



VALENTINES DAY DINNER 2026

R1100 per person | A glass of bubbles on arrival

FOR THE TABLE

Truffle Burrata Panzanella

Heirloom tomatoes, roasted red pepper, fresh basil

STARTER

Beef Fillet Carpaccio

Wild rocket, capers, parmesan, roasted garlic aioli
or

Oysters Au Natural

Three | shucked & served with lemon
or

Salt & pepper calamari

Grilled or fried

MAIN

(All served with a side of your choice)

Deboned Chicken

Peri-peri or lemon & herb
or

Beef Fillet

250g Served with a sauce of your choice
or

Grilled Prawns

White wine, lemon, garlic, paprika

DESSERT

Crème Brûlée

Caramelised sugar, seasonal berries, mini meringues
or

Sticky Toffee Pudding

Dates, toffee sauce, nut brittle, vanilla bean ice cream

A service fee of 12.5% will be added to all bills.



VALENTINES DAY DINNER 2026

R900 per person | A glass of bubbles on arrival

Vegetarian Menu

FOR THE TABLE

Truffle Burrata Panzanella

Heirloom tomatoes, roasted red pepper, fresh basil

STARTER

Deep-fried Avocado

Salsa, sour cream

or

Caprese Salad

Fior di latte, beef tomato, fresh basil

MAIN

(All served with a side of your choice)

Mushroom Risotto

Exotic Mushrooms, crispy leeks, parmesan

or

Bean & Courgette Burger

Vegan mayo, house pickle

or

Gnocchi Arrabbiata

Tomato, capers, kalamata olives, chilli

DESSERT

Crème Brûlée

Caramelised sugar, seasonal berries, mini meringues

or

Sticky Toffee Pudding

Dates, toffee sauce, nut brittle, vanilla bean ice cream

A service fee of 12.5% will be added to all bills.