

The CAPETONIAN MENU

YOUTH DAY LUNCH & DINNER BUFFET

16 JUNE 2026

STARTERS

Soup of the day served with a baker's basket of fresh rolls, breads & butters
Your salad selection from our chefs smorgasbord of delectable condiments including;
Fried or grilled croutons pickles, imported Kalamata olives, freshly picked salad greens, bean sprouts, spring onion scallions, iceberg and Lala rosa greens
Cape style potato with fried onions and boiled eggs
Niçoise salad with gherkins, boiled eggs and chopped parsley
Egg salad topped with sweet chilli sauce tossed in our cucumber relish
Creamy potato salad enveloped in mayo and topped with pickled gherkin and fried onion
Fusilli pasta salad wrapped in our chefs tomato and chilli sauce

ORIENTAL DISHES

Our signature curry of the day nestled in our chefs secret blend of spices
South Indian vegetarian dish of the day cooked in our special chilli blend topped with tarka
Malaysian chicken marsala drizzled with Bulgarian yoghurt and fresh cream topped with fried brinjal
Accompanied by basmati rice
Served with raita and onion and cucumber salsa

CHOOSE FROM OUR CHEFS DAILY SURF & TURF SELECTION

Our chefs delectable range of grills
Grilled BBQ chicken Hawaii topped with glazed pineapple
Open flamed rump Texan steaks, marinated in a chilli glaze
Accompanied by our chefs potato of the day
Served with Chinese fried rice topped with spring onions and cilantro with accompanied sauces
Asian grilled open chicken fillet topped with sweet chilli sauce
Potato fried and topped with duo of sautéed onions
Grilled vegetables in season topped with fresh herbs in a Provençale sauce / or plain
Vegetarian pasta bake of the day wrapped in our garlic cream
or Provençale sauce topped with cheese
Thai "lights out" prawns seasoned in a tangy blanket of buttery sauce scented
with lemon and ginger
Enveloped with seasonal stir fry veg
Cajun calamari tossed in our seasonal stir fry scented with lime and chilli
Grilled fish fillet with onions and tomato tossed in butter scented with garlic and lemon
Chinese sweet and sour chicken served with savoury rice
Nestled with our vegetarian selection in season of fresh produce seasoned

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DESSERTS

Vanilla strawberry cheesecake pudding topped with seasonal berry disc
Mahalabia - an Eastern favourite, milky and creamy topped with vanilla custard and cinnamon
Chocolate and caramel gateaux
Meringue and banana cream pie enveloped with a creamy custard served with strawberry sauce
Capetonian chocolate mousse topped with ganache
French croquembouche eclairs filled with berry compote
Snowball rolls, layered with fresh berry coulis and fresh cream
Ouma's tipsy tart served with hot custard
Accompanied by sliced fresh fruit salad and ice-cream on request

- R325 PP -

T&C's apply. Menus are planned in accordance with seasonal availability, subject to change without prior notice.
Special dietary requirements available on request, in advance.

