

# LOUNGE DINNER | 14 FEBRUARY

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From 19h00 in the lounge, dress code is Smart  
R1250 per Person

Entertainment | Pianist, Henry Dike and Saxophonist, August West

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WELCOME | Méthode Cap Classique

## AMUSE-BOUCHE

Oyster Ceviche

## STARTER

Heirloom tomato salad with toasted sunflower seeds, fresh basil,  
tomato foam and passion fruit dressing

## ENTRÉE

Prawn and fennel tortellini with lemon beurre blanc

## PALATE CLEANSER

Peach and vanilla sorbet in Champagne

## MAIN COURSE

Brioche crusted beef fillet with baby carrots, potato pave  
and red wine jus

## DESSERT TO BE SHARED

Valrhona chocolate fondue accompanied by a selection of home made  
accouterments, including fresh strawberries, paté de fruit, brownie and macarons

## CHEESE TO BE SHARED

Local cheese selection with crackers, lavash, dried fruit,  
pickles and homemade preserves

## FRIANDISE

Red rose and heart shaped bon bons