



Christmas EVE MENU

CHOOSE ANY THREE, OF THE TASTING DISHES BELOW,
FOR A RUSTIC GINJA FOOD SENSATION @ R495 PP

Patch

Ricotta, baked mushrooms, cinnamon & thyme, sweet potato bread

Soft yolk ravioli, chard, truffle & black olive pangritata

Deep fried coconut milk, plum sauce, spring onion

Soba noodles, sage butter, parmesan, pine nuts

Barn

Quail, chargrilled red onion, chickpea & thyme

Chicken B'stilla

Lamb cutlet, charred cauliflower, dill, capers & baby spinach

Slow roasted goat, rocket, puy lentils raisin puree & goats cheese

Smoked Warthog rib, black beans, chargrilled marrows

Vine snails, garlic & anchovy, sourdough

Lamb rump, madras sauce, onion bhaji, saag aloo

Ribeye, greens, new potatoes & jus

Beef tataki, onion ponzu

Turkey tortellini, burnt sage butter & sultanas





Pond

Prawn, mango, coconut & cashew nut, chia panacotta

8 hour octopus, kachumbari, chilli & lime

Crispy whole whitebait, fennel bulb, orange, capers, sultanas & pine nuts

Seabass fillet, cauliflower, black olive pangritata, seagrass

Mangrove dressed crab niscoise salad, tomatoes, olive, potato crisps, aioli & fennel

Salmon wellington, baby beets



Beehive

Banoffee

Lemon pots, berries, shortbread

Grilled stone fruit crumble, oats and cinnamon, cream cheese ice cream

Valrhona chocolate & toffee pots, cookies

Honeycomb, brown bread ice cream, pollen, honey & yoghurt crème caramel

Christmas cake crumbed, deep fried brandy butter ice-cream



GINJA

— V & A WATERFRONT —

