

BOHO
Social
CELEBRATION MENU

AMUSE – BOUCHE

Aubergine caviar and truffle bruschetta (vg)

STARTERS

Crab bisque risotto finished with coconut ice cream & basil oil

or

Avocado mousse, air dried cherry tomato, coriander pesto & crispy lavash

or

Brown rice, almond & roasted zucchini salad (vg)

MAIN COURSES

Slipper Lobster

saffron gnocchi, pea puree, braised leek cream

or

Grilled Beef Fillet

gratin potato, roasted red onion puree, sauteed kale, garlic crisps
& red wine dressing

or

Sugar Bean Brandade Fritter

zucchini and carrot spaghetti. roasted garlic & basil (vg)

DESSERTS

Coconut panna cotta, mango & green chilli salsa

or

Dark chocolate torte, peanut brittle, chilled Amarula crème anglaise

or

Grilled banana pancakes (vg)

\$75 p.p | bottle of house wine per couple included

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A P E R I T I V O M E N U

Vegetarian Platter: 15K

Boiled chickpeas with raw mango & coconut

Cassava crisp

Watermelon nigiri

Turmeric-scented pickled vegetables

Chickpeas hummus with pita

Surf-Turf Platter: 20K

Smoked chicken

Dry cured tuna

Pickled sardine

Smoked beef hump

Smoked marlin

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DINNER MENU

STARTERS

Gambas Pil Pil

chili & garlic prawns, feta cheese, potato & rosemary toast (sh/d/a)
or

Beef Tataki

beef, avocado & coriander creme, charred cherry tomato, scallion, burnt garlic,
ginger floss, wasabi crumb, ponzu (gf/s/d)

or

Get Roasted

crispy chickpeas, humus, cucumber ribbons, tahini dressing (vg/gf)
or

Hail Caesar

lettuce, boiled egg, croutons, parmesan, caesar dressing (d/e)

MAIN COURSES

Ossobuco

beef, red wine risotto, olive oil poached tomato, gremolata (d/a)
or

Pan Fried Mahi-Mahi

mahi – mahi, saffron risotto, port wine poached dates, almond – (n/gf/d/a)
or

Swahili Octopus

octopus, mildly spiced coconut based curry, sticky rice (gf)
or

Indian Malai Kofta

cottage cheese & potato dumplings, tomato & cashew nut sauce,
served with coin paratha or sticky rice (n/v/d)

DESSERTS

Boho Brownie

vanilla ice-cream (v/d/e)
or

Mango & Lemongrass Panna Cotta
candied ginger, passion fruit fool (v/n/d/e)

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GROUP MENU

STARTERS

Spinach & Feta Samosa
coriander crème fraiche

or

Classic Octopus
potato, red onion, tomatoes, olive tapenade

MAIN COURSES

Catch of the Day

choice of fries or sticky rice, lemon butter

or

Tenderloin
beef, roasted butternut squash puree, saffron couscous,
sesame green beans, almond & arugula

or

Classic beef or chicken burger
lettuce, tomato, red onion & dill pickle, fries

or

Pad Thai
rice noodles, stir-fried vegetables, roasted cashew nuts

DESSERTS

Lemon Tart

or

Boho Brownies