

# The CAPETONIAN MENU

## SET LUNCH OR DINNER MENU 1

### STARTER

#### SOUP

Cream of mushroom soup served with freshly baked bread rolls and butter

OR

#### SEAFOOD MOUSSELINE

A tantalising prawn cocktail on a bed of oak salad and dollop of avo mousse

### MAIN COURSE

#### GRILLED FILLET STEAK

Grilled and basted then brushed with garlic and lemon butter on a bed of roasted veg

OR

#### LINE FISH (CATCH OF THE DAY)

Grilled and topped with basil pesto accompanied by seasonal veg

OR

#### LEMON BUTTER CREAM GRILLED CHICKEN

Vegetarian and dietary options available on request

### DESSERT

#### CREPE JUBILEE

Black cherries gently warmed in a skillet served with a vanilla ice-cream

OR

#### TRADITIONAL HOT MALVA PUDDING

and custard

- R265 PP -

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



# The CAPETONIAN MENU

## PLATED SET LUNCH OR DINNER MENU 2

Dear Valued Guest,  
Kindly select 1 option per each of the 4 courses below:

### STARTER

- Cream of butternut soup served with breads and butters
- Vegetable soup
- Minestrone soup
- Seafood chowder

### SALAD

- Greek salad
- Smoked chicken Caesar
- Niçoise salad
- Prawn cocktail
- Vegetarian Caesar with parmesan

All soups and starters accompanied by bread rolls and butters

### MAIN COURSE

- Grilled rump beef in a mushroom sauce served with baked potato
- Grilled chicken fillet topped with garlic butter
- Grilled kingklip topped Cajun squid on a bed of veg (Asian dish)
- Roasted mutton drizzled with jus served with mint sauce

Accompanied by vegetable and potato in season

### DESSERT OF THE DAY

- Panna cotta served with fresh fruit in season
- Crepe jubilee topped with a berry coulis served with a rosette of double cream
- Topsy tart served with hot custard
- Fresh fruit platter

- R315 PP -

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# The CAPETONIAN M E N U

## RAYA COCKTAIL MENU 1

SERVED FROM THE BUFFET

A selection of international and local delicacies from the cold buffet

### CANAPÉS

- Chicken liver mousse en croute
- Spinach & cream cheese roulade on a wholewheat disc (v)
- German salami cornets, olive centered
- Beef and gherkin roll served with a tangy & spicy mayonnaise on cocktail rolls
- Poached cocktail prawn embedded on a crisp fried disc
- Smoked chicken (fingers) on choux with a peppadew remoulade

### HOT

- Spicy sausage roll, wrapped in Chefs secret wholewheat spicy pastry
- Chicken satay, with our special blend of peanut sauce with treacle and molasses
- Spanish beef kofta on skewer
- Mini chicken wrap, in a roti jalan
- Sweet and sour chilli pickled beef wrapped in a Dutch potato rosti
- Garlic crumbed mushrooms (v)

### SOMETHING SWEET

- Cocktail fruit tartlets
- Chocolate gateaux slices
- Mini malva loaves and custard
- Meringue kisses with fresh cream
- Sliced fruit in season

- R295 PP -

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# The CAPETONIAN M E N U

## RAYA COCKTAIL MENU 2 MINI FINGER LUNCH

### COLD

Marie rose shrimp cocktail on a wholewheat disc  
Smoked salmon en croute embedded on a crisp fried crostini  
Smoked chicken medallions on choux with a peppadew remoulade  
Cocktail smoked chicken baguette  
Antipasti buffet, vegetarian or traditional  
Medium rare roast beef platter  
Charcuterie smorgasbord, vegetarian or traditional  
Accompanied by an assortment of bread rolls, butters and mustard

### HOT

Spicy buffalo chicken lollipops  
Beef teriyaki served with a tangy & chilli mayonnaise with cocktail wholewheat rolls  
Mini beef ribs wrapped in hickory smoke  
Camembert crostini topped with red pepper aioli  
Garlic crumbed mushrooms (v)  
Fish fillet goujons served with tartare sauce  
Chicken or beef samoosas with mint chutney

### SOMETHING SWEET

Mini chocolate and tiramisu gateaux slices  
Cocktail fruit tartlets with various toppings  
Cocktail swiss rolls filled with Chantilly cream  
Mini rolled snowballs  
Chocolate mint tartlet cups  
Served with freshly sliced fruits in season

- R295 PP -

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# The CAPETONIAN M E N U

## BREAKFAST FUNCTION MENU 2025 VALID UNTIL FURTHER NOTICE

### COLD SELECTION

A selection of fruit juices to accompany your breakfast

### CAPETONIAN CONTINENTAL BUFFET

A bouquet of freshly baked breads and rolls

Accompanied by a selection of butters and jams

An assortment of continental bites including;

Muffins, scones and other bakery specials of the day

Freshly baked croissants

Accompanied by breads and butters

Cheese and crackers, matured cheddar and mozzarella

Accompanied by our Chefs selection of charcuterie and pickles

Accompanied by garden, freshly sliced seasonal fruits

### CHILLED HEALTH CORNER & DAIRY BUFFET

Bulgarian yoghurt, fruit yoghurt and chunky strawberry yoghurt

Nutty Muesli, All Bran Flakes and Corn Flakes

Chunky fresh fruit salad tinted with orange juice

A selection of two fresh fruits in season

### FROM OUR CHEFS 5 DAILY CHOICE MAIN COURSE

Beef sausage, grilled or sautéed with onions (chicken sausage on request)

Grilled beef macon

Tomato grilled with cheese and drizzled with butter and parsley

Catch of the day poached and wrapped with a touch of fresh cream and butter

Potato Lyonnaise sautéed with grilled onions

Sautéed Malaysian noodles or Mee Goreng served

Scrambled eggs with fresh cream and butter

Baked beans in tomato or marsala

Mushroom and spinach a la crème topped with cheddar or gouda cheese

Served with white, brown or wholewheat toast

Accompanied by bottomless fresh filter coffee and speciality teas

- R215 PP -

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