



valentines menu | at the river

R495 per person

starter

phyllo wrapped cranberry and camembert cheese with beetroot purée, candied cashews, roasted capsicum, crispy onion and herb salad, citrus dressing

mojito sorbet

mains to share

seafood platter of grilled crayfish tails with parsley paprika butter, grilled prawns and linefish on lemongrass skewer, tempura crab and avocado makimono, steamed fresh saldahna mussels in cream and white wine sauce, calamari steaks with sun dried tomato pesto, lemon and garlic butter sauces, pilaf rice

tasting plate to share

manjari panna cotta, strawberry dacquoise, raspberry and champagne sorbet



the SQUARE