SET MENUS

Please select your uniquely tailored dining experience from our set menu options. We are happy to assist with guidance to ensure a well-balanced menu, or design a customised menu to meet your requirements.

Select one dish of each course to complete your perfect three course menu. Should you wish to have more than one choice per course, for each additional choice, the following charges will apply per additional course. Maximum three choices per course.

Starter	**R96 pp**
Main	**R132 pp**
Dessert	**R81 pp**

SUPERIOR MENU

R485 pp

STARTERS
Select one dish

- ☐ Truffle roasted cauliflower and courgette terrine with red wine and shallot pearls, pickled shimeji
- ☐ Wild rosemary roasted ratatouille vegetable tower with sugar bean hummus and Macgregor olive and wild fennel tapenade, wild garlic and roasted pepper oils
- ☐ Tomato tart assiette, fresh tomato and basil, nasturtium pesto, buffalo mozzarella, roasted tomato, saffron and macadamia vinaigrette and wild greens
- ☐ The Table Bay Caesar salad bouquet with Healey's cheddar crisp, wild garlic sourdough croutons and pickled quail's egg
- ☐ Cucumber, yoghurt and wild fennel soup with lemon leaf dust and local caviar (cold)
- ☐ Sweet potato, roast apple and ginger soup with beetroot and apple salsa and beetroot dust
- ☐ Fresh tomato and roasted pepper gazpacho with wild fennel crème fraîche (cold)
- ☐ Roasted butternut soup with cinnamon cream, Malay spiced pumpkin seeds and hearth bread croutons

MAINS
Select one dish

- ☐ Wild sage roasted free-range chicken supreme on creamed pap with wild fennel and spinach, roasted tomato, apple chutney and roasted apple jus
- ☐ Sous vide chicken breast filled with wild garlic, cranberry, hibiscus and cream cheese, lemon crush potato, wild greens and hibiscus jus
- ☐ Rooibos tea smoked chicken ballantine stuffed with apple and thyme sausage, roasted leek mash, red onion and watercress petit salad and thyme jus
- ☐ Buchu, lemon and parsley crusted linefish with warm baby potato salad, fresh shaved fennel salad, lemon leaf beurre blanc
- ☐ Pork neck galantine with dukkah, smoked samp and beans, wild and dune spinach, grilled nectarine purée and jus
- ☐ Herb and dijon mustard beef sirloin with potato batons, baby carrots, parsley and lemon pesto, garlic aioli and red wine jus
- ☐ Pressed braised beef short rib with dune spinach crust, wild garlic, green bean and pea risotto and red wine jus
- ☐ Cape Malay tempura brinjal tower, chakalaka relish and roasted brinjal purée
- ☐ Roasted butternut risotto with sage beurre noisette

DESSERTS
Select one dish

- ☐ **Chocolate indulgence**
  Milk chocolate flexi ganache, caramel popcorn, microwave chocolate almond cake, salted caramel ice cream
- ☐ **Tiramisu**
  With coffee macaroons, chocolate sauce and pistachio brittle
- ☐ **Mille feuille of trio chocolate**
  With orange ice cream and almond praline
- ☐ **Saffron whipped panna cotta**
  Rose pelargonium jelly, pistachio praline and cardamom and condensed milk ice cream
- ☐ **Citron tart slice**
  Pistachio ice cream and macerated strawberries

All menus include 15% VAT and are subject to change without notice, depending on availability and prices of products. 10% service charge is applicable.
Valid for confirmed contracted functions between 1 December 2017 to 30 November 2018.

PRESTIGE MENU

R580 pp

STARTERS
Select one dish

- ☐ House cured and smoked crocodile carpaccio with pickled tomato petals, cucumber and Cape gooseberry salsa
- ☐ Free-range sous vide chicken and nasturtium pesto roulade with macadamia crust, naartjie gel, chicken liver purée and black pepper tuile
- ☐ Seared yellowtail carpaccio, tiger's milk jelly, yuzu pearls, compressed apple, fennel and cucumber petit salad
- ☐ Marinated baby calamari with pineapple carpaccio, lemon slaw and chilli-rooibos vinaigrette
- ☐ Rooibos and hibiscus poached pear with local goat's cheese soft meringue, toasted seed muesli and wild greens
- ☐ Truffled cauliflower soup with poached quail's egg
- ☐ Wild mushroom soup with wild garlic cream and pickled shimeji

MAINS
Select one dish

- ☐ Seared Franschhoek trout with wild garlic and lemon risotto, warm apple and fennel salad and apple cider beurre blanc
- ☐ Roast wild sage pork fillet with roasted apple and leek mash potato, long stem broccoli, apple jus
- ☐ Braised pork belly, plum chutney and purée, rainbow carrots, parsnip purée, spring onion mashed potato, roasted plum jus
- ☐ Duo of lamb, loin and braised shoulder with herbed potato dauphinoise, baby carrot purée and mint jus
- ☐ Braised rolled lamb shoulder, creamy mint pap, roasted chakalaka vegetable terrine and jus
- ☐ Karan beef fillet with wild mushroom crust, thyme potato fondant, roast parsnip and parsley purée, baby carrots and jus
- ☐ Wild mushroom risotto with porcini dust
- ☐ Roasted rainbow pepper and courgette terrine with herbed local goat's cheese and creamy wild rosemary polenta

