with double cream
Vanilla gâteaux layered with crème anglaise and double whipped fresh cream
Hot tipsy tart and custard
Fruit salad
Vanilla ice cream

- R265 PP -

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

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RAYA MATRIC BALL MENU 2 2024

SOUP OF THE DAY

(PLEASE SELECT)

Mushroom soup / butternut soup / cream of vegetable
Accompanied by a display of rolls & croutons

COLD SEAFOOD SALAD BUFFET APPETISERS

Seafood medley wrapped in a cocktail sauce
Grilled line fish topped with 1000 island dressing
An assortment of fresh salad, accompanied by various types of freshly picked greens, including;
Moroccan mezze platter including, boiled eggs, pineapple, humus labneh served with breads
Freshly pickled green salad sprinkled with crushed black pepper topped with lemon scented grilled
chicken fillet marinated in lime
Vegetable tian, grilled sliced selection of roast veg layered between a bed of couscous
Italian roasted tomato and mozzarella, grilled and layered, topped with basil pesto
Penne regatta tossed in a tomato concasse topped with olives

FUSION MAIN COURSE

Our chef's country roasted topside of beef pan seared and slow roasted in its own juices
Served with roasted potatoes and rosemary and thyme gravy
Served with savoury rice
Capetonian signature mutton curry
Cape Malay chicken curry
Served with basmati rice
Lemon and garlic spatchcock chicken wrapped in tomato relish
Served with a creamy and spinach and mushroom pasta bake
Oven grilled ocean catch with parsley butter sauce
Savoury rice, fried with onions and green peppers softly seasoned
A soft and creamy seafood neuburg embedded with our chef selection
Fried fish fillet scented with garlic butter
An array of country fresh vegetables, chef's choice in season

DESSERT

Tipsy date square cake served with custard sauce
Chocolate swiss roll wrapped in a light cream
Chocolate minted mouse and pineapple cheesecake topped with a fresh cream rosette
Colourful Cape Malay trifle cups topped with fresh cream and custard
Fruit salad and ice cream

Complimentary tea & coffee

- R325 PP -

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MINI PROM DINNER MENU 2024

STARTERS

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

SALAD BUFFET

Tossed Greek salad with dressing
Potato salad with a hint of gherkin and boiled eggs
Crispy green salad topped with croutons
Coleslaw in orange vinaigrette sprinkled with parsley
Carrot and pineapple salad with a hint of orange
Pasta fusilli salad wrapped in a tomato and chutney sauce
Served with rolls and butters

HOT SELECTION

Beef roasted and served
Fried potato wedges scented with rosemary
Kiddies BBQ grilled chicken or fried chicken served with BBQ sauce
Fried savoury rice
Sliced potato chips sprinkled with BBQ or Cajun spice
Double mac & cheese, an old-time favourite topped with mozzarella and cheddar cheese
Served with two vegetables in season

DESSERTS

Strawberry cream cups
Chocolate mousse with a chocolate drizzle
Chocolate Swiss roll wrapped in custard cream
Chocolate brownies
Malva pudding squares with custard
Fruit salad in season
Ice cream on request

Filter coffee
Ceylon tea

- R245 PP -

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