

**YOUR ONE&ONLY  
FESTIVE DINING**

2021

*One&Only*

The background of the entire page is a textured, light grey color. Overlaid on this are several white silhouettes of various plants and flowers. On the left side, there are several tall, thin stems with clusters of small flowers and some larger, more complex floral shapes. In the center and right, there are more delicate stems with small, bell-shaped flowers and some larger, simpler floral motifs. The overall effect is a subtle, elegant floral pattern.

*One&Only*

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FESTIVE DINING

2021

Let the joy of the festive season envelop you at One&Only, as you come together for unrivalled celebrations in spectacular settings. From the minute you arrive, feel your cares melt away, as you enjoy a complete sense of freedom with family and friends. Watch the joy in little faces light up as Santa Claus makes an appearance, and our resort transforms into a glittering wonderland.

## CULINARY EXPERIENCES

### Frosted Afternoon Tea

December 16 - 30, 2021 | 2pm - 5pm  
Vista Bar & Lounge | R425 per person with full pre-payment  
required

### Christmas Eve Dinner

December 24, 2021 | 6pm - 10pm  
Ochre | 3-Course Family-Style Set Menu  
R1560 per person

### Christmas Breakfast

December 25, 2021 | 6.30am - 11am  
Ochre | À la carte

### The Ultimate Christmas Lunch

December 25, 2021 | 12.30pm - 3pm  
Ochre | 3-Course Family-Style Set Menu  
R1900 per person

### Christmas Dinner

December 25, 2021 | 6pm - 10pm  
Ochre | 3-Course Family-Style Set Menu  
R1150 per person

### A Nobu Christmas Dinner

December 25, 2021 | 5pm - 10pm  
Nobu | R300 per couple for Sunset Canape Menu  
available from 5pm - 7pm | À la carte or Omakase Menu  
available from 6pm, with a R500 deposit required  
per person

## CULINARY EXPERIENCES

### Old Year's Eve Champagne Breakfast

December 31, 2021 | 6.30am - 11am  
Ochre | À La Carte

### New Year's Eve All Night Tapas

December 31, 2021 | 6pm  
Vista Bar & Lounge | All Night Tapas Menu  
R5000 per person

### New Year's Eve Gala Dinner

December 31, 2021 | 6pm  
Ochre | 5-Course Set Menu  
R3250 per person

### A Nobu New Year's Eve

December 31, 2021 | 5pm  
Nobu | À La Carte or Omakase Menu  
Minimum spend of R4900 per person

### New Year's Day Recovery Breakfast

January 1, 2022 | 6.30am - 12pm  
Ochre | À La Carte



**FROSTED  
AFTERNOON TEA**

2pm - 5pm | 16 - 30 December | R425 per person

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**SWEET**

Red Berry Tart  
Vanilla Crème, fresh summer berries

Vanilla & Cherry Cake  
Sponge wreath, amarena cherry, white chocolate mousse

Strawberry & Mint Mousse  
Mint jelly, berry glaze, meringue halo

Eggnog Cheesecake  
Pain d'épice crumble

Snowy Eclair  
White Chocolate crème, coconut glazed

Scones  
Spiced cranberry, vanilla Chantilly cream, homemade preserve

**SAVOURY**

Pot Pie  
Turkey, cranberry

Bruschetta  
Honey glazed brie, fig

Rare Roast Beef  
Horseradish butter, rye

Tart  
Caramelised onion, chevin

Croquettes  
Christmas stuffing

A - Alcohol | GF - Gluten Free | N - Nuts | P - Pork | S - Shellfish V -  
Vegan



**CHRISTMAS  
EVE DINNER**

6pm - 10pm | 24 December | R1560 per person

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**STARTERS**

One&Only fresh selection of breads  
Spinach and artichoke dip, fennel salmon and mackerel paté,  
lemon and goat cheese (GF)  
Piccalilli, olive tapenade, sun-dried tomato pesto (GF)  
Apple salad, candied walnuts, cranberries (GF)(N)  
Peppadew, mozzarella beignets, coriander and tomato  
dipping sauce (GF)  
Sweet and sticky jerk chicken winglets (GF)


**MAINS**

Lemon and herb slow roast leg of lamb (GF)  
Christmas honey glazed gammon (GF)(P)  
Lemongrass and coconut fish curry  
Caramelised red onion, sautéed green beans (GF)  
Baked cauliflower, butternut, pecorino (P)  
Spiced rice pilaf  
Roasted garlic potato and chive mash

**DESSERT**

Dulce de leche cream filled churro donuts  
Red velvet strawberry cheesecake  
White chocolate & peach Christmas trifle (A)  
Ginger & cream cookies

