

G.H. Mumm Champagne

Valentine's Dinner

Includes a glass of G.H. Mumm Champagne on arrival

R950 per person

5-Course Dinner Experience



GRIMALDI'S

— DURBAN COUNTRY CLUB —

A Perfect Beginning

Starters & Amuse-Bouche

Amuse-Bouche

A complimentary bite-sized dish served by the chef to awaken your palate.

Starters – Choose One

Honeymoon Oysters

Six fresh oysters topped with mango & strawberry salsa.

Porcini Mushroom Soup (Vegan)

Porcini mushroom soup with olive oil, garlic, coconut cream & truffle oil.

Tempura Crunch Prawns

Four tempura-battered prawns with sweet chilli & soy dipping sauce.

Smoked Salmon & Avocado

Salmon ribbons with avocado, cucumber, cream cheese & crispy capers.

Springbok Carpaccio

With strawberry & beetroot salsa, balsamic reduction, rocket & bacon dusting.



The Main Event

Sorbet & Mains

Sorbet

A refreshing palate cleanser served before the main course.

Mains– Choose One

Grilled Cauliflower Steak (Vegan)

On hummus with exotic mushrooms & coconut cream-based sauce.

Pollo Involtini

Chicken stuffed with spinach, prawns & Parma ham, finished with padella sauce.

Porcini Fillet

Grilled fillet medallion with herb-infused porcini mushroom sauce.

Pesce di Mare

Kingklip topped with prawn & mussel meat in a creamy seafood sauce.

Valentine's Salmon

Seared Norwegian salmon in triple sec butter with strawberry & mango salsa.

Slow-Roasted Lamb Neck

Served on Parmesan mashed potato.

Spinach & Ricotta Ravioli (V)

With creamy padella or arrabbiata sauce & crispy tempura spinach.

Grimaldi's Prawns

Butterflied queen prawns with garlic, herbs & padella sauce.

Served with your choice of side.

Sweet Endings

Dessert

Dessert – Choose One

Crème Brûlée

Vanilla baked custard with caramelised sugar topping.

Chocolate Lava Cake

Warm chocolate cake with molten centre & vanilla ice cream.

Cake of the Day

Please ask your server for today's selection.



Book now and celebrate love in style.