

DINNER MENU

(v) - vegetarian

STARTERS

roasted tomato and basil - US\$10
served with parmesan and lavash bread

smoked salmon with prawn - US\$15
with horseradish cream and lime vinaigrette

falafel salad (v) - US\$12
with aubergine purée, rocket and a mint and yoghurt dressing

baked camembert (v)- US\$12
with caramelised onion, vine tomatoes and a balsamic reduction

ostrich carpaccio - US\$16
with rocket and watercress salad, and a red wine and soya reduction

MAINS

pan fried salmon - US\$26
with gremolata vegetable quinoa and a ginger, garlic and chardonnay sauce

pepper crusted beef fillet - US\$24
with butternut purée, honey glazed baby onion, corn, broccoli
basil pesto and a red wine jus (contains nuts)

braised lamb shank - US\$20
with cauliflower, baby vegetables and a savory potato pancake

artichoke and mushroom risotto (v) - US\$18
roasted artichoke heart, brown and porcini mushroom
with parmesan shavings

stuffed chicken breast - US\$18
with spinach and feta on a red pepper coulis, sweet potato cakes
and green beans

spiced vegetable tagine (v) - US\$18
a zucchini, eggplant and raisin tagine topped with coriander and spices

venison of the day - US\$24
please enquire with your butler