

# signature

RESTAURANT

## VALENTINE'S DAY

14 FEBRUARY 2025  
R3 595 PER PERSON

Includes:

Bottle of GH Mumm Champagne (per couple),  
flower arrangement for her, and live  
entertainment

UMHLANGA

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WINKLMAYR

## **FIRST COURSE**

### ***FRESH OYSTERS***

Four fresh, medium cultivated oysters served with cream cheese, caviar, shallot vinaigrette, and pickled ginger

### ***SALMON AVO ROSES***

Salmon sashimi, avocado, mayo, and caviar

### ***PHYLLO PARCELS***

Baked feta in phyllo pastry, drizzled with thyme honey and toasted sesame seeds, served with pear and micro herbs

## **SECOND COURSE**

### ***CURRIED GNOCCHI WITH PRAWNS***

Pan-seared and seasoned prawns with gnocchi, served in a coconut curry sauce

### ***SIGNATURE SUMMER SALAD***

Mixed lettuce with orange segments, strawberries, Granny Smith apples, and orange vinaigrette

### ***CHARRED OSTRICH***

Spice-rubbed, charred ostrich served with marinated red cabbage, honey mustard crème, toasted pine nuts, and sliced radish

### ***PRAWN & SCALLOP RISOTTO***

Grilled prawn and pan-fried scallop served on risotto with caviar and saffron gel

### ***SEARED TUNA***

Seared tuna loin served with horseradish crème, julienned apple, whole-grain mustard, and shaved fennel

### ***LOBSTER BISQUE***

Slow-roasted lobster with French mirepoix, braised in fish stock, and served with deshelled lobster meat

### ***MUSHROOM TART (V)***

Roasted mushrooms with basil, herbs, and mozzarella, layered on sweet tomato pronto and baked on flaky pastry

### ***PANKO PRAWNS***

Served with rocket, spiral cucumber, sesame seeds, chili mayo, and sweet and sour sauce

### ***Palate Cleanser***

## **THIRD COURSE**

### ***BAKED CHICKEN THIGHS***

Baked chicken thighs with sliced potatoes, onions, mushrooms, long-stem broccoli, and creamy cider mustard sauce

### ***KING PRAWNS***

Prepared the traditional Mozambican way and served with seasonal vegetables and savoury rice

### ***CHICKPEA SALMON***

Baked salmon served on a bed of curried chickpeas, accompanied by asparagus spears, lime pickle, lime crème, and chermoula sauce

### ***SCALLOPS, PRAWNS & TERIYAKI RICE***

Pan-fried scallops and grilled prawns in lemon butter, served with black teriyaki rice, seasoned vegetables, and drizzled with aioli

### ***CURRIED LAMB SHANK***

Slow-roasted, curry-infused lamb shank with garam masala, cinnamon, and coriander, served with mashed potatoes and seasonal vegetables

### ***DUCK LEG CONFIT***

Pan-fried duck breast served on a bed of creamy spinach with leek ragout and honey-glazed carrots, finished with cranberry jus

### ***CHIMICHURRI RIBEYE***

Served on a bed of mushroom and lentil ragout, topped with truffled baba ganoush, crispy julienned potatoes, and charred baby onions

***WILD MUSHROOM RISOTTO (V)***

Grilled exotic mushrooms, pan-fried in olive oil with Arborio rice, white wine, vegetable stock, and cream, finished with truffle oil and a Parmesan tuile

***LANGOUSTINES (ADDITIONAL R1,150 P/P)***

Succulent, butterfly-grilled in lemon butter and garlic marinade, served with seasonal vegetables and savoury rice

***SHELLFISH PLATTER (ADDITIONAL R1,650 P/P)***

Combination of baby lobster, queen prawns, and langoustines, served with seasonal vegetables and savoury rice

*Palate Cleanser*

**FOURTH COURSE**

***CHOCOLATE BROWNIE***

Dark chocolate brownie served with milk stout ice cream, chocolate crumb, and butterscotch sauce

***BERRY SEMIFREDDO***

Berry semifreddo set on baumkuchen, complemented with crisp cannoli

***RED VELVET CAKE***

Freshly home-baked and served with a scoop of vanilla ice cream

***FERRERO ROCHER TIRAMISU***

Chocolate fudge parfait, caramel gel, strawberry salsa, hazelnut crumble, and chocolate ganache