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V - Vegan



## THE ULTIMATE CHRISTMAS LUNCH

12.30pm - 3pm | 25 December | R1900 per person

### STARTERS

One&Only fresh selection of breads  
Spinach and artichoke dip, peri peri chicken liver paté, lemon  
and goat cheese (GF)  
Piccalilli, olive tapenade, carrot and fennel hummus (GF)  
Lime, basil and chilli prawn cocktail salad (GF)(S)  
Charred melon, beetroot and marinated feta salad (GF)  
Smoked mackerel and salmon phyllo tartlets  
Panko crumbed halloumi with coriander and  
tomato dipping sauce

### MAINS

Lemon and herb slow roast leg of lamb (GF)  
Christmas honey glazed gammon (GF)(P)  
Turkey roulade, sage stuffing  
Kashmiri chicken curry (GF)  
Spice roasted carrots with pistachios (GF)(N)  
Caramelised red onion, sautéed green beans (GF)  
Butternut and sweet potato bake  
Herb, cumin, and fried onion basmati rice  
Roast potato, chive, biltong

### DESSERT

Warm salted caramel apple pie, Chantilly cream  
Sticky toffee pudding, classic vanilla bean crème anglaise  
Pavlova with spiced berry compote (GF)  
White chocolate and peach Christmas trifle (A)  
Ginger and cream cookies

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## CHRISTMAS DINNER

6pm - 10pm | 25 December | R1150 per person

### STARTERS

One&Only fresh selection of breads  
Spinach and artichoke dip, peri peri chicken liver paté, lemon  
and goat cheese (GF)  
Piccalilli, olive tapenade, carrot and fennel hummus (GF)  
Lime, basil and chilli prawn cocktail salad (GF)(S)  
Panko crumbed halloumi with coriander and  
tomato dipping sauce  
Orange and sesame glazed mozzarella meatballs (N)

### MAINS

Lemon and herb slow roast leg of lamb (GF)  
Christmas honey glazed gammon (GF)(P)  
Kashmiri chicken curry (GF)  
Caramelised red onion, sautéed green beans (GF)  
Butternut and sweet potato bake  
Herb, cumin, and fried onion basmati rice  
Roast potato, chive, biltong

### DESSERT

Sticky toffee pudding, classic vanilla bean crème anglaise  
Pavlova with spiced berry compote (GF)  
White chocolate and peach Christmas trifle (A)  
Ginger and cream cookies

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## NEW YEAR'S EVE GALA DINNER

6pm | 31 December | R3250 per person

### LOBSTER BRIOCHE (A)(S)

Oscietra caviar, samphire, pickled courgette noodles,  
dill beurre blanc, gold leaf

### PORK BELLY (GF)(P)

Quail egg, goats cheese and mushroom porridge,  
black pepper caramel

### SORBET

Lemon olive oil, thyme meringue

### BLACKENED VENISON (A)(P)

Glazed beetroot, crackling, new potato and artichoke gratin,  
date purée, port and tamarind jus

### COFFEE (N)

Caramelised banana, chocolate cremeux, pistachio praline,  
vanilla and saffron ice cream

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## NEW YEAR'S EVE ALL NIGHT TAPAS

6pm | 31 December | R5000 per person

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### FIRST

Togarashi tuna (GF)  
Yuzu and fennel cured Norwegian salmon (GF)  
Curried squid tentacles, smoked aubergine mayonnaise,  
wild baby rocket (GF)  
Pork and chicken dumplings, sambal oelek dipping sauce,  
compressed cucumber, pickled radish salad (P)  
Spiced edamame (GF)(V)

### SECOND

Yellowtail ceviche (GF)  
Prawn cocktail (S)  
Fresh Knysna oysters with tabbouleh salsa  
Marinated artichoke, roasted peppers, piccalilli, ciabatta with  
whipped toast butter, basil pesto (N)  
Parmesan, mozzarella & peppadew beignets, pear chutney

### THIRD

Crayfish tail with spicy lemon garlic sauce (GF)(S)  
Saldanha mussels with wasabi pepper sauce (A)(S)  
Malay rub charred sirloin, biltong béarnaise,  
olive chimichurri, sundried tomato focaccia  
Local fish and coriander pate, onion confit, white anchovy  
fritters, sesame lavash

### SWEET ENDING

Churros with warm chocolate sauce  
Lemon & blueberry cheesecake  
Triple chocolate brownie

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## RESERVATIONS

Reservations office hours are 8am to 5pm. Menu prices excludes beverages (unless specified). All venues cater for children. Guests with special dietary requirements should inform the reservations office during the booking process, with full details of the request.

Terms and conditions: Booking is essential. Full prepayment is required within 48 hours to secure the booking, any cancellations within 7 days of your booking will result in 100% cancellation fees.

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