



New Year 2020 - Vegan

- Apéritif -

Moët & Chandon Champagne

- Amuse Bouche -

Charred brinjal with a bean and truffle paste on a buckwheat blini

- Starter -

Young roasted and caramelised root vegetable salad with a fig, balsamic and raspberry dressing, topped with a toasted chickpea and sunflower seed crumble

- Intermezzo -

Cherry ice slush

- Main Courses -

Pan-seared tofu block on a mung bean, edamame, spring onion and pack choy stack, topped with crispy seaweed, toasted sesame seeds and a hot and sour sauce

- Desserts -

Poached Cape stone fruits in a fragrantly spiced Malagasy fruit syrup, with an almond milk vanilla ice cream

- Toast -

Midnight Champagne Sabrage!

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R1150 p/guest, regrettably no U/16's