



MOTHER'S DAY

ULTIMATE CARNIVAL BRUNCH

R695 per person

WELCOME

Popcorn, Flavoured Milkshakes & Ice Cream

ON THE TABLE

Truffle Butter, Olive Butter, Biltong, Herb Ciabatta, Cheese Straws, Beetroot & Berry Mutable Crostini

DELICATESSEN

CHEESE BOARD

Assortment of Cheese & Marinated Feta in Oil, Crackers, Assorted Grapes, Crudites, Fig Preserve, Berry Compote

CHARCUTERIE

Honey Roasted Ham, Beef Pastrami, Chicken Salami, Prosciutto Melon, Capers, Cocktail Onions, Pickled Vegetables, Gherkins, Variety of Mustards

FLAVOURS OF THE MEDITERRANEAN

Balsamic Onions, Pesto Mushrooms, Marinated Peppadews, Rosemary Olives, Heirloom Tomatoes

Breads:

Herbed Baguette Sticks

Dips:

Basil Pesto, Sundried Tomato Pesto, Sumac Tahni Yoghurt

MEXICAN BAR

Nachos & Flavoured Chips

Pico de Gallo, Guacamole, Pineapple Salsa

Roasted Tomato Salsa, Sour Cream, Mixed Bean Salsa

Toppings:

Jalapeños, Peppadew, Cheddar Cheese

SUSHI & HAWAIIAN POKE CORNER

Salmon & Cucumber Maki

California Rolls

Spicy Avocado Maki

Tuna & Mango Poke

Tofu & Edamame Poke

FRESHLY BAKED BREADS

Ciabatta, Pretzel Stick, Seeded Rolls, Sourdough

COMPOUND SALADS

Inspired Caprese

buffalo mozzarella & seasonal fruits, balsamic glaze

Quinoa, Baby Spinach, Cherry Tomatoes
& Blue Cheese Dressing

Smoked Salmon & Avocado Tartar

citrus dressed fennel & mixed greens

SALAD BAR

Assorted Lettuce, English Cucumber, Red Onion,
Shaved Parmesan, Broccoli, Beans, Baby Corn

Dressings:

Greek Dressing, Honey Mustard, Balsamic Dressing, Rosemary & Apricot

Condiments:

Herb Croutons, Pumpkin Seeds, Walnuts, Sunflower Seeds

LIVE STATIONS

SLIDER STATION

Choice of sliders:

Beetroot, activated charcoal, sesame buns

Choice of meats:

Harissa Pulled Lamb, Classic Chicken Thyme Patty, Veggie Burger

Fillers:

Arugula & Lettuce Leaves, Sliced Tomatoes, Gherkins, Red Onions,
Sliced Yellow Cheddar Cheese, Peppadews, Jalapeños

Sauces:

Pesto Aioli, Mustard Mayo, Prego Sauce

Under The Lamp:

Paprika & Parmesan Potato Wedges

SPANISH CHURROS STATION

Churros Dusted in Cinnamon Sugar

Sauces:

Salted Caramel, Chocolate Sauce, Pistachio Cream,
Berry Compote, Fruit Salsa, Chocolate Chips

HOT BUFFET

Herb Grilled Kingclip, Saffron & Citrus Emulsion, Charred Broccoli

Chicken Tikka Masala

Nonna's Italian Beef Meatballs, Mozzarella Gratin

Mediterranean Vegetable Lasagna

Herb & Corn Pilaf

Roasted Cajun Vegetables

Honey Glazed Sweet Potato

Dal Makhani & Indian Breads

DESSERTS

VERRINES

Clementine & Lychee Panna Cotta

Deconstructed Black Forest

WHOLE CAKES

Cherry, Dark Chocolate & Vanilla Entremets

Spiced Granny Smith Gateaux

PETIT GATEAUX & INDIVIDUALS

Baked Mango Yoghurt

Creamy Pistachio Mini Eclairs

Peach & Nectarine Tarts

Red Velvet & Cream Cheese Brownie

Salted Caramel Cheesecake

Citrus Marinated Fruit Skewers

Classic Jam & Cream Lamingtons

CHOCOLATE BARKS, PRALINES & TRUFFLES

Assortment of Hand-Crafted Chocolate Barks, Bon Bons & Truffles

MACAROONS GALORE

Yuzu, Saffron & Berry

HOT DESSERT

Bread & Butter Pudding