

Christmas Eve

DINNER

24 DECEMBER 2025
18H30 TILL 22H30
TOBAGO'S RESTAURANT

Guests are greeted with a
welcome drink on arrival and
live entertainment.

Dine on a 3-course menu.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R1450
per person



PLATED STARTERS

Rum cured salmon and furikake
crudo, chargrilled stone fruit,
pickled radish, whipped herb,
trout caviar and Tosazu splash

OR

Vegetarian - mushroom and
quinoa tartar, beetroot carpaccio,
stone fruit, pickled radish,
whipped herb feta, Tosazu splash

BUFFET MAINS

SOUP

Slow roasted tomato and sweet
pepper bisque, sourdough croutons

CARVERY

Roast beef sirloin, milk stout and
mushroom cream jus, Yorkshire pudding
Greek lemon and garlic roast lamb,
mint sauce

BUFFET

Apricot, almond and herb chicken
roulade, Sicilian relish

Maple glazed pork belly gammon,
roasted apple and pecan nut,
mustard thyme jus

Grilled kingklip, Tuscan garlic cream
sauce, oven tried tomato, fresh basil

Roasted sweet potato and butternut
in honey and cinnamon

Cauliflower and broccoli gratin
Olive oil and rosemary roast potatoes
Fragrant basmati rice

PLATED DESSERT

Chocolate stout mousse and bark,
cherry coulis and leather, cocoa
nib streusel, sour cherry gelato



Christmas Day

LUNCH

25 DECEMBER 2025
13H00 TILL 16H00
TOBAGO’S RESTAURANT

Guests are greeted with a
welcome drink on arrival and
live entertainment on the day.

Dine on a 3-course buffet.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R1950
per person

MEZETHES

Focaccia, mossbolletjie, bruschetta
Spreads - hummus, basil pesto,
sweet chilli cream cheese
Raw and pickled vegetables with
marinated olives and feta cheese
in citrus and chilli (V)

Cape Malay pickled calamari, onion, sultana
Rare beef carpaccio, salsa verde, pecorino

Baked salmon, balsamic gastrique,
Sicilian relish
Lamb dhania frikadelle, tzatziki

SALADS

Melon caprese and avocado salad
Green beans, new potato, capers,
pickled red radish, toasted almond,
tarragon splash (V)

Chickpea, roasted carrot and
balsamic beets, tahini yogurt (V)

CARVERY

Cranberry and cherry kirsch glazed
pork belly gammon, apple cider sauce
Roast beef sirloin, milk stout and
mushroom cream jus, Yorkshire pudding

MAINS

Apricot, almond and herb chicken
roulade, mustard thyme jus
Signature lamb curry, sambal,
poppadum

Grilled linefish, miso and ginger
beurre blanc

Honey roasted butternut and
green beans with toasted almond
Cauliflower and broccoli gratin
Olive oil and herb roast potatoes
Fragrant basmati rice

DESSERT TABLE

Festive candy bar
Black forest yule log, milk chocolate
mousse, maraschino cherries
Vanilla baked cheesecake,
gluhwein syrup
Strawberry Eton mess
Upside down crème caramel
Apple and gingerbread crumble
Warm Christmas malva pudding,
macerated apricot compote,
brandy sauce
Christmas mince pies
Seasonal fruit selection
Local cheese, nuts, grapes, crackers



Boxing Day Braai

LUNCH

26 DECEMBER 2025
13H00 TILL 16H00
TOBAGO'S RESTAURANT

Enjoy a braai inspired culinary
experience and live entertainment.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R850
per person

STARTERS

Mediterranean garden salad
Greek lemon potato, dill cucumber,
red onion and garden pea salad (V)
Coronation pasta salad with pineapple,
peppadew, mild curry and coriander
mayonnaise (V)
Rainbow cabbage and scallion slaw,
toasted cashew nuts, sweet chilli and
soy vinaigrette
Caprese salad, tomato, mozzarella,
basil pesto (V)

“OFF THE COALS”

Beef boerewors
Prego chicken drumsticks
Lamb braai chops “Souvlaki”
Condiments - chakalaka,
chimichurri, barbeque sauce

SIDES

Seafood potjie, spiced tomato
and pepper bisque
Mielie pap, cheddar and tomato bake
Grilled black mushroom, garlic herb butter
Baked potato, sour cream, chives
Spanish rice
Roosterkoek, cheese, garlic and onion

DESSERT

Milk tart and cinnamon profiterole
“craqueline”, caramel crunch
Gluten free strawberry glazed
cheesecake
Mixed berry Eton mess Swiss roll
and burnt coconut meringue
Peppermint crisp delicie
Sliced seasonal fruit
Cheese and crackers