DESSERTS
Select one dish

- ☐ **Citron tart slice**
  Pistachio ice cream and macerated strawberries
- ☐ **Deconstructed Black Forest-chocolate crémeux**
  Vanilla bean kirsch bavaroise, devil's food cake, cherry tuille, cherry gel, whipped cherry cream
- ☐ **Carrot cake**
  With orange and white chocolate cheesecake, cinnamon ice cream, praline, orange syrup
- ☐ **Fresh fruit plate**
  With rosewater and mint sorbet

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PLATINUM MENU

R660 pp

STARTERS
Select one dish

- ☐ Buchu smoked Franschhoek trout with mint grilled courgette and cucumber, smoked snoek cream, citrus gel and yuzu pearls
- ☐ Seared Norwegian salmon, smoked West Coast oyster, cucumber-fennel and curry gel, yuzu pearls and radish sambal
- ☐ East Coast rock lobster carpaccio with curry vinaigrette, avocado and roasted pepper chakalaka
- ☐ MCC poached Sunshine Valley marrons with soutslaai and dune spinach and pickled sour fig
- ☐ Roast duck breast and confit duck leg terrine, apple and grape compote, thyme shortbread soil
- ☐ Classic Karan beef carpaccio with truffle cream, pickled wild mushrooms, porcini dust and wild garlic shortbread
- ☐ Thai watermelon and prawn soup with compressed watermelon
- ☐ Cured baby beetroot, compressed apple, radish, braised beetroot tartar, beetroot soil and local goat's cheese soft meringue
- ☐ Smoke-roasted onion and leek soup with kale and Healey's cheddar baguette

SORBET

Select one dish

- ☐ Raspberry and lime
- ☐ Lime and mint
- ☐ Mint and lemongrass
- ☐ Mango and basil
- ☐ Kiwi
- ☐ Pineapple and ginger
- ☐ Apple and cinnamon

MAINS
Select one dish

- ☐ Seared yellowfin tuna with Mouille Point seaweed crust, roasted tomato beurre blanc and warm salad nicoise
- ☐ Fennel and basil crusted Norwegian salmon with lemon and dill crushed potato, artichoke, fennel, fine bean and confit red onion salad, wild fennel beurre blanc
- ☐ Biltong dusted beef fillet with oxtail ravioli, potato dauphinoise, wild mushrooms, fine beans and red wine jus
- ☐ Mint and buchu crusted lamb rack with cumin crushed sweet potato, English and dune spinach, mint jus
- ☐ Wild rosemary grilled springbok loin, apple and plum wellington, glazed baby beetroot, smoked parsnip purée and plum jus
- ☐ Roast duck breast with pickled red cabbage, udon noodle, warm citrus and pak choi salad and orange jus
- ☐ Coriander gnocchi with roasted pepper chakalaka
- ☐ Wild mushroom risotto with porcini dust and truffle cream

DESSERTS
Select one dish

- ☐ **Red velvet cake**
  Boiled milk crémeux, beetroot jelly and candied walnuts praline and raspberry sorbet
- ☐ **Tiramisu**
  With coffee macaroons, chocolate sauce and pistachio brittle
- ☐ **Mille feuille of trio chocolate**
  With orange ice cream and almond praline
- ☐ **White chocolate and salted caramel honey hive**
  Honey and yoghurt whipped panna cotta, honey comb toffee, granadilla gel

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LUXURY ADDITIONS

(Full guest participation required.)
These items can only be added to an existing menu, and not booked separately.

ADD PALATE CLEANSER

- ☐ Raspberry and lime sorbet
- ☐ Lime and mint sorbet
- ☐ Mint and lemongrass sorbet
- ☐ Mango and basil sorbet
- ☐ Kiwi sorbet
- ☐ Pineapple and ginger sorbet
- ☐ Apple and cinnamon sorbet — **R35 pp per item**

ADD CHEESE COURSE

Served family style on platters or along with the Grand Buffet if selected

- ☐ A selection of local artisanal cheese with preserves, bread and biscuits — **R125 pp**

ADD GRAND DESSERT BUFFET

The Table Bay signature rainbow cheesecake
Milk chocolate, coffee and almond praline cake
Salted caramel and chocolate peppermint mousse cups
Chocolate croquembouche tower
Saffron and cardamom crème brûlée
Classic opera cake slices
Macadamia bake well tart
Cape gooseberries and yoghurt vanilla panna cotta
Orange macerated strawberries with fresh vanilla cream
Cape Malva pudding with crème Anglaise — **R150 pp**

