

S E E C

Mother's Day

MENU

STARTERS

Seafood Okonomiyaki

Japanese street food griddle cake of mixed seafood, cabbage, carrot and dashi batter finished with oyster sauce and kewpie mayo

MAIN DISHES

Lamb knuckle

Slow cooked lamb knuckle served with creamy polenta, Tuscan inspired roasted vegetables with sun dried tomato and roasted garlic

DESSERTS

Our pavlova

Meringue, mascarpone, mixed berries, berry compote and almond flakes

Three course meal for R510 per person



S E E C

Mother's Day
VEGETERIAN MENU

STARTERS

Zucchini Fritter

With tzatziki, soft potato, red onions, gremolata and walnuts

MAIN DISHES

Curried lentils

*Studded with roasted baby onion, baby corn, butternut,
finished with grilled pak choy, coconut and fresh red chilli*

DESSERTS

Our pavlova

*Meringue, mascarpone, mixed berries, berry compote and
almond flakes*

Three course meal for R410 per person

