

**Cold Selection**

Selection of cured and smoked meats  
 Shrimp and Calamari Ceviche  
 Black eyed peas with green beans and ricotta  
 Thai style octopus salad  
 Assorted sushi, condiments  
 Poached whole salmon  
 Beetroot and coriander salad

**Make Your Own Salad Station**

Mixed leaves, assorted salad crudités, plum tomato, peppadews,  
 Garlic croutons, feta, and toasted seeds  
 Selection of flavoured oils, vinegars and dressings

**Oysters Bar**

Fresh oysters served with traditional condiments

**Soup**

Mussel and corn chowder

**Artisan Bread Corner**

Selection of freshly baked cocktail rolls and breads from our pastry kitchen

**Warm Buffet Starters**

Jalapeno and cheddar rissoles  
 Sweet and sour lamb riblets

**From The Carvery**

Natural roast prime rib

**From the Tandoor**

Tandoori chicken  
 Whole Tandoori fish  
 Tandoori prawns  
 Butter/garlic naan

**Main Course**

Ostrich neck ragout  
 Lamb curry  
 Seafood thermadore

**Live Pasta station**

Butter masala sauce, chicken Alfredo sauce, your choice of either spaghetti, penne, tagliatelli pasta

Paneer and garden pea with chutney

Layered spiced vegetable breyani served with yellow pea dhal

**Accompanied By**

Oven roasted garlic and rosemary baby potatoes  
 Madras pilaf rice

Selection of sautéed season's vegetables  
 Roasted butternut with rocket, pumpkins seeds and pecorino shavings

**Dessert Station (Outer Terrace)**

Chef Andrew's selection of New Year's Eve cakes and desserts  
 Chocolate fountain with fresh strawberries and marshmallows  
 Crepe suzette flambé station

**R 650 per person (excluding drinks)**

**R 900 per person (including drinks)**

