

## **Festive Celebration Menu**

### **Welcome Drink**

Begin your celebration with a glass of *Cap Classique* or *Melozhori Non-Alcoholic Sparkling Grape Juice*.

### **Arrival Canapé**

A Trio of Oysters presented in the vibrant colours of the Mexican flag

**or**

Crispy Fried Brinjal wrapped in Baby Gem Lettuce (*Vegan “Oyster”*)

### **Starter**

Fresh *Seabass Ceviche* with mango, avocado, and a zesty lime marinade

**or**

*Mexican Corn and Chickpea Salad (Vegetarian/Vegan)*

Grilled corn kernels, chickpeas, cilantro, vegan cheese, and lemon zest

### **Second Course**

*Chili Sin Carne*

A hearty, flavourful dish of basmati rice, red kidney beans, celery, carrots, fresh coriander, and lime

### **Palate Cleanser**

*Lime Margarita Sorbet*

(Non-alcoholic option available)

### **Main Course**

Slow-braised Beef and Grilled Chicken Breast served with jalapeño aioli, walnut cream, mango salsa, Mexican potato bake, and grilled corn on the cob

**or**

*Mexican Seafood Bowl*

Tender calamari steak with shrimp and mussels served over spicy yellow rice and finished with a smoked pepper fish sauce

**or**

*Grilled Sweet Potato Steak (Vegan)*

Served on a bed of red quinoa with smoked pepper aioli, pan-fried zucchini ribbons, red kidney beans, fresh cilantro salad, and a dollop of vegan yoghurt

### **Dessert**

*Traditional Mexican Flan* with salted caramel and fresh berries

**or**

*Lemon Carlota Cake* with vanilla ice cream

**or**

*Crispy Churros* with a trio of decadent dipping sauces (*Vegan*)

*R600 per person*