



signature

RESTAURANT

Umhlanga

CHRISTMAS SET MENU

R1 550 per person

Includes Live Entertainment

Starters

Salmon Avo Roses

Salmon sashimi, Avo, mayo and caviar

Lentil Croquettes

Served on a watercress pesto with lemon yoghurt, sour cherry gel, watercress rocket and herb oil linguine or tagliatelle

Mushroom tart

Mushrooms roasted with basil, herbs & layered on a sweet tomato pronto & baked on a flaky pastry, served with mozzarella shavings

Panko Prawns

Served with rocket, spiral cucumber & sesame seeds, finished off with chilli mayo & sweet & sour sauce

Charred Ostrich

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

Line fish Ceviche

Thinly sliced line fish marinated in lime & lemon zest vinaigrette, served with pickled fennel and fennel aioli drizzled with orange oil

Duck Trio

Marinated breast in Asian flavours, seared & served with homemade duck sausage, duck liver mousse, exotic mushrooms, apple puree & pear crisps

Prawn Scallop Risotto

Grilled prawns with pan fried scallop, set on a saffron enhanced risotto, caviar & saffron gel

Main Course

Chickpea Salmon

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

Chimichurri Ribeye

Served on a bed of mushroom, lentil ragout, topped with truffled babaganoush, crispy julienne potatoes and charred baby onions

Spicy Chickpea Curry

Melt in your mouth chick peas with sweet potatoes and coriander, finished off with baby spinach and served with basmati rice

Baked Chicken Thighs

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

Zucchini Prawn Pasta

Tagliatelle pasta with zucchini string, garlic and lemon zest with olive and coriander

Beef T-bone

500g grilled to perfection served with garlic snails and prawns, muesli powder, pan fried exotic mushrooms, potato terrine, basmati rice and port wine jus

Duck Breast Ragout

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

Braised Pork Belly

Slow braised pork belly served with king oyster mushroom, salsa, fresh berries, apple & potato puree, complimented with basil sprouts & fennel

Langoustines (additional R1050 p/p)

Prepared the Mozambican way & served with seasonal veggies & savoury rice

Shellfish Platter (additional R1150 p/p)

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

Oxtail

Served on the bone with rice and saffron new potatoes

Queen Prawns

Prepared the traditional Mozambican way and served with seasonal vegetables and a choice of rice or chips

Desserts

Berry Semifreddo

Berry semifreddo set on Baumkuchen complimented with cannoli

Ferrero Rocher Tiramisu

With chocolate fudge parfait, caramel gel, strawberry salsa and hazelnut crumble

Malva Pudding

Kahlua butterscotch and vanilla pod ice-cream

Chocolate Brownie

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

Cinnamon French Toast

Topped with macerated strawberry compote, decadent vanilla crème and a shot of Oloroso sherry

Children Between 6 & 12

– R575 p/c

Fish and chips

Ribs and chips

Chicken strips and chips

Cheese burger and chips

+

Any dessert of their choice