

# BUFFET

**R395**

PER PERSON

## ● ARTISAN BREAD OF THE DAY

Focaccia & garlic flatbread with butter & flavoured oils

## ● STARTERS | SALADS

- Chopped Greek Salad with Classic Vinaigrette
- Steamed Green Beans, Red Onion, Almonds & Baby Potato Salad with Roasted Garlic Dressing
- Char-Grilled Brinjal, Vine Tomatoes, Halloumi, and Baby Spinach with Aged Balsamic Emulsion

## ● STARCH

- Parmesan Gratinated Potato Bake with Caramelized Red Onion
- Fragrant Basmati Rice with Coconut, Lime & Coriander

## ● VEGETABLES

- Sauteed Baby Vegetables
- Glazed Butternut Squash with Honey, Sage & pumpkin seeds

## ● MEATS AND SEAFOOD

- Lemon, Garlic & Herb Steamed Line fish with Cream Caper Sauce
- Butter Chicken Curry with Sambals, Raita, Chutney & Poppadoms
- Herb & Garlic Crusted Beef Sirloin with Wild Mushroom Sauce

## ● DESSERT

- Dark chocolate pudding with candied figs & pecans
- Seasonal fruit skewers
- Selection of South African cheeses with pickles & preserve

We respect and accommodate any religious and dietary needs. If you can't find anything suitable on our menu, please speak to our waiters. Please note: All menu items prepared in our kitchens contain traces of gluten, wheat, milk, soya, egg, tree nuts, peanuts, shellfish and/or fish and allergens.