

Raphael's Sunday Lunch

SUNDAY LUNCH: 3 Course-Menu with a Glass of ASARA CAPE FUSION 495

FOR THE TABLE

Freshly Home Baked Bread Rolls, Flavored Butter & Biltong Pâté

STARTERS

BUFFELS BAY SQUID

Crispy Fried Baby Squid, Spinach & Feta Stuffed Calamari Tubes, Lemon & Wasabi Purée
Seaweed Crisp

PEAR CARPACCIO (V)

Poached Peckham Winter Pears, Gorgonzola Cream, Honey Glazed Walnuts, Wild Arugula
Lime & Vanilla Vinaigrette

MAIN COURSES

OSTRICH FAN FILLET

Char-Grilled Ostrich Medallions, Van Der Plank Potatoes, Carrot & Sumac Purée
Oven Roasted Seasonal Vegetables, Sour Berry Jus

LINE-CAUGHT FRESH HAKE

Saldanha Bay Mussels, Crispy Polenta, Light Curry Velouté, Roasted Waterblommetjies

CABBAGE LEAF & MUSHROOMS (V)

Young Cabbage, Mushroom Mousseline, Dill Cream, Grilled Baby Onions

DESSERTS

DARK CHOCOLATE FONDANT

Chocolate Lava, Raspberry & Red Bell Pepper Sorbet, Sable Crisp

PINEAPPLE TARTE TATIN

Crème Anglaise, Coconut & Lemongrass Ice-Cream

WINES

ASARA Cape Fusion White: Chenin Blanc, Viognier & Chardonnay Blend

ASARA Cape Fusion Red: Shiraz & Pinotage Blend

ASARA Cape Rosé: Malbec & Merlot Blend

Please note a 10% gratuity will be added to each table

