

BRUNCH BUFFET

Selection of fresh fruit juices
Freshly brewed tea and coffee

Freshly sliced seasonal fruit, stewed Cape fruit
Cinnamon macerated pineapple, Bulgarian yoghurt and fruit yoghurts

From our bakery

Croissants, pastries, muffins, cape seed loaf and breakfast rolls

Selection of continental meats and seafood items

Roast beef and salami
Smoked chicken served with mustard and pickles
Smoked salmon trout, smoked peppered mackerel
Mussels with pepper vinaigrette

Selection of South African cheeses

Oysters and Prawns

Fresh oysters with condiments
Chilled peeled prawns with assorted dipping sauces

Salads

Salad caprice, salad niçoise, Greek salad, green leaf salad with croutons
served with balsamic vinaigrette and French dressing

Hot items

Scrambled eggs with fine herbs
Eggs Benedict
Beef sausages, grilled minute steaks
Grilled tomatoes with parmesan and cracked pepper
Sauté mushrooms

Dessert Selection

Fresh Summer Fruit Salad with passion fruit curd and fresh cream
Bitter Chocolate and Orange Mousse
White Chocolate Profiterole tower
Berry Meringue

R275 per person

(Minimum of 45 guests)

Additional items priced per person

Egg and omelette station	R 30
Crumpets with maple syrup	R 22
Crispy bacon	R 16
Hash browns	R 16
Lamb cutlets on sauté potatoes	R 35
Vegetable frittata	R 24
Sushi Selection	R 90