



# 2024

DANCE THE  
NIGHT AWAY  
WITH OUR  
RESIDENT DJ

## New Year's Eve Menu

Celebrate in style 2024 | New Years Eve Dinner from 7pm

Adults and Children over 12 years – R1450 pp

### AMUSE BOUCHE

#### KNYSNA OYSTER

lemon crumb/lime chilli ceviche

#### VIVARI BREAD BOARD

baba ghanoush/harissa butter

### FIRST COURSE

#### SALMON & BEETROOT

cured salmon/beetroot labne/  
wasabi peas /radish

OR

#### TRUFFLE & MUSHROOM RAVIOLI

truffle emulsion/mushroom  
powder/grana padano

### SORBET ON ICE

#### POMEGRANATE SORBET

kiwi fruit gel/pomegranate  
molasses

### SECOND COURSE

#### BLACKENED SEARED TUNA LOIN & KING PRAWN

black rice "risotto"/charred  
broccoli/red cabbage kimchi/verjus

OR

#### WHISKEY AGED BEEF RIBEYE

onion tartin/edamame/pakchoi/  
black garlic bordelaise

OR

### CHICKEN TIKKA ROULADE

potato & saffron terrine/spinach  
salad/butter curry sauce

OR

#### CHARRED ARTICHOKE & ASPARAGUS

smoked brinjal/stewed quinoa /  
white bean puree/sauce vierge

### DESSERT

#### TASTE OF VIVARI

*Three individual desserts with a story*  
Pecan nut & honey tart with  
mascarpone/"Burfi" panna cotta  
with popping candy/Guilt free  
chocolate torte

Kids u12 - R550 pp

### STARTERS

#### CRUMBED CHICKEN TENDERS

with honey mayo

OR

#### SOFT BEEF BOA BUN

with barbeque sauce

### MAINS

#### FRIED HAKE & MASHED POTATO

with cheese sauce

OR

#### CHICKEN & MOZZARELLA PIZZA

with tomato

OR

#### BEEF SPAGHETTI BOLOGNAISE

& grated cheese

### DESSERT

#### SELECTION OF ICE CREAM

with popping candy & sweet sauces

OR

#### CHOCOLATE BROWNIE

with vanilla ice cream

For bookings please contact T: 010 594 4100 | E: [info@vivarihotel.co.za](mailto:info@vivarihotel.co.za)

Booking essential. Full pre-payment required. Limited seats. No refunds.

T's and C's Apply



VIVARI  
HOTEL AND SPA

BY MANTIS