

Dining in Style

Fixed Menu

Three course dinner including formal setting,
home-made bread in basket, still/sparkling natural mineral water and
coffee.

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Our menus are created daily and subject to variation according to
availability of ingredients, which are sourced locally and organically where
possible.

Further on are a few examples of our daily menu.

**Please note that only one menu will be prepared per day: the same
for all the dinners 😊.**

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Subject to 24 hour notice

♥ Prepared With Love ♥

Santini Menu

Cabernet Risotto

Creamy Short Grain Rice cooked slowly in Cabernet Wine

Balsamic Beef Fillet

Beef Fillet in a Rozendal Balsamic Vinegar Reduction served
with Stuffed Sweet Onions

Real Tiramisù

The bold flavours of Cocoa and Espresso with the delicate
Mascarpone bringing forth a velvety texture that provides a
luxurious treat.

Coffee

Moka prepared Coffee with a selection of Raw Chocolates

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{ R325.00 per person }

Stefani Menu

Caponata alla Siciliana

Sicilian Vegetable Medley

Pappardelle alla Bolognese

Long flat Pasta with our own secret Tomatoe and herb
Bolognaise sauce.

Ricotta cake

If you love cheesecake, you will love Luana's recipe for this
Italian dessert, made with Ricotta cream cheese, Candied Citrus
Peel Chocolate Chips and a dash of Rum.

Coffee

Moka prepared Coffee with a selection of Raw Chocolates

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{ R325.00 per person }

Morini Menu

Panzanella

Fresh Tuscan Garden Vegetables with Croutons and Apple
Cider Vinaigrette

Ostrich Kebab

Karoo Ostrich Fillet served with Sweet Potato Wedges and
Sour Cream

Strawberry Meringata

Frozen Strawberries and Cream Meringue cake with Raw
Chocolate Chips

Coffee

Moka prepared Coffee with a selection of Raw Chocolates

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{ R325.00 per person }

Colombani Menu

Peperone Ripieno

Stuffed Red Pepper with a Bread, Parsley and Pecorino Cheese stuffing

Roasted Lamb Racket

Succulent Karoo Lamb Chops served with Roast Seasonal Vegetables

Sorbetto alla Frutta

Three Fruit Italian sorbet balls

Coffee

Moka prepared Coffee with a selection of Raw Chocolates

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{ R325.00 per person }

Visani Menu

Tuna Tartar
or
6 Large Coastal Oysters

Coconut Cream Cape Salmon

Cape Salmon sautéed in a delicate Coconut Cream served with
Broccoli/Cauliflower bake

Salame al Cioccolato

Served with Fior di Latte ice cream

Coffee

Moka prepared Coffee with a selection of raw chocolates

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{ R450.00 per person }
{ Menu available on Saturdays only }