

Titanium BISTRO

Sample Tasting Menu

Welcome glass of fine medium cream sherry

Trio of canapés

Poached prawn with avocado mousse

Sweet and sour duck in phyllo pastry basket

Smoked salmon trout on crispy toasted baguette with rocket and crème fraise

Moroccan chicken and chic pea soup with free range chicken pieces blended in East African spices with coconut milk and fresh coriander

Grilled baby sole with a light almond crust with a burnt butter sauce

Karoo lamb cutlet basted in honey and mustard, served on roasted butternut and potato rounds with a Veloute petit pois sauce

Granadilla Sorbet

Braised ox tail served in a baked tomato shell with a crisp potato and leek rosti, steamed courgettes rounds and complimented with a Shiraz reduction sauce

Cape Malva pudding and homemade custard

Complimentary glass of Groot Constantia Ruby port