

SHIMMY  
BEACH CLUB



VALENTINE'S DAY  
DINNER



GRAHAM BECK  
MÉTHODE CAP CLASSIQUE



# VALENTINE'S DAY DINNER MENU

**R480** PER PERSON

INCLUDES A COMPLIMENTARY GLASS OF GRAHAM BECK BUBBLY

---

## AMUSE BOUCHE

### **Black Mushroom Biltong**

with peppered chevin, balsamic strawberry and wild rocket (v)

OR

### **Spinach, Harissa and Hummus Beetroot Har Gau**

in an Asian broth with shitake mushrooms (v)

## STARTERS

### **Prawn 3 Ways**

Prawn Hargau, prawn and dill croquette, spicy prawn toast with Rose Marie sauce, avocado mousse, tomato concasse and Tobasco caviar

OR

### **Smoked Kudu Carpaccio**

with garlic bruschetta, basil, olive tapenade, salsa verde foam, parmesan crisps and caper popcorn

## INTERMEDIATE

### **Lime and Turkish Delight Sorbet**

with pink peppercorn candied rose petals

## MAIN COURSE

### **Seven Spice Seared Tuna Loin**

with stir-fried vegetables, wasabi mash, roasted corn guacamole, crispy red onion and a teriyaki glaze

OR

### **Three Meat and One Veg**

Lamb noisette, oxtail and biltong pot pie, fillet and leak ragout, truffled cauliflower purée, charred onions and jus

OR

**Smoked Goats Cheese and Wild Mushroom Duxelle Tortellini** with onion jam, braised leeks, crispy kale, spinach purée and phyllo shards (v)

## DESSERT

### **Frozen Raspberry and Coconut Parfait**

with berry compote, coconut tuile, berry leather and raspberry dust

OR

### **Red Velvet Cheese Cake**

with macaroons and white chocolate fudge

OR

### **Friandise**

Millionaire's shortbread and chocolate truffles