



THE CAPITAL 15 ON ORANGE

Valentine's Day

R 550 Per Person

AMUSE-BOUCHE

Crispy rice with salmon tartare

or

Crispy rice with aubergine and miso tartare

STARTERS

Beetroot-cured salmon, goat's cheese, blueberries, black toast, lemon segments
or

Crispy calamari, jalapeño mayo, herb and fennel salad

VEGETARIAN STARTER

Caprese salad

Heirloom tomatoes lightly marinated, bocconcini, pesto, and balsamic glaze

MAINS

Seafood platter for one:

Mussels in garlic cream, grilled prawns with lemon emulsion, crispy calamari, hake goujons, side salad

or

Surf & Turf:

200g sirloin steak, grilled prawns with lemon emulsion
Crispy fries, side salad, lemon butter, garlic & herb butter

VEGETARIAN MAIN

Thai red vegetable curry
Tofu with coconut rice

DESSERT

Eton Mess with My Heart:

Mixed berry compote, Chantilly cream, crème pâtissière, shortcake crumb, meringue heart
or

For the Love of Chocolate:

Chocolate torte, banana chocolate tarte Tatin, churros with chocolate dipping sauce, hazelnut dacquoise, whipped ganache, berry compote