



signature

RESTAURANT

Christmas Lunch

Our Celebrated Family Christmas Lunch.
Pause, gather, and savour the magic
of the Season

R1 750 PER PERSON

Starter

ZEN DELIGHT

Crumbled rice, steamed prawns & spicy sweet chilli mayo.

OYSTERS, CAVIAR & CREAM CHEESE

Fresh, with caviar & cream cheese, accompanied with pickled ginger.

TUNA CRUDO

Medium diced tuna, avo, cucumbers with rice maki, yuzu sauce & sesame seeds.

TACO SPICED BEEF TARTAR

Served with pickled shimeji & baby onions, parmesan cream & crispy fried wontons.

PRAWNS, SCALLOP & RISOTTO

Grilled prawns with pan-fried scallop, set on a saffron enhanced risotto, caviar & saffron gel.

BELGIAN BEEF SOUP

Diced carrots, onions, spinach chives, peppers & shredded beef all meticulously blended together.

PHYLLO PARCEL (V)

Baked feta in phyllo pastry, drizzled with thyme honey & toasted sesame seeds, served with a pear & micro herbs.

Our Chefs have curated a menu with deep flavours for the most discerning palette this Christmas

Main

OXTAIL

Served the traditional way, on the bone with rice & saffron new potatoes.

TANDOORI LAMB CHOPS

Tandoori spiced lamb chops, with peppercorn mushroom & mild curry sauce.

QUEEN PRAWNS

Prepared the Mozambican way & served with seasonal veggies & savoury rice.

PAN FRIED SEABASS

Served on a bed of bok choy, creamy potato complimented by baby carrots, finished with chimichurri sauce.

CHICKPEA CURRY (V)

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

DUCK LEG CONFIT

Slow braised sous vide style duck leg confit with a potato dauphinoise, honey glazed root veggies & topped with fig preserve & port wine jus.

SEAFOOD PASTA

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

AUBERGINE RUMP

Sliced rump steak, with aubergine & baby carrots on a bed of garlic herb yoghurt with pomegranate & housin accompanied with a blackberry jus.

LANGOUSTINES (ADDITIONAL R1050P/P)

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

SHELLFISH PLATTER (R1150 P/P)

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

Memories, stories, laughter, and the
joy of togetherness

Dessert

BERRY SEMIFREDDO

Set on a baumkuchen & complimented with cannoli.

LINDT CHOCOLATE FONDANT

Signature delight, served with homemade vanilla ice cream.

TRIO OF SORBET

A careful selected choice of lemon, strawberry & granadilla sorbet.

MALVA PUDDING

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

TIRAMISU CAKE

Moist & soft vanilla sponge cake, layered with ladyfingers & a rich vanilla mousse. Finished with cocoa powder.

Children

R695 per child (between 6 - 12)

Fish, chips and seasonal salad

Ribs, chips and melted cheese

Cheeseburger, chips and smoked aioli

Chicken strips, chips and side roasted veggies

Any dessert of their choice

Desmond and Signature Team cannot wait to welcome you this Christmas