Buffet Dinner 1: From the Grill

Starters/Salads/Soup
Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured meats
Spinach and chicken salad with red cabbage
Ricotta, green beans salad (individual)
Tandoori spiced Caesar salad (individual)
Balsamic broccoli with pumpkin seed, feta and black olives
Build your own salad including dressings and condiments

Warm starters
Corn and coriander fritters
Lamb koftas with raitha

Soup
Chicken Tom Yum Tala

Main course
Beef casserole with root vegetables
Green Thai chicken curry
Zucchini and eggplant picatta with sundried tomato (V)
Vegetable Lasagne
Wok fried soya prawn chow mein
Spanish sautéed baby potato with smoked paprika
Basmati rice
Sautéed green vegetables

From the Grill
Beef steaks/line fish/boerewors/lamb cutlets with a trio of sauces

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Napoli sauce/ 3 cheese sauce / chicken alfredo

From the tandoor
Tikka beef kebabs with butter/garlic naan
Tandoori cauliflower

Desserts
Almond and peach torte
Orange pound cake (whole cake)
Crème brule
Fudge brownie
Toffee malva pudding
Vanilla custard
Fruit skewers with ginger and mint syrup
Ice cream and condiments
Local cheese selection with preserves and crackers

R310
Buffet Dinner 2: Stir fry night

Starters/ Salads/Soup
Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured fish
Crisp Asian vegetables and bean sprout salad
New potato salad with spring onion and gherkins
Balsamic strawberries with asparagus spears (individual)
Indonesian beef peppers (individual)
Build your own salad including dressings and condiments

Warm starters
Crispy panko pork
Wild mushroom risotto balls with gorgonzola dip

Soup
Potato and leek with crème fraîche

Main course
Beef stroganoff with pickled dill cucumber
Durban lamb curry
Roasted butternut with rocket and pecorino shavings
Butter chicken
Vegetable biryani with dhal
Seasonal sautéed vegetables
Lionaise potato with Italian parsley
Pilaf basmati rice

From the Grill
Chow Mein station including beef, chicken, pork, shrimps, soya prawn and Asian vegetables and condiments

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Spicy Putanesca sauce/ Beef bolognaise sauce / white sauce with wine and parsley

From the tandoor
Meat: Tandoori chicken boti with garlic /butter naan
Vegetarian: tikka paneer

Desserts
Chocolate and caramel tart
Vanilla and lemon baked cheese cake (whole)
Peach and coconut slice
Wild berry panna cotta
Orange marmalade pudding
Vanilla custard
Seasonal sliced fruit with coulis
Ice cream and condiments
Local cheese selection with preserves and crackers

R310
Buffet Dinner 3 : Carvery night

Starters/Salads/Soup
Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured meats
Thai crunch salad with spinach and peanut oil dressing (individual)
Roasted peppers tossed with sunblushed tomato and parsley dressing
Candied bacon and rocket salad with pickled onion (individual)
Tossed sweet chilli and chicken noodle salad
Build your own salad including dressings and condiments

Warm starters
Lemon grass , soya and chicken strips
Vegetable spring rolls with dipping sauce

Soup
Roasted pumpkin soup

Main course
Chicken schnitzel with creamy cheddar
Haddock Mornay
Lamb biryani with dhal
Spinach and mushroom rigatoni
Chana masala
Flash fried wok vegetables
Savory basmati rice

From the Carvery
Roast beef buttock with Sea salt, rosemary baby potatoes and beef jus
Pork belly with apple chutney
Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Spicy tomato and red pepper sauce / spinach mornay /Carbonara

From the tandoor
Tandoori lamb cutlets
garlic/butter naan

Desserts
lemon meringue tart
Chocolate Fudge cake (whole)
Peach and almond slice
Sherry trifle glasses
Marshmallow and white chocolate pudding
Peppermint anglaise
Red fruit salad with berry coulis
Ice cream and condiments
Local cheese selection with preserves and crackers