ADD FRIANDISE

Served family style on platters

- ☐ Pastry chef's selection of petit fours — **R40 pp**
- ☐ Pastry chef's selection of homemade chocolate truffle — **R55 pp**

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INTERACTIVE LIVE OYSTER STATION (3 PIECES PER PERSON)

Fresh oysters shucked while you wait with red onion mignonette, white balsamic and fynbos vinegar, chopped pickled cucumber, yuzu pearls, red and green Tabasco sauce, fresh cracked black pepper
R135 pp

PERSONAL SUSHI CHEF*

Include a live sushi station for your special event. Have your sushi handmade to order by your personal sushi chef.

Sashimi, nigiri and maki made from prawn, salmon, tuna and linefish.

Professionally prepared and served from a white plinth bar.
R345 pp

Minimum of 40 required.
*5 working days' notice required

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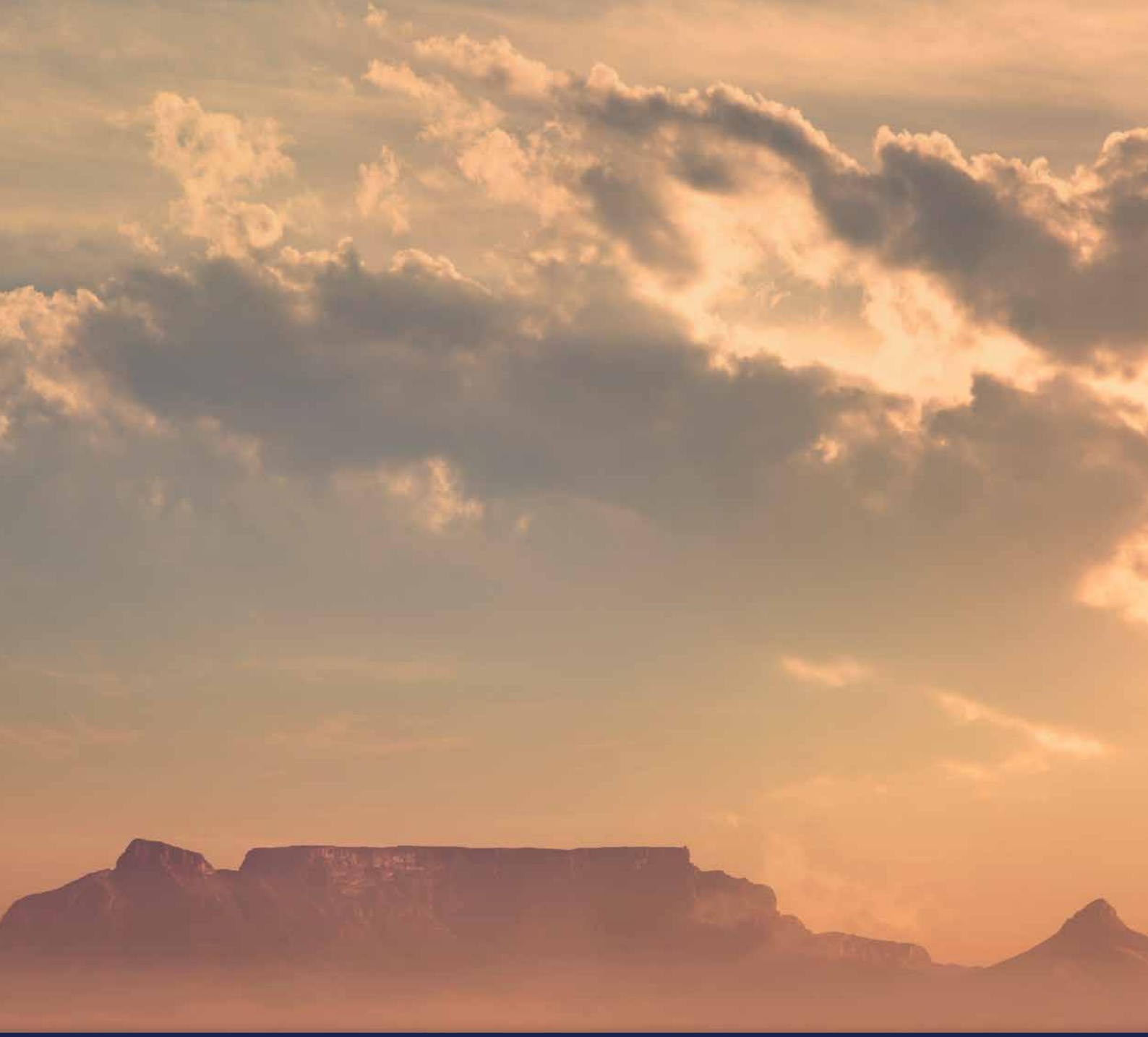

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