



## NEW YEARS EVE MENU 2015

Dinner will be served at 19:30 or 20:00

Restaurant will open at 19:30

### APERITIF

Complimentary aperitif on arrival.

### HORS D'OEUVRES (To be shared on the table)

#### BREAD

Home-made bread roll served with balsamic vinegar and extra virgin olive oil.

AND

#### CAESAR SALAD

Cos lettuce, croutons and shavings of Grana Padano Parmesan, dressed in traditional Caesar dressing.

AND

#### CARPACCIO OF SPRINGBOK

Thinly sliced springbok served on grated celery, drizzled with balsamic vinegar, extra virgin olive oil and topped with shavings of Grana Padano Parmesan cheese.

AND

#### TEMPURA STYLE PRAWNS (SHRIMP)

Battered prawns fried and served with a chilli sauce, wasabi mayo and home made mayonnaise.

### STARTER

#### SMOKED SALMON

Smoked salmon, cream cheese and avocado served on toasted ciabatta bread, drizzled with a dill sauce.

OR

#### CURRIED STUFFED CALAMARI

Tender baby calamari tubes, stuffed with line fish, shrimps, mussels, savoury rice and topped with a mild creamy curry sauce.

### MAIN COURSE

#### LINE FISH GRILLE

Fillet of fresh Kingklip grilled and basted with lemon butter and accompanied with a dill sauce. Served with a Parmesan and whole grain mustard infused pomme puree.

OR

#### SPICY MUSHROOM STEAK "CREOLE"

Lazy aged sirloin steak, grilled, then sautéed with chopped shallots, mushrooms and capsicum. Topped with a wine, cream and creole spice sauce and oven baked with a touch of mozzarella cheese.

Served with French fries.

OR

#### HALOUMI AND AVOCADO STEAK

Lazy aged grain-fed sirloin (New York Cut) topped with haloumi cheese and avocado.

Served with French fries.

### DESSERT

#### CAPE BRANDY PUDDING

Traditional home-made brandy pudding with dates and nuts. Served warm, with vanilla ice cream and crème de cacao.

OR

#### CHEESE CAKE

Home-made bar-one cheese cake served with vanilla ice cream and crème de cassis.



Pre-order champagne at R725 per bottle (750ml Brut)  
Menu price on the night R825

Price: R1555.00 per person (EXCLUDING Service Charge)  
Valid 31/12/2015

All beverage bills will be required to be settled on the evening.

Kindly note that we do not offer corkage - We have full bar facilities and a selected wine list.



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**NEW YEARS EVE 2015  
DINNER**

**CREDIT CARD AUTHORISATION FORM  
(DEBIT CARDS NOT ACCEPTED)**

**FAX BACK TO +27 21 4219821 OR EMAIL [barry@citygrill.co.za](mailto:barry@citygrill.co.za)**

I, the undersigned, accept that R1555.00 plus R155.50 (service charge) will be charged upfront against the specific credit card for each member of the party to secure my New Years Eve 2015 reservation. Kids 12 years and under, will be charged R925.00 plus R92.50 (service charge). Moet Champagne Brut (750ml) optional at a discounted price of R725.00 plus 10% service charge (Menu price on night R825.00).

In event of a cancellation, we require 10 days notice, being Sunday 21<sup>st</sup> December 2015. No monies will be refunded unless cancellation is before 21<sup>st</sup> December 2015.

Reservation Name: First name: \_\_\_\_\_ Last name: \_\_\_\_\_

Charges: Adults: \_\_\_\_\_ @ R1555.00 Kids: \_\_\_\_\_ @ R925.00

**+ 10% service charge** **+ 10% service charge**

Moet Champagne Brut (750ml) : \_\_\_\_\_ @ R725.00  
Menu price on night R825.00 (Discounted Price)

**+ 10% service charge**

Time (Please select): 7:30 pm ( ) or 8:00 pm ( )

Cell phone/Telephone No#: \_\_\_\_\_

Email address: \_\_\_\_\_

Card holder Name: \_\_\_\_\_

Type of card: \_\_\_\_\_

Credit card number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

CVC/Security number: \_\_\_\_\_

Date: \_\_\_\_\_

Signature: \_\_\_\_\_