R310
Buffet Dinner 4: From the tandoor

Starters/Salads/Soup
Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured fish
Smoked chicken Waldorf (individual)
Cherry tomato and bococini Caprese (individual)
Tropical coleslaw with spiced pineapple
Goats cheese and beetroot with dressed rocket
Build your own salad including dressings and condiments

Warm starters
Tempura fried brinjal
Cheese and corn samosa

Soup
Lentil makhani soup

Main course
Chicken Khadai
Beef poitjie with corn and root vegetables
Thai green vegetable curry with fresh cilantro and lime leaves
Broad beans and potato curry
Butternut ravioli in a creamy pomodoro
Hassel back potatoes
Glazed carrots with orange and cinnamon
Basmati rice with green peas

From the Grill
Chow Mein station including beef, chicken, soya prawn and Asian vegetables and condiments

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Lamb bolognise/white wine and mushroom cream/basil pomodoro

From the tandoor
Lamb Sheish kebabs
Tandoori fish
Tikka style chicken
Garlic naan/ butter naan/chili cheese naan

Desserts
Dark chocolate mousse
Carrot cake with cream cheese frosting (whole)
Honey and pecan nut tart
Berry and cinnamon steamed pudding with clotted cream
Tropical fruit salad
Toffee and banana eclairs
Ice cream and condiments
Local cheese selection with preserves and crackers

R310
Buffet Dinner 5: from the grill

Starters/Salads/Soup
Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured meats and fish
Courgettes salad with mint, garlic, red chilli, lemon
African mango and cucumber salad (individual)
Thai chicken salad with caramelized nuts (individual)
Salad Nisoise
Build your own salad including dressings and condiments

Warm starters
Spinach badjias
BBQ lamb ribs

Soup
Mushroom veloute

Main course
Chicken casserole
Lamb Kadhai
Indonesian Rendang beef curry with baby brinjal
Vegetarian lasagna with spinach and mushroom
Zucchini chips
Potato croquette
Basmati rice

From the Grill
Beef steaks/whole line fish/ostrich boerewors/lamb cutlets

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Chick pea and pesto/ 3 cheese sauce /bacon and blue cheese

From the tandoor
Chick boti
garlic /butter naan

Desserts
Cape Malay koeksisturs
Vanilla and lemon cake (whole)
Orange and white chocolate mousse glass
Opera slice
Cape date pudding
Vanilla custard
Ice cream and condiments
Local cheese selection with preserves and crackers

R310
Buffet Dinner 6: Stir fry night

**Starters/Salads/Soup**
- Bread Station: Assorted bread rolls/Grissini sticks/French bread
- Selection of cured meats and fish
- Tabbouleh salad with parsley, bulgur and mint (individual)
- Oriental sweet chili beef noodle salad

Tomato and fennel salad with baked fish and balsamic dressing (individual)
- Build your own salad including dressings and condiments

**Warm starters**
- Potato and coriander samosa
- Sticky pork ribs

**Soup**
- Mildly curried butternut and potato soup

**Main course**
- North Indian Butter chicken
- Traditional paella with chorizo and white wine
- Beef lasagna
- Madumbe and sugar beans curry
- Vegetable casserole
- Sautéed green vegetables
- Steamed baby potato with parsley butter
- Pilaf basmati rice

**From the Grill**

**Chow Mein station** including beef, chicken, pork, shrimps, soya prawn and Asian vegetables and condiments

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**
- Putanesca sauce / Beef bolognaise sauce / sautéed garlic and broccoli cream

**From the tandoor**
- Tandoori chicken breast with garlic/butter naan

**Desserts**
- Strawberry pavlova
- White chocolate mousse cake (whole)
- Tiramisu glasses
- Dutch apple tart
- Peach cobbler pudding with berry sauce
- Fresh fruit salad
- Ice cream and condiments
- Local cheese selection with preserves and crackers

