

New Years Eve at Pigalle

R1950.00 per person plus gratuity

Amuse Bouche

Prawn soup

Prawn and Shitake Mushroom served in a Seafood and Coconut broth

Starter

Oysters

Six fresh Namibian Oysters served with Vietnamese dressing

Or

Pan Seared Scallop

Served with spring onion risotto and hollandaise sauce

Or

Caramelised Pear and Toasted Almond Salad

Fresh pears and almonds, caramelised and set on butter lettuce and drizzled with honey and mustard dressing

Or

Carpaccio of Fillet

Thinly sliced served with a confit of beetroot, herb roasted baby tomato, wild rocket and Pecorino Romano crisp and truffle dressing

Main Course

Fillet of Fresh Norwegian Salmon

Grilled and served on shallot and parsley crushed potatoes, sauteed asparagus, roast red peppers, tomato salsa and Chardonnay velouté

Or

Herb Marinated Fillet

Grilled and served on truffle mash, wilted spinach, sauteed wild mushroom and Shiraz jus

Or

Lobster

Grilled in lemon butter and lightly brushed with garlic

Or

Pigalle Platter

Delicious combination of prawns and langoustines grilled in lemon butter and lightly brushed with a garlic marinade

Dessert

Lindt Chocolate Fondant

With Cointreau and orange ice cream

Or

Cape Velvet Crème Brulée

And mixed nut biscotti

Or

Lindt cheesecake