

The CAPETONIAN MENU

MOTHER'S DAY LUNCH BUFFET 2024

A CHOICE OF SOUP OF THE DAY

Seafood chowder, for those special moments worth sharing, served with traditional condiments

FROM THE COLD BUFFET (ENTRÉE)

Seafood roulade pate, accompanied by a selection of fruits of the ocean including;

New Zealand mussels in a garlic aioli, on a bed of fresh garden picks

Grilled fish fillet, topped with a homemade chilli mayo & Hawaiian prawn tossed with pineapple and crab wrapped in a Thai chilli dressing

Capetonian signature antipasti smorgasbord including;

An assortment of medium roast beef topped with peaches scallions chicken mortadella and salami and local cheeses Served with traditional accompaniments

Thai beef salad roast beef topped with freshly cut greens in a sweet chilli marinade with fresh ginger

Chicken Caesar, freshly picked salad greens served with a blue cheese dressing topped with croutons perfumed with fresh basil accompanied by scallions of spring onions

Garden fresh crudités platter

A combination of salad greens beautifully arranged served with salsas, including sunflower seeds, cucumber, garden greens, boiled eggs and grilled veg in a black bean sauce

Hawaiian green salad, an arrangement of salad topped with melon and a herbed salad dressing

Spinach and mushroom salad lightly infused with chilli and chervil

Honey coleslaw topped with an orange and pineapple vinaigrette

Our signature aubergine salad, marinated in a reduced tomato marinara

Accompanied by an arrangement of fresh salad olives and feta cheese served with salad dressings

MAIN COURSES

Our signature pot roast topside, cooked slowly in our famous tandoor oven

Oregano and rosemary crusted pickled beef

Deep-fried crushed potato wedges accompanied by roasted garlic and rosemary potato and Yorkshire pudding

Grilled line fish in beurre maître d'butter ala crème

Accompanied by seasonal greens topped with a Mornay sauce

Glazed carrot roundels in a custard and orange sauce and tandoor smoked chicken topped with mushroom sauce

Pasta Alfredo, pasta wrapped in spinach and cold pressed meat, topped with macon

Served with green pepper and mushroom vegetable pilaf

Triple herb crusted chicken, roasted and drizzled with lemon and garlic butter

Reshmi kebab, tandoor grilled, served in an onion cream based, coconut, chilli and cream sauce

Mutton Marsala curry, cooked slowly served with traditional condiments

Basmati rice accompanied by two Indian vegetarian dishes

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DESSERTS

Fruit tartlets filled with baker's custard
Chocolate panna cotta on a bed of berry coulis
Orange cheesecake with toppings
Pecan nut tart served with fresh cream lemon swiss pudding
Strawberry and cream Bavaois, layered sponge with a strawberry meringue
Individual fruit tartlets filled with crème patisserie accompanied by sliced fresh
fruit platters and ice cream
Double cream chocolate mousse
Tipsy tart with hot custard
Croquembouche filled with strawberry custard mini Swiss-roll, rolled with fresh cream

- R345 PP -

T&C's apply. Menus are planned in accordance with seasonal availability, subject to change without notification.