R310
Flavors of the East

Starters/Salads/Soup
Bread Station: Assorted bread rolls/Grissini sticks/French bread/roti
North Indian Rice salad
Tossed tandoori paneer with garden greens and raita dressing (individual)
Tandoori lamb and brinjal salad(individual)
Black eyed peas salad with tikka style mushrooms(individual)
Traditional carrot salad with onion and green chili
Build your own salad including dressings and condiments

Warm starters
Tikka style lamb ribs
Vegetable Pakoras

Soup
Lentil makhani soup

Main course
South Indian crab curry
Lamb Khadai
Butter chicken and prawn
Vegetable biryani with soya prawn and dhal
Chick pea curry with madumbe
Tikka spiced baby potato
Buttered seasonal vegetables with parsley
Basmati rice

From the Grill
Fish cakes/chicken tikka sausage

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Butter masala sauce/ 3 cheese sauce /mushroom Alfredo with bacon

From the tandoor
Tandoori chicken
Tandoori baby hake (on the bone)
Tandoori Lamb cutlets
Butter/garlic naan

Desserts
Vermicelli with rice poppadum
Trio of Indian sweetmeats
Chocolate pound cake(whole)
Black forest slice
Seasonal fruit salad
Mango crème brûlée
Ice cream and condiments
Local cheese selection with preserves and crackers
R275
Off the hook

Starters/Salads/Soup
Bread Station: Assorted bread rolls/Grissini sticks/French bread/roti
Selection of cured and smoked fish
Chef Goo’s Thai octopus salad (individual)
Tropical coleslaw with tandoori pineapple
King Island Caprese salad with citrus segments and parmesan shavings (individual)
Roast baby beetroot salad with coriander and balsamic glaze
Cape style pickled fish
Seafood cocktail glasses (individual)
Build your own salad including dressings and condiments

Warm starters
Salt and pepper squid
Hallumi, zucchini and cherry tomato skewers

Soup
Corn and mussel chowder

Main course
Madras fish curry with baby brinjal
Seafood Thermador
Shrimp mac and cheese
Roast baby potato with rosemary and sea salt
Cajun buttered corn on the cob
Wok fried chunky vegetables
Basmati rice

From the Carvery
Whole roast catch of the day

Whole fish and seafood display

From the Grill
Calamari/mussels/line fish/whole fish

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Spicy putanesca sauce/shrimp and fennel sauce/Parsley white wine bechamel

From the tandoor
Tandoori prawns
Butter/garlic naan

Desserts
White chocolate cheese
Carrot cake (whole)
Chocolate brownie
Tiramisu glasses
Red fruit salad
Ice cream and condiments
Local cheese selection with preserves and crackers

R350
South African Sunday Lunch

**Starters/Salads/Soup**

Bread Station: Assorted bread rolls/Grissini sticks/French bread/roti
- Tropical coleslaw with tandoori pine apple
- Caesar salad
- Potato salad with whole grain dressing and spring onion
- Beetroot and coriander salad
- Oriental sweet chili chicken noodle salad
- Build your own salad including dressings and condiments

**Warm starters**
- Risotto balls with sundried tomato and wild mushroom
- Thai fish cakes

**Soup**
- Crème du Barry

**From the Braai**
- Corn on the cobb
- BBQ Pork ribs
- Coral reef fish parcels with chardonnay and spring onion butter
- Beef boerewors
- Marinated lamb cutlets

**From the Main Buffet**
- Traditional Chakalaka
- Braised cabbage with mustard seed and bacon
- Broad beans and madumbe curry
- Basmati rice

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**
- Napoli sauce / carbonara sauce /spinach Mornay

**From the tandoor**
- Tandoori chicken malai boti
- Butter/garlic naan

**Desserts**
- Sherry trifffel glasses
- Soft cinnamon melk tert
- Traditional koeksisters
- Chocolate pound cake(whole)
- Cape Brandy pudding
- Vanilla custard
- Seasonal fruit salad
- Ice cream and condiments

R265