

NV-80

GRILL | BAR

NEW YEAR'S EVE

2024



R1250 PER PERSON

- GLASS OF BOSCHENDAL MCC -

- AMUSE – BOUCHE -

CONFIT TOMATO & ONION TARTLET | chive cream cheese

- STARTERS -

VODKA & BEETROOT CURED SALMON GRAVALAX |
dill & honey emulsion, spring onion latkes

BEEF TATAKI | walnut x.o dressing, crispy onions,
pickled radish, togarashi mayonnaise

CRUMBED CAMEMBERT | blueberry preserve,
melba toast

- MAINS -

BABY KINGKLIP | chilli parsley, pea & lemon risotto

KING PRAWNS | traditional sauce, summer vegetables,
jasmine rice

FLAME GRILLED BEEF FILLET OR RIBEYE |
port-wine jus, wild garlic mash potato, honey
glazed carrots

TRUFFLE AND EXOTIC MUSHROOM RISOTTO |
beurre noisette, crispy sage

- DESSERT -

BELGIUM DARK CHOCOLATE FONDANT |
salted caramel ice-cream, hazelnut streusel, berry coulis

CHEESECAKE | pecan nut praline, berry compote

WHITE CHOCOLATE CRÈME BRÛLÉE | mango coulis,
pistachio crumble

- FINISH -

CHOCOLATE TRUFFLES | Portland project coffee and tea

