

Flames.

ARTISAN BRAAI · CRAFT BEER

1st & 2nd January 2022

Brunch Buffet

11h00 - 14h00

ZAR 795

Start with a Glass G.H. Mumm Brut

Cold Buffet Selection & Live Stations

Selection of Breads, Pastries and Danishes (D)(V)
Fresh Fruit Selection (VG), Cereals (V) and Yoghurts (D)(V)
Citrus Segment Salad with Mint (VG)
Cherry Swirl Frozen Yoghurt with Mixed Berries (D)(V)
Belnori Goat Cheese Quiche with Asparagus and Caramelized Onions (D)(V)
Mexican Frittata with Potato, Chorizo, Paprika (P)
Crispy Spinach and Ricotta Phyllo-Parcels (D)(V)
Cocktail Bagel with Smoked Salmon, Pickled Cucumber and Caviar Cream Cheese (D)

Salads

King Prawn Salad with Mango and Fresh Coriander (S)
Roasted Beetroot Salad with Gorgonzola, Walnuts and Avocado (N)(D)
Tossed Caprese Salad of Braai'd Peaches, Heirloom Cocktail Tomato, Bocconcini, Basil Pesto (V)(N)(D)
Beef Teriyaki with Ginger and Sesame Seed Fusilli Pasta Salad (D)
Barley, Quinoa & Miso Marinated Tofu With Bean Sprouts & Coriander (VG)
Roasted Turkey Cesar Salad with Pomegranate, Endive and Orange Salad with Walnuts and Feta Cheese (D)
Tuna Niçoise (D)
Salmon Gravlax with Pickled Vegetables
Springbok Carpaccio with Truffle Mayonnaise, Chive and Crispy Lavash
Selection Of 3 Seasonal Chef Choice Salads, Dips, Dressings and Sauces

Vegetable Mezze

Fried Halloumi Kebabs | Falafel | Crumbed Mushrooms
Olives | Marinated Artichokes | Braai'd Zucchini | Roasted Red Pepper
Sundried Tomato Pesto | Baba Ghanoush | Vegetable Crisps
Flat Bread (V)(D)(N)

Charcuterie Selection

Game Terrine with Cranberry Relish (D)(N)
Vegetable En Croûte (V)(D)
Venison Pâté with Cranberry Relish (D)
Salami (P) | Prosciutto (P) | Spanish Chorizo (P) | Coppa (P)
Dried Apricots | Pear
Selection of Preserves
Selection of Chutneys Cornichons (V)
Alsatian Onion Tart with Quark And Prosciutto (P)(D)
Artisanal Breads | Crackers | Lavash | Rye (V)

Sushi Bar

A Selection of all your Favorite Sushi
Spiced Inari Prawn Rolls (S)
Tuna and Avocado Rainbow Rolls
Crab Maki (S)
Served With
Pickled Ginger | Wasabi | Soy Sauce



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Hot Selection

Croque Madame

Toasted Sourdough, Gypsy Ham, Gruyère and Parmigiana Reggiano Béchamel
Truffle Salt and Soft Fried Egg (D)(V)

Flapjack Stack

Buttermilk Flapjacks, Bacon, Maple Syrup, Banana
Whipped Mascarpone (D)(P)

Wagyu Brunch Bun

Duck Egg, English Muffin, Wagyu Beef Burger, Avocado
Le Petit France Camembert, Chakalaka and Arugula (D)

Monkfish Cooked Meunière

Lemon Orzo Risotto, Parmesan Roasted Asparagus, Heirloom Cocktail Tomatoes
Arugula, Beurre Blanc (D)

Braised Duck Leg with Dried Prunes

Pomme Purée, Braised Peas, Lettuce, Bacon, Mint (D)(P)(A)

Veal Paillard with Lemon Mustard Sauce

Potato Terrine, Exotic Mushrooms, Broccolini

From-Aged Milk

South African Cheese Selection (D)(N)

Ganzvlei Blue Moon | Klein River Overberg
Dalewood Brie | Foxenburg Chabris | Karoo Blue
Camembert | Cumin Boerkaas

Served With

Artisanal Bread | Water Crackers | Sesame Crisps | Rice Crisps
Seasonal Preserve | Allesverloren Port Chutney | Grapes
Fynbos Honey Roasted Nuts

Selection of Festive Desserts

Peach Trifle with Champagne (A)(V)
Coconut Crème Brûlée (V)
Traditional Melktert (D)(V)
White Wine Poached Pear (A)(V)
Vanilla Cream Puff Tree (D)(V)
Almond Milk Panna Cotta and Cherry (V)
Champagne Zabaglione (A)(V)
Vanilla and Chocolate Mini Magnums (N)(D)
Chocolate Coated Honeycomb (V)
Hazelnut Paris-Brest (V)(D)(N)

Live Dessert Stations

Soft Serve Ice-Cream Bar (D)(N)(V)
Candy Floss Live Station (V)

V- Vegetarian **VG**- Vegan **D**- Dairy **S**- Seafood **N**- Nut **P**- Pork
GF- Gluten Free

Items subject to availability. Price includes 15% VAT
12.5% service charge will be added to parties of 8 or more.

