



## Banqueting Set Menu 1

45 USD per person

Menu available for maximum 80 people

### Appetiser

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Caprese entre with mozzarella, tomato and basil and balsamic reduction

### Main Course

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Beef fillet with pomme duchesse, baby corn spears, puree of carrots and red wine jus

### Dessert

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Orange pannacotta with forest berries coulis

## Banqueting Set Menu 2

45 USD per person

Menu available for maximum 80 people

### Appetiser

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Lobster bisque with brandy and cheese croutons

### Main Course

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Oven roast rack of lamb with polenta disk, char-grilled vegetables with lamb jus

### Dessert

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Amarula crème brûlée with chocolate sauce and biscotti biscuit



## Banqueting Set Menu 3

55 USD per person

Menu available for maximum 80 people

### Appetiser

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Carpaccio of beef with parmesan and balsamic reduction

### Main Course

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Baked chicken breast filled with spinach and feta cheese

### Dessert

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Pavlova with lemon cream and fresh papaya and berries sauce

## Vegetarian Option

40 USD per person

### Appetiser (V)

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Mushroom velouté with parmesan shaving

### Main Course (V)

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Creamy soft polenta with grilled vegetables and pesto dressing

### Dessert (V)

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Fruit salad with vanilla ice cream