



# *New Year's Eve Menu 2020*

## *Amuse Bouche*

### **Hawaiian Prawn Soup**

## *Starter*

### **Oysters**

Six fresh Namibian Oysters served with Vietnamese dressing

Or

### **Pan Seared Scallop**

Served with spring onion risotto and corn puree

Or

### **Springbok Carpaccio**

Thinly sliced served with herb roasted baby Tomato, wild rocket and Pecorino Romano crisp and truffle dressing

## *Main Course*

### **Smoked Swordfish**

Served with parsley crushed potato in beurre blanc

Or

### **Herb Marinated Fillet**

Grilled and served on truffle mash, wilted spinach, sautéed wild mushroom and beef jus

Or

### **Baby Lobsters**

Grilled in lemon butter and lightly brushed with garlic

Or

### **Pigalle Platter**

Combination of Prawns and Langoustines grilled with light garlic marinade served with rice and roast vegetables

## *Dessert*

### **Pavlova**

Crème Chantilly, tropical fruit with a passion fruit coulis

Or

### **Chocolate Fondant**

With pistachio ice cream

Or

### **Trio of Mousse**

Blonde, milk and dark chocolate mousse with almond sable and dehydrated chocolate mousse

### **Chocolate Truffles**