

# MOTHER'S DAY LUNCH | 8 MAY

## STARTERS

### Seared Tuna Carpaccio

Wasabi avocado, beetroot, caper berries, coral tuile, micro herbs

OR

### Mushroom Veloute

Creamy forest mushroom soup, mushroom croutons, coriander

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## MAIN COURSE

### Slow-braised Breast of Lamb

Celeriac mash, confit fennel, tender stem broccoli, merlot jus

OR

### Potato Gnocchi

Spinach, mushrooms, sun-dried tomato pesto

OR

### Line Fish

Creamy mussels, tagliatelle, saffron sauce, asparagus, fennel, salmon caviar

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## DESSERT

### Custard Slice

Apple, almond biscuit, vanilla ice cream

Two Course R360 pp / Three Course R450 pp  
Price excludes gratuity and drinks



10% Service charge added to bills of 6 - 10  
12% Service charge added to bills of 11 or more