

# Jamala Winter Menu 2021 – Menu one

(Please select one option for each course)

Name: \_\_\_\_\_

Room: \_\_\_\_\_

**(Dishes have been hand crafted by our chefs and cannot be altered,  
Please take this into consideration when making your selection)**

## Entrée

∞ Tasting platter of hot and cold gourmet canapes G\*/D\*

OR

∞ Vegetarian tasting platter of hot and cold gourmet canapes G\*/D\*

## Main

∞ Eye Fillet Steak 'Botswana' served medium rare, corn puree, potato gratin, baby carrot and broccolini, caramelized onions and red wine jus G\*/D\*   
*The best beef in Africa comes from Botswana and ours is just as good!*

OR

∞ Crispy Skinned Atlantic Salmon, Paris mash, asparagus, cauliflower blossom, cherry truss tomatoes and creamy lemon, dill and caper sauce G/D\*

OR

∞ Wild Mushroom Risotto, sautéed arborio rice, trio of mushrooms, baby spinach, finished with pecorino cheese G/D\*

OR

∞ Roasted Winter Vegetable Salad with kale, quinoa and raspberry vinaigrette G/D/Vegan

## Dessert

*(Please ask staff for dairy free options)*

∞ Apple Tarte Tatin served with caramel sauce and vanilla bean ice-cream

OR

∞ Chocolate Edible Garden with raspberry sorbet and fresh berries G\*

OR

∞ Cheese Selection with charcoal rice crackers, lavosh, dried fruits G\*

Additional Dietary Requirements \_\_\_\_\_

G – Gluten free    G\* – gluten free option available

D – Dairy free    D\* – dairy free option available