



Valentine's Lunch and Dinner

welcome glass of Villiera tradition Brut

nambian oysters with smoked salsa

sherry consommé

or

classic french bisque with crayfish ravioli

or

garden salad with figs, goats' cheese, toasted almonds, sun dried tomato and a rose vinaigrette

quail with whipped nutmeg potatoes and amarula sauce

or

fresh line fish with a waldorf barley salad and a garlic red wine vinegar emulsion

or

lamb loin chops with pistachio nut crust, sautéed herb gnocchi and a port and berry emulsion

or

champagne risotto with wild mushrooms, thyme and truffle oil

chocolate fondant with raspberry panacotta

or

trio of berry sorbet and fruit coulis

or

local cheese board with homemade preserves

coffee/tea/espresso with truffles

R285

Romantic getaway

Stay the night:

valentine's dinner, luxury accommodation and full champagne breakfast
1450 per person sharing

Stay the weekend:

valentine's dinner, 2 nights luxury accommodation with full champagne breakfast
2250 per person sharing