

signature

RESTAURANT

MOTHER'S DAY  
MENU

11 MAY 2025  
R1 695 PER PERSON

UMHLANGA



## STARTER

### *PRAWN DELIGHT*

Crumbed rice, steamed prawns & spicy sweet chili mayo

### *SALMON TARTAR*

Tian of Scottish salmon, tomato concassè & pickled cucumber beetroot carpaccio & champagne foam

### *LENTIL CROQUETTES (V)*

Served on a watercress pesto with lemon yoghurt, sour cherry gel, watercress rocket & herb oil

### *BELGIAN BEEF SOUP*

Diced carrots, onions, spinach, chives, peppers & shredded beef fillet

### *PRAWN AND SCALLOP RISSOTO*

Grilled prawns with pan fried scallops, set on a saffron enhanced risotto, caviar & saffron gel

### *TACO SPICED BEEF TARTAR*

Taco spiced beef fillet served with pickled shemeji & baby onions, parmesan cream & crispy fried wontons

### *CHARRED OSTRICH*

Spice rubbed charred ostrich served with marinated red cabbage, honey mustard crème, toasted pine nuts and sliced radish

### *MUSHROOM TART*

Mushrooms roasted with basil, herbs, mozzarella and layered on a sweet tomato pronto and baked on a flaky pastry

### *CURRIED PRAWN & GNOCCHI*

Pan seared and seasoned prawns with gnocchi served with coconut curried sauce

## MAIN COURSE

### *QUEEN PRAWNS*

Prepared the traditional Mozambican way & served with seasonal vegetables & savoury rice.



### ***BELL PEPPER FILLET***

Pan fried beef loin, wrapped in bell pepper, served on a peppery sauce & creamy potato, grill baby corn & asparagus spears

### ***OSTRICH FILLET***

Grilled ostrich fillet with sweet potato & honey puree, red & yellow peppers & peppercorn sauce

### ***BAKED CHICKEN THIGHS***

With meticulously mixed sliced potatoes, onions & mushrooms, longstem broccoli & finished off with a creamy cider mustard sauce

### ***CURRY LAMB SHANK***

Slow roasted curry infused lamb shank with garam masala, cinnamon & coriander, served with mash potato & seasonal vegetables

### ***SEAFOOD PASTA***

Grilled salmon, calamari & poached mussels in creamy based sauce with peas & a touch of garlic, with a choice of penne, linguine or tagliatelle

### ***SPICY CHICKPEA CURRY (V)***

Melt in your mouth chickpeas with sweet potatoes & coriander, finished off with baby spinach, served with basmati rice

### ***CHICKPEA SALMON***

Baked salmon served on a bed of curried chickpeas, accompanied by asparagus spears, lime pickle, lime crème & chermoula sauce

### ***BEEF WELLINGTON***

Fillet steak wrapped with bok choy, mixed mushrooms & pastry served with port wine jus, pickled onions & herb oil

### ***LANGOUSTINES***

(additional R950pp)

Succulent & juicy, butterfly grilled in lemon butter & garlic marinade, served with seasonal vegetables & savoury rice

### ***SHELLFISH PLATTER***

(additional R1050pp)

Combination of baby lobster, queen prawns & langoustines served with seasonal veggies & savoury rice



## DESSERT

### *PEAR MALVA PUDDING*

With apricot jam and a spongy caramelized texture, served with butterscotch sauce

### *RED VELVET CHEESE CAKE*

Tower of red velvet cake topped with lemon infused cheese cake, finished with Marie glazed sauce

### *CHOCOLATE BROWNIE*

Dark chocolate brownie served with stout ice cream, chocolate crumb & butterscotch sauce

## CHILDREN BETWEEN 6 & 12 – R695

Fish & Chips

Ribs & Chips

Chicken Strips & Chips

(Plus: any dessert of their choice)