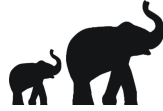


Residence Klein Oliphants Hoek



Menu

Light Lunch Meals:

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| 1. Vegetarian spring rolls on a bed of carrots and baby marrow julienne with a sweet chilly sauce. | R60.00 |
| 2. Crispy Fish Cakes served on a baby leaf salad dressed with a honey and soy vinaigrette | R60.00 |
| 3. Warm bread salad of crispy pancetta, parmesan and poach egg | R60.00 |
| 4. Baby Marrows and Buffalo Mozzarella Flan | R60.00 |
| 5. Marinated Peppers and Baby leaf salad with biltong shavings | R60.00 |
| 6. Caprese salad :
Buffalo Mozzarella, plum tomatoes and fresh basil drizzled with homemade basil vinaigrette | R60.00 |
| 7. Cheese Platter | R80.00 |

Lunch Desserts:

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| 1. Pancake with a orange sauce served with Chantilly cream | R50.00 |
| 2. Caramelized banana parfait with passion fruit infused vanilla ice cream | R50.00 |
| 3. Fresh berry Pavlov a | R50.00 |
| 4. Chef's delight | R50.00 |
| 5. Caramelized fruit salad served with natural yoghurt in a delicious phyllo pastry basket | R50.00 |

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A Taste of Italy

Primi Piatti

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| 1. Ravioli Dello Chef
Home made ravioli, chef's choice of the day | R 80.00 |
| 2. Linguine al Pesto
Linguine with fresh pesto sauce | R 80.00 |
| 3. Gnocchi Pomodoro e Basilico o Crema di Asparagi
Home made gnocchi with cherry tomatoes and fresh basil or a delicious creamy asparagus sauce | R 80.00 |
| 4. Crema di Verdure e Cappelletti
Creamy vegetables soup with pan fried scallops and croutons | R80.00 |
| 5. Penne all'arrabbiata
Penne with a hot tomatoes sauce, fresh basil and parmesan | R90.00 |

Secondi Piatti

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|---|---------|
| 1. Pasticcio di Ragù, Zucchini e Melanzane
Trio of pork, chicken and beef mince meat topped with aubergines and baby marrows | R 90.00 |
| 2. Controfiletto al Pepe Verde
Rump steak cooked with a green pepper sauce flambé with cognac and served with potato medallions | R110.00 |
| 3. Salmone Norvegese al Cartoccio
Delicious poached Norwegian salmon served on a bed of leeks and new potatoes | R120.00 |
| 4. Vitello Tonnato
Veal fillet thinly sliced covered with a home made mayonnaise, capers and anchovies sauce served with baby leaf salad | R110.00 |
| 5. Scallopine al limone
Chicken breast scaloppini with a lemon and fresh Italian parsley sauce, accompanied with potatoes wedges | R 90.00 |

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with a Traditional South African sentiment

Startes

1. Springbok strips served on a bed of wilted baby spinach and mange tout with a chili citrus dressing. R70.00
2. Peri peri chicken livers on a crispy baguette served with baby leaf salad R60.00
3. Pan fried prawn on a bed of guacamole and dressed with a delicious Riacha sauce R70.00
4. Baby marrows and sundried tomatoes soup R60.00
5. Baby leek, potato and emmenthal tart served with baby leaf salad R60.00

Main:

1. Catch of the Day served with Mediterranean vegetables and pesto mash R100.00
2. Thai Green free range chicken curry served with coconut rice R 90.00
3. Springbok skewers served on a bed of cucumber noodles with a sweet and chili gaze R110.00
4. Lamb Shank slowly cooked with garden herbs and roasted new potatoes R120.00
5. Pan seared Ostrich fillet dressed with a light orange sauce accompanied with baby vegetables R120.00

Dessert:

1. Malva Pudding with cream or ice cream R50.00
2. Apple and chocolate pastry with orange and lemon sauce and ice cream R50.00
3. Delicious baked Chocolate pudding with orange sauce R50.00
4. Saffron poach pears with star anise sauce and ice cream R50.00
5. Fresh fruit short crust tart with crème patissire and chocolate drizzle R50.00
6. Chef's delight R50.00