

Buitenverwachting

Restaurant



- 2018 New Years Eve Menu -

Welcome drink served on arrival

Canapés:

Served at your table

Amuse Bouche

Fior di latte espuma:

12 year aged balsamico, tomatoes & pearls, olive oil

1st

Raw, marinated, seared Tuna & Prawn:

Cucumber relish, pak choi, seaweed-sprout salad, ginger, soya, sesame, black garlic pickled daikon, citrus dressing

2nd

Pan fried Duck Breast, L'orange Sauce:

Crispy gratin, red cabbage, puy lentils, vichy carrot

Intermediate

Gin-Tonic-Lime-Mint:

Spoon, espuma, jel

Main

Duo of Chalmar Beef, aged Balsamico Jus:

Fillet, oxtail pierogi, bone marrow, shallot, tender stem, squash, parsley

Dessert

Buitenverwachting Variation:

- Roasted apricot, saffron honey ice cream, polenta sponge
- Gianduja cream marbled chocolate cone
- Raspberries in jelly, espuma, sauce, crispy sponge
- Yuzu, mango mousse, pineapple
- Chocolate fondant, spiced orange, caramel log

Menu Price R1440.00 per person

Menu Price R1740.00 with Wine Pairing per person

Kindly e-mail for more information: restadmin@buitenverwachting.com

Dishes are subject to change without notice

We will do our best to cater for specified dietary requirements please inform us 2 weeks prior

