

# AMBASSADOR HOTEL

BANTRY BAY · CAPE TOWN

## Salt Set menu 1 – R250

### Starter

capreses tarte tartine with basil and coriander pesto, micro green salad and parma ham crisps

-OR-

Springbok carpaccio, crushed pistachios and pink peppercorns and a vanilla bean aioli

### Mains

flaked tuna and roasted tomatoes with wild rocket, tossed with basil pesto, capers in tagliatelle

-OR-

thyme and lime marinated chicken supreme served with a peppadew dauphine, with a tarragon jus

-silent veg option-

tower of roasted mediterranean vegetables, layered with chevron goat's cheese served with a butternut and rosemary puree

### Desserts

belgian chocolate crème brulee

-OR-

white chocolate with mint leaf and wasabi panacotta



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# AMBASSADOR HOTEL

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## Salt Set menu 2 – R290

### Starter

calamari served with a pickled mushroom, zucchini and beetroot salad, rooibos marbled egg, mirin and sake vinaigrette

-or-

pistachio and pink peppercorn springbok carpaccio with a vanilla bean aioli

### Mains

pan seared norwegian salmon, glazed with honey and 5 spice on a bed of stir fried vegetables with toasted cashew nuts and soba noodles, saffron butter rounds

-or-

confit duck supreme served with caramelized walnuts and a porcini and asparagus risotto, orange balsamic reduction

-silent veg option-

tower of roasted mediterranean vegetables, layered with chevron goat's cheese served with a butternut and rosemary puree

### Desserts

bitter chocolate and hazelnut fondant

-or-

frozen melon marinated in southern comfort served with a berry compote



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## **Salt** **Set menu 3 – R320**

### Starters

salmon gravadlax with fennel and horseradish marinated boconcini, green leaf salad with orange and lemon slivers, deep fried caper berries

-OR-

grilled asian marinated tofu served with a green salad and pickled mushroom & zucchini, beetroot with rooibos marbled egg, mirin and sake vinaigrette

-OR-

pistachio and pink peppercorn springbok carpaccio with a vanilla bean aioli

### Mains

pan seared norwegian salmon, glazed with honey and 5 spice on a bed of stir fried vegetables with toasted cashew nuts and soba noodles, saffron butter rounds

-OR-

pan fried fillet of beef filled with a mushroom and blue rock duxelles, served with a rosemary potato fondant and a medley of baby vegetables, parma ham and white rum jus

-silent veg option-

tower of roasted mediterranean vegetables, layered with chevron goat's cheese served with a butternut and rosemary puree

### Desserts

trio of homemade parfaits

-OR-

strawberries and pears poached in red wine and balsamic vinegar served with vanilla crème

-OR-

frozen melon marinated in southern comfort served with a berry compote



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# AMBASSADOR HOTEL

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## Salt Set menu 4 – R350

### Starters

crayfish and brandy bisque with a truffle oil foam

-or-

sesame crusted quail breast layered with red wine poached pear on a sweet corn fritter, micro greens with a balsamic and sesame oil vinaigrette

-or-

caprese tarte tartine with basil and coriander pesto, micro green salad with parma ham crisps

### Mains

1 pan fried king tiger prawn; 4 queen tiger prawns; grilled line fish; calameretti; 4 mussels in saffron and white wine sauce, accompanied by lemon crème, chimichuri sauce, garlic butter and spanish rice

-or-

grilled lamb rack crusted with calamata olive and thyme, confit bulb of garlic, crushed lyonnais new potatoes, merlot jus

-or-

pan fried fillet of beef filled with a mushroom and blue rock duxelles, served with a rosemary potato fondant and a medley of baby vegetables, parma ham and white rum jus

-silent veg option-

tower of roasted mediterranean vegetables, layered with chevron goat's cheese served with a butternut and rosemary puree

### Desserts

selection of local and international cheeses with preserves, nuts and fruits

-or-

belgian chocolate crème brulee

-or-

frozen melon marinated in southern comfort served with a berry compote



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