

VALENTINES @ SALT



ON ARRIVAL

Villiera rosé

AMUSÉ BUSH

springbok and beef carpaccio

STARTERS

*oysters, served on crushed ice - 3 with fresh lemon & 3 with a berry coulis
salmon gravadlax, marinated with vanilla vodka & tuna tar tare served with quail egg
strawberry, kiwi and gooseberry green leaf salad, topped with a raspberry balsamic vinaigrette*

rose sorbet

ENTRE

smoked gazpacho with basil pesto and coriander cream

champagne sorbet

MAINS

*pan seared norwegian salmo, served on a celeriac puree, a red horseradish cream reduction and
caramelized beetroot*

*pink peppercorn crusted beef fillet, roasted root vegetables, accompanied by a red wine jus,
rosemary and garlic roasted new potatoes*

*crusted lamb rump, served with truffle creamed butter potatoes, rosemary glazed baby vegetables
and a port jus*

roasted butternut and wild mushroom risotto with grilled asparagus, parmesan shavings

DESSERTS

*wild berry cheesecake with raspberry coulis
rosewater and white chocolate panacotta
chocolate twice baked soufflé with amarula ice-cream*

CHEESE BOARD

*a selection of south africa's finest cheeses
fresh brewed coffees and a selection of infused tea's*



**R450 per person
inclusive of VAT**