



The Bungalow

NEW YEAR'S EVE MENU

R 2500 PER PERSON

◦ AMUSE BOUCHE ◦

OYSTERS

Shallot Mignonette & Caviar

◦ APPETIZERS ◦

ALASKAN CRAB

Crème Fraiche, Sea Salt, Black Pepper, Avocado & Salmon Roe

OR

TRUFFLE BURATTA

Torn Toasted Bread, Heirloom Tomato & Basil Oil

OR

CARPACCIO OF BEEF

Toasted Pine Nuts, Wild Rocket, Truffle & Parmigiano-Reggiano

◦ SORBET ◦

◦ MAINS ◦

KINGKLIP FILLET & CRAYFISH GRATIN

Citrus Bruere Blanc & Baby New Potato

OR

FILLET OF BEEF

Roast Exotic Mushrooms, Beef Jus & Smoked Pomme Purée

OR

GRILLED KING PRAWNS

Lemon Butter & Citrus Wild Rice

◦ DESSERTS ◦

TEXTURES OF CHOCOLATE

Bitter Ganache, Chocolate Chantilly, Chocolate Soil & Ice Cream