

# PIGALLE

CAPE TOWN

## *AMUSE BOUCHE - CHOICE OF ONE*

### *Velouté of Love - Prawn & Shiitake Soup*

Tender prawns and shiitake mushrooms in a fragrant coconut seafood broth.

### *Golden Earth Soup (V)*

Slow-roasted butternut infused with shallots, cinnamon, garlic and honey.

### *Flamed-Licked Calamari*

Succulent baby calamari grilled with garlic and lemon butter.

*Served with artisanal breads and flavored butters.*

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## *MEDITERRANEAN INTERLUDE*

### *Greco Cooler*

Greek Salad with Feta, Crisp seasonal vegetables tossed in a creamy herb dressing.

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## *STARTERS - CHOICE OF ONE*

### *Zested Chili-Garlic Prawns*

Sautéed with chilli, garlic and vibrant citrus notes.

### *Flame-Seared Lamb & Peppercorn Silk*

Served with red peppercorn cream reduction and garlic butter.

### *The Ocean Pop*

Fresh oysters with lime and chilli dressing.

### *Earth Roasted Mushroom Pockets (V)*

Wild mushroom ravioli with asparagus and cep cream sauce.

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## *PALATE CLEANSER*

### *Citrus & Champagne Granita*

A refreshing interlude to awaken the palate.

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## MAINS - CHOICE OF ONE

### *The Signature Shellfish Platter For One:*

Langoustines and king prawns basted in a signature seafood glaze.

### *The Shepherd's Rump:*

Lamb Rump Marinated with herbs, garlic and red peppercorns served with wild mushrooms and Lamb Jus.

### *The Botanist's Beef Fillet:*

Herb-marinated beef fillet with wild mushrooms and beef jus.

### *The Nordic Fillet:*

Grilled Norwegian salmon with crushed parsley potatoes, asparagus and velouté.

### *Aromatic Malay Garden (V):*

Fragrant mild Malaysian vegetable curry with jasmine rice.

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## DESSERTS - CHOICE OF ONE

### *Molten Chocolate Heart:*

Warm chocolate fondant with vanilla ice cream.

### *Affogato Amore:*

Vanilla ice cream crowned with hot espresso.

### *Lindt Chocolate Baked Cheesecake:*

A luxurious chocolate-infused finale.

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