



signature

RESTAURANT

Umhlanga

VALENTINE'S MENU

R3,595 per person

Includes:

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

AMUSE-BOUCHE
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