

QUAY FOUR

NEW YEAR'S EVE MENU

An elegant three-course festive dining
experience

R1 430 PER PERSON

QUAY  FOUR

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STARTER (CHOOSE ONE)

SEARED KING PRAWNS

Pan-seared prawns with cauliflower velouté, caper-raisin emulsion, and micro herbs.

CHICKEN VOL-AU-VENT

Golden puff pastry filled with braised chicken thighs and mushrooms in Parmesan cream.

BURRATA & HEIRLOOM TOMATO CARPACCIO (VEGETARIAN)

Burrata with heirloom tomatoes, basil oil, aged balsamic, and toasted sourdough.

BEEF FILLET CARPACCIO

With anchovy dressing, arugula, and crispy shallots.

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MAIN COURSE

(CHOOSE ONE)

PRIME RIBEYE (400G)

Grilled ribeye with bone marrow butter, Marmite-glazed Hasselback potato, tenderstem broccolini, and red wine jus.

SEAFOOD PLATTER

West Coast crayfish (250g), grilled queen prawns, and line fish with Champagne beurre blanc, roasted vegetables, and seaweed buttered baby potatoes.

CAULIFLOWER STEAK (VEGETARIAN)

Roasted cauliflower steak with romesco sauce, pickled red onion, and toasted almonds.

WILD MUSHROOM—STUFFED CHICKEN SUPREME

Free-range chicken breast filled with wild mushrooms, potato dauphinoise, roasted baby corn, and truffle-Parmesan jus.

DESSERT

(CHOOSE ONE)

ROOIBOS & HONEY PANNA COTTA

Silky panna cotta infused with rooibos, burnt honey drizzle, and almond biscotti crumb.

APPLE CRUMBLE KULFI

Cardamom oat crumble with apple caramel and crisp apple discs.