

# January 2020 from 18h30

\* Bring own alcoholic beverages \* Credit card facilities available

\* Booking essential 083 568 8271 (15 Summerton Drive)

\* 10% service charge on tables of 6 or more

\* Locally-made craft drinks available

### WORLD CUISINE

### Starters

### Ab Gousht R75

(Authentic Persian lamb and bean soup flavoured with dried limes from Oman and served with toasted ciabatta)

Fish Mousseline with Red Bell Pepper Purée R65 (Mousseline of fresh fish in season served with a red bell pepper purée)

Cauliflower and Blue Stilton Soup R55 (served with toasted ciabatta)

## Mains

### Kudu Roast with Black Pepper Sauce R155

(Delectable roast of kudu flambéed with brandy, topped with a creamy black pepper sauce and served with gratin Savoyard and vegetables in season)

## Tamarind Fish Curry R140

(Curry, lemon and tamarind fish stew served with a Persian basmati rice with flavours of dill, cardamom and cloves)

### Green Thai Chicken & Vegetable Curry R140

(Green Thai chicken and vegetable curry infused with lime leaves, palm sugar and fish sauce served with Jasmine rice)

# Moroccan Vegetable Tagine Served with Couscous R110

(Moroccan tagine of vegetables in season, apricots and tomatoes served on a bed of couscous accompanied with yoghurt and homemade harissa)

# Vegan Mushroom & Cauliflower Shepherd's Pie R120

(Tasty mushroom and cauliflower Shepherd's Pie made with carrots, wine and herbs served with roasted vegetables in season)

### Salad

Touraco Table Salad R45 (Starter/Side)/R90 (Main)

(Chef's choice of fresh salad made with green leaves, garden herbs and many other ingredients in season, dressed with homemade vinaigrette)

## Desserts

### Omelette Norvégienne R70

(Homemade baked Alaska topped with Swiss meringue flambéed with brandy and Cointreau)

### Chocolate Mousse R60

(Chocolate mousse made with 70% cocoa and no added sugar)

# French Lemon Sorbet R55

(Unctuous and light sorbet made with organic lemon and swiss meringue)

Homemade Custard-Based Vanilla Ice Cream R60

(Served with homemade salted caramel sauce sprinkled with roasted nuts)

Homemade Basil Ice Cream R55