

# G.H. Mumm Champagne

## Valentine's Dinner

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

**R950 per person**

5-Course Dinner Experience



**G.H. MUMM**  
CHAMPAGNE

**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.*