



Starters

- Chicken liver parfait with onion marmalade and peppery leaf salad served with 2 pieces of crusty bread R 40.00
- Avo Ritz: steamed and shelled prawns, ripe avo, crispy cos lettuce and onion sprouts drizzled in creamy marie rose R 45.00
- Crispy kadaifi goats' cheese parcels with spicy tomato chutney and fresh rocket R 40.00

Main Courses

- Lemon and herb grilled linefish with a lemon & caper Provençal sauce and baby potato & butterbean cassoulet R 95.00
- Thick cut sirloin steak with café de Paris hollandaise, fine beans and chunky rosemary salted potato wedges R 95.00
- Crispy marinated tofu served on soba noodles and Asian stir fry with ginger, fresh herbs and oriental sauce R 75.00

Desserts

- Liquid-centred chocolate mousse R 40.00
- Eton Mess: crushed meringue and whipped vanilla crème laced with macerated berries & coulis R 40.00
- Good old-fashioned individual lemon meringue pie R 35.00

Side dishes

- Side salad R 15.00

Three courses: R155.00