







# \_KICK-START \_THE FUN

#### **FESTIVE MENUS**

20 November - 20 December Monday - Thursday\* 12:00pm - Late DJ available on request

#### **BRAAI MENU**

R750 PER PERSON BOOK NOW

#### **CHINESE MENU**

**R750** PER PERSON

**BOOK NOW** 

#### **INDIAN MENU**

**R750** PER PERSON

**BOOK NOW** 

#### **GATSBY MENU**

**R380** PER PERSON

**BOOK NOW** 

Subject to terms and conditions.

End your year at Radisson RED Rosebank, sit back, relax and prepare for good times, good food and good vibes.

Step into our merry realm from November 20th to December 20th, where Mondays through Thursdays turn into a sensational symphony of themed epicness! Get ready to embark on a culinary journey like no other! For just R750 per person, our legendary themed menus will whisk you away to a different palate paradise every night of the week.

Tis not just the season of receiving, but of giving too! Each guest will be greeted with a

delightful surprise – a whimsical keepsake to remember the night by. Capture every merry moment at our specially curated photo corner. Let the good times roll in front of our insta-worthy backdrop.

Celebrate the year-end with a bang with our festive events, only available from November 20th to December 20th. And guess what? It's exclusive to the weekdays, giving you the perfect excuse to skip the office grind and dive headfirst into the party paradise.

Book your spot now and let's paint the town red.



<sup>\*</sup> Fridays are available for exclusive use with the rate of R50 000.



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#### **SALADS**

**SALAD VALLEY HOT & SPICY CHAKALAKA CORN BREAD** THREE BEAN SALAD With a selection of dips & With mini butters sauces **SWEET & SOUR POTATO & ITALIAN ROCKET, SLICED RED ONION** & PARMESAN SALAD **BEETROOT SALAD PARSLEY SALAD OFF THE BRAAI LAMB BRAAI CHOPS** TRADITIONAL SOUTH AFRICAN MINI ESPATADAS WITH **ROSEMARY MARINATED** 

**POTS** 

**ROASTED BELL PEPPERS** 

**CHICKEN** 

PAP WITH WILTED SPINACH SHEBA SAUCE CAJUN & ROSEMARY POTATO WEDGES

**BOEREWORS** 

**DESSERTS** 

TROPICAL FRUIT SALAD TRADITIONAL MALVA VANILLA SEED CUSTARD SWEET KOEKSISTERS PUDDINGS



#### **STARTERS**

PAN-FRIED PORK WONTONS

PRAWN CRACKERS

CREAMY CHICKEN & CORN SOUP

**CONSUMMÉ SOUP**With chicken dumplings

**MAINS** 

**CHOW SUI PORK** 

With mini butters

**FRIED BOK CHOY** 

With garlic and crushed black pepper

**HONG KONG BEEF** 

With toasted sesame seeds

FOO YUNG (CHINESE OMELETTE)

**CANTONESE ROASTED DUCK** 

**CHICKEN CHOW MEIN** 

**VEGETABLE STIR-FRY** 

**CHINESE FRIED RICE** 

**SWEET & SOUR FISH** 

**DESSERTS** 

CHOCOLATE DIPPED FORTUNE COOKIES

**VANILLA CHIFFON CAKE** 

**COCONUT BOWTIES** 

**CHINESE CUSTARD EGG TARTS** 



## **BREAD BASKET**

Butter Roti | Bunny's (Whole Loafs) | Sambal | Toasted Coconut | Chutney | Sliced Banana | Cucumber | Chilli & Mint Raita

# **SALAD BAR**

Lettuce | Cocktail Tomatoes | Onions | Peppers | Olives | Avocado | Feta | Cucumber | Grilled Artichokes | Carrots | Chicken Strips | Anchovies | Assorted CrÔutons | Herb Shoots | Carrots | Pickled Vegetables

# **STARTERS**

PERI-PERI CRISPY CHICKEN SALAD

**SOY CURED TOMATO SALAD** 

**BEEF POTATO CURRY PUFFS** 

STUFFED MUSHROOMS

# **MAINS**

**FIERY LAMB CURRY** 

Topped with coriander

SIRLOIN OF BEEF

With a sweet mustard jus

SAUTÉED SPICY POTATOES

With fried red onion

VEGETABLE CURRY

White rice with curry leaves & fried onion

With fresh red chilli & coriander

DHAL

**TANDOORI CHICKEN** 

**MASALA FISH** 

SEASONAL ROASTED VEGETABLES

### **DESSERTS**

KHEER (RICE PUDDING)

JALEMBI SOAKED IN SWEET SYRUP

**CREAMY SOJI** 

With crisp flaked almonds

**CHOCOLATE CAKE** 

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## **ON ARRIVALS**

FRESH OYSTERS

#### MINI RARE ROAST BEEF ON BRUSCHETTA

Drizzled with a horseradish dressing

**BUTTERNUT & GOATS' CHEESE BRUSCHETTA** 

## **STARTERS**

**SUCCULENT ORANGE DUCK BREAST** SALAD

# **MAINS**

**DUO OF BEEF & CHICKEN** 

**GRILLED BEEF FILLET, CHICKEN** GALANTINE, SEASONAL VEGETABLES, **POTATO GALETTE** 

Finished off with a red wine jus

## MINI DESSERT DISPLAY

**STRAWBERRY SKEWERS** 

**CHOCOLATE BROWNIES** 

STICKY TOFFEE PUDDING

**MILK TARTS** 

**COCONUT TARTS** 

PEPPERMINT CRISP TARTS

**WILD BERRY TARTS** 

LITTLE LEMON CAKES

**SOUTH AFRICAN CHEESE BOARD** 

**LEMON CHEESECAKE** 

Served with berry coulis

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POTS DE CRÈME











