



The Bungalow

LUNCH SET MENU

AVAILABLE FOR LUNCH ONLY

○ STARTER ○

HOUSE GREENS (V)

Mixed Leaves, Tomato, Pine Nuts, Boiled Egg, Carrots,
Goats Cheese & House Dressing

OR

CARPACCIO OF BEEF

Sea Salt, Parmigiano-Reggiano, Pine Nuts, Confit Tomato & Truffle Oil

OR

SUSHI PLATTER

Salmon Roses, Avocado Maki & Prawn California

○ MAIN ○

(Served with seasonal vegetables for the table)

GRILLED CALAMARI

Lemon, Garlic, Flat Leaf Parsley, Tartar, Chilli & Savoury Rice

OR

BEEF SIRLOIN

Peppercorn Sauce & Fries (Prepared Medium)

OR

GRILLED CHICKEN BURGER

Brioche Bun, Spicy Aioli, Slaw, Red Cabbage, Red Onion & Fries

OR

HERB FALAFEL (V)

Green Chilli Tahini, Fenugreek, Cabbage, Tomato, Mint & Flat Bread

○ DESSERT ○

YOGHURT PANNA COTTA

Apricot Pureé, Pine Nuts & Honey Comb

OR

BAKED CHOCOLATE TART

Espresso Ice Cream, Caramel Corn & Chocolate Fudge Sauce



The Bungalow

SET MENU 1

AVAILABLE FOR LUNCH OR DINNER

STARTER

CRISPY PRAWNS

Flour, Sea Salt, Black Pepper, Chilli & Lemon Aioli

OR

GREEK SALAD (V)

Feta, Cherry Tomato, Shallots, Cucumber, Olives, Basil,

Black Pepper & House Vinaigrette

OR

CARPACCIO OF BEEF

Sea Salt, Parmigiano Reggiano, Pine Nuts, Confit Tomato & Truffle Oil

MAIN

(Served with seasonal vegetables for the table)

KINGKLIP FILLET

Lemon Butter & Savoury Rice

OR

BEEF FILLET

Peppercorn Sauce & Fries (Prepared Medium)

OR

VENISON

Peppercorn Sauce & Fries (Prepared Medium)

OR

GRILLED CHICKEN BREASTS

Lemon & Fresh Herbs & Fries

OR

LENTILS (V)

Harissa, Coriander, Burrata & Flat Bread

DESSERT

BAKED CHOCOLATE TART

Espresso Ice Cream, Caramel Corn & Chocolate Fudge Sauce

OR

CRÈME BRÛLÉE

Burnt Vanilla Custard, Chocolate & Hazelnut Biscotti



The Bungalow

SET MENU 2

AVAILABLE FOR LUNCH OR DINNER

AMUSE-BOUCHE

OYSTERS

Lemon & Black Pepper (3 per person)

STARTER

TUNA TARTARE

Avocado, Crispy Shallots & Sesame Lime Soya

OR

GREEK SALAD (V)

Feta, Cherry Tomato, Shallots, Cucumber, Olives,
Basil, Black Pepper & House Vinaigrette

OR

CARPACCIO OF BEEF

Sea Salt, Parmigiano-Reggiano, Pine Nuts, Confit Tomato & Truffle Oil

MAIN

(Served with seasonal vegetables for the table)

KINGKLIP & PRAWNS

Lemon Butter & Savoury Rice

OR

BEEF FILLET

Truffle Mushroom Butter & Fries (Prepared Medium)

OR

LAMB CUTLETS

Rosemary, Sea Salt, Lemon & Baby Potatoes (Prepared Medium)

OR

SUPER GREEN STIR FRY (V)

Asparagus, Scallions, Edamame, Enoki, Spinach, Chilli & Noodles

DESSERT

BAKED CHOCOLATE TART

Espresso Ice Cream, Caramel Corn & Chocolate Fudge Sauce

OR

CHEESECAKE

Lemon, Pineapple and Coconut Salsa & Toasted Sesame Wafer



TERMS & CONDITIONS

Should the above menu not suit your requirements, please send us your budget and requirements and our chefs will tailor-make a menu to suit your individual needs

Menu rates are inclusive of VAT, but exclude a 10% gratuity and all beverages

Menus are valid until August 2019

After-dinner cheese platters are available at an additional R500 per platter (serves 4 and must be pre-ordered)

Add one cup of filter coffee / tea to your menu at R20 per person (excluding speciality coffees and teas)