



## NEW YEAR'S EVE

7 COURSE SET MENU,  
31 DECEMBER | 20H00 FOR 20H30 | R2500PP.

### CRUMBED OYSTER

Lime coral cake, gin and tonic foam and strawberry fluid gel

### SPINACH AND LEMON RICOTTA RAVIOLI

Tomato concasse, champagne beurre blanc

### CITRUS CURED SALMON

Asparagus shavings, beetroot meringue shards, pea skordalia

### PRESSED PORK AND SCALLOP

Artichoke, grilled plum, red cabbage and sage veloute

Palate cleanser

### BEEF FILLET

Oxtail croquettes, wild mushrooms and Albufera sauce

### GLAZED CHOCOLATE GELEE MOUSSE

Chocolate streusel and macerated berries

### GRATIN OF GOAT'S CHEESE CROTTIN

Minted cherry salsa, ginger, apricot and pistachio crumble

New Year's Petit Four

