

# THE 5<sup>TH</sup>

## CELEBRATION MENU

### AMUSE – BOUCHE

Aubergine caviar & 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

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## APERITIVO MENU

### **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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## GROUP MENU

### STARTERS

Chermoula Eggplant

coriander & cumin spiced eggplant, saffron couscous, black pepper yogurt,  
almond, cumin & pomegranate dressing

or

Beef Tataki

beef, avocado & coriander creme, charred cherry tomato, scallion,  
burnt garlic, ginger floss, ponzu

### MAIN COURSES

Pan-Fried Mahi-Mahi

mahi-mahi, saffron risotto, port wine poached dates, almond

or

Sticky Chili Chicken

sesame, soy & honey glazed chicken, bell pepper,  
& spring onion served with egg fried rice

or

Cauliflower Risotto

candied walnut, pistachio crumb, white truffle oil

### DESSERTS

Salted Caramel Cheesecake

or

Flourless Chocolate Cake

# THE 5<sup>TH</sup>

## LUNCH MENU

**Choose any two  
& a Glass of wine or mocktail**

### **From the Garden**

Roasted cauliflower salad

Fattoush salad

Chermoula eggplant

Vada pav

### **From the Farm**

Beef tataki

Sticky chilli chicken

Butter chicken pav

Sesame beef, kimchi & avocado salad

### **From the Ocean**

Calamari & bacon

Thai calamari skewer

Mini grilled fish

Seared tuna with green papaya salad

### **Sweet Treats**

Tender coconut panna cotta

Upendo chocolate brownie

Fresh fruit platter