

# Flames.

ARTISAN BRAAI • CRAFT BEER

26<sup>th</sup> December 2021

Brunch Buffet

11h00-15h00

ZAR 795pp

*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)  
Apple Pie Granola with Sour Cherry and Greek Yoghurt (D)(V)  
Belnori Goat Cheese Quiche with Asparagus and Caramelized Onions (D)(V)  
Cocktail Bagel with Chalmar Beef Carpaccio  
Pickled Cucumber and Horseradish Crème (D)

## Salads

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)  
Mediterranean Pasta Salad (V)(D)(N)  
Barley, Quinoa & Miso Marinated Tofu with Bean Sprouts & Coriander (VG)  
Caesar Salad with Braai'd Chicken  
Parmesan Shavings and Garlic Croutons (D)  
Tuna Niçoise (D)

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)



# Flames.

ARTISAN BRAAI • CRAFT BEER

## 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

## Pasta Station

A Selection of All Your Favorite Pasta Dishes Prepared to Order

## Hot Selection

### **Eggs Florentine with Crab (D)(S)**

Poached Eggs on A Crab Cake Topped with  
Hollandaise Sauce, Butter Poached Crab Claws, Feta, Spinach  
Or

### **Eggnog French Toast (D)(A)(V)**

Brioche, Honeycomb, Mascarpone, Pickled Cherries, Fresh Berries  
Or

### **Southern Fried Turkey and Waffles (D)**

Garlic & Sage Crumbed Turkey Breast, Sauce Mornay, Parmigiano-  
Reggiano, Sunny Side Up Duck Egg  
Or

### **Acquerello Lemon Risotto (D)(V)**

Mascarpone, Dill, Morgenster Lemon Oil, Arugula, Lemon Balm  
+Add Smoked Salmon Trout  
Or

### **Karoo Lamb Shank (D)**

Creamy Polenta, Savoy Cabbage, Pistachio, Baby Root Vegetables,  
Mint Gremolata  
Or

### **Braai'd Beef Fillet Medallions with Béarnaise (D)**

Compressed Short Rib and Fillet, Heirloom Rainbow Carrots, Smoked  
Onion, Truffled Potato  
Or

### **Bourbon Glazed Pork Belly (D)(P)**

Pork Cheek, Braai'd Pineapple, Cashew and Turnip Purée, Bok Choy,  
Crackling



# Flames.

ARTISAN BRAAI • CRAFT BEER

## 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

Hot Chocolate and Marshmallow Cup (D)(V)  
Festive Trifle (D)(V)  
Pistachio Éclair (N)(D)(V)  
Baked Blackberry Pie (D)(V)  
Chocolate and Cherry Verrine (D)(N)  
Vanilla, Cherry and Coconut Lamingtons (V)(D)  
Flooded Ginger Biscuits (V)(D)  
Christmas Mince Pies (V)  
Banana Malva Pudding (V)(D)  
Festive Macarons (D)(N)

## Live Dessert Stations

Soft Serve Ice-Cream Bar (D)(N)(V)  
Waffle Bar (D)(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.

