

# *Set Menu Options*

## STANDARD MENU

### STARTERS

Chicken Caesars Salad

Parmesan, croutons and mustard dressing

or

Baby calamari

Flambéed with Pernod, fennel, red pepper, asparagus and pasta nero

### MAIN

Day boat line fish

Puy lentils, savoy cabbage and a chardonnay velouté

or

Beef Sirloin

Seasonal vegetables, garlic mash and béarnaise sauce

### DESSERT PLATTER

Selection of the chef's signature miniature dessert

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## *Set Menu Options*

### EXECUTIVE MENU

Surcharge R35.00 per person

### STARTERS

1800° Soup of the day

or

Kalahari Springbok carpaccio

Marinated avocado, roasted baby tomatoes, calamata olives

### MAIN

Grilled Fillet Steak

French fries, Madagascar sauce.

or

Day boat line fish

Puy lentils, savoy cabbage and a chardonnay velouté

### DESSERT PLATTER

Selection of the chef's signature miniature desserts

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## *Set Menu Options*

### ROYALE MENU

Surcharge R55.00 per person

### STARTERS

Smoked Franschoek Salmon Trout

Fine green beans and toasted almond salad with garlic aioli dressing and crisp shallots

1800° Seasonal salad

Roast butternut, peppadews, Labneh cheese, smoked kudu, wild rocket and toasted hazelnuts

### MAINS

Sesame crusted baby chicken

Pak choi, julienne of carrot, rice noodles and a soy-ginger sauce

or

Braised shoulder of Lamb

Grilled polenta, tender stem broccoli, roasts baby beetroot and Romesco sauce

### DESSERT PLATTER

Selection of the chef's signature miniature desserts

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# *Buffet Menu Options*

## STANDARD BUFFET MENU A

Assorted Rolls with Butter

Roast seasonal vegetables with rocket, mature asiago and balsamic dressing  
Marinated butter beans, chorizo and mangetout with mixed leaves and goats milk cheese  
Cous-cous, zucchini, sultana, peppadew, coriander and feta salad

Honey and mustard chicken pieces

Smoked ham and cheddar cheese quiche

Cape Malay curried vegetables with roti and yoghurt sauce

Penne pasta with a mushroom ragout and a herb cheese sauce

Lemon meringue tartlets

Fudge chocolate brownies espresso cream

Tea and coffee

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# *Buffet Menu Options*

## BUFFET MENU B

Surcharge R35.00 per person

Assorted Rolls with Butter

Shaved carrot, celeriac and orange salad with coriander and olive oil dressing

Marinated mushroom, artichoke, fine bean and butter lettuce salad with toasted almonds

Spinach and rocket salad with sundried tomatoes, pine nuts, croutons and shaved Parmesan

Herb crusted Kingklip, fragrant rice and a Thai green curry sauce

Baked fillet of chicken with calamata olives and tomato sauce

Steamed seasonal green vegetables

Butternut ravioli with a sage buerre-noisette

Treacle tart with Chantilly cream

Strawberry mousse tumblers with a sable biscuit

Tea and coffee

## BUFFET MENU C

Surcharge R55.00 per person

Assorted Rolls with Butter

Traditional Greek salad - Garden leaves with feta cheese, olives, tomato, cucumber and onion

Grilled vegetable platter - eggplant, peppers, zucchini, patty pans, mushrooms, roasted garlic

Penne pasta with sweet basil pesto, baby tomatoes, calamata olives, asiago cheese

Roast leg of lamb with Rosemary and Garlic and mint sauce

Sautéed fillet of chicken with a mushroom ragout

Roast root vegetables with honey and thyme and sage

Fragrant herbed rice pilaf with tobacco onions

Traditional Tiramisu tumblers

Vanilla panna cotta with seasonal fruit and berries

Tea and coffee

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# *Buffet Menu Options*

## BUFFET MENU D

Surcharge R55.00 per person

Assorted Rolls with Butter

Poached pear, gorgonzola and pecan salad with mesclun leaves and balsamic dressing

Asian noodle and vegetable salad, roast peanuts, coriander and Asian dressing

Beef carpaccio with shaved parmesan, rocket, olive oil and crushed black pepper

Baked Table Bay line fish with a fricassee of fennel and steamed jasmine rice.

Grilled aged Sirloin, caramelised onions and pepper corn sauce

Steamed fine beans with toasted almonds

Jacket baby potatoes with a garlic and parsley butter

White, milk and dark chocolate mousse tumblers

Traditional mini Pavlovas with seasonal fruit and berries

Tea and coffee

## BUFFET MENU E

Surcharge R65.00 per person

Chicken Caesars Salad - Cos lettuce, boiled egg, croutons, shaved parmesan and Caesars dressing

Spinach and rocket salad with sundried tomatoes, pine nuts, croutons and shaved Parmesan

Traditional Greek salad - Garden leaves with feta cheese, olives, tomato, cucumber and onion

Grilled fillet of beef with a basil pesto sauce

Cape Malay Kingklip curry with steamed cardamom rice

Cauliflower and broccoli with a cheese sauce and toasted macadamias

Traditional roast potatoes with a herbed salt

Crème caramel, stewed apricots and toasted almonds

Passion fruit baravois

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## *Canapé Menu Options*

### MENU A

R125.00 per person

Roasted spicy corn

Crisps

Spanish Spiced goat's feta on Melba toast

Beef bruschetta with whole grain mustard and rocket

Chicken springrolls with a sweet chili dipping

Mini fish cakes with remoulade sauce

Deep fried calamari bowls

Meatballs in Italian Bolognaise

Jamaican chicken espatadas with pineapple and peppadews

Mini Pavlovas with seasonal fruit and custard

### MENU B

R200 per person

Roasted spicy corn

Salted mixed nuts

Crisps

Spanish Spiced goat's feta on Melba toast

Beef bruschetta with whole grain mustard and rocket

Chicken springrolls with a sweet chilli dipping

Mini fish cakes with remoulade sauce

Prawns coconut crumbed with jalapeno and lime mayo

Cocktail Portuguese Prego with chicken or beef

Jamaican chicken espatadas with pineapple and peppadews

Smoked Salmon with Saffron aioli

Deep fried calamari bowls

Grilled teriyaki beef with noodles

Mini Pavlovas with seasonal fruit and custard

Dessert tumblers with white, milk and dark chocolate mousse.

Home baked Pastis de nata

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# Menu Options

Tea, coffee and juice - R20.00 per person

**BREAK SELECTION:**  
Arrival/ Mid morning break selection

## MENU A

AM Break - R65.00 per person

Seasonal whole fruit kebabs  
An assortment granola bars

A selection of fresh fruit juices  
Sparkling and still mineral waters

Freshly brewed roast coffee  
A selection of black and herbal teas  
Sweeteners, whole and skim milk

## MENU B

Cookies and Brownies Break - R75.00 per person

Homemade chocolate brownies  
Blue berry, caramel-fudge and double chocolate chip cookies  
Ginger and Almond & honey biscuits

A selection of fresh fruit juices  
Sparkling and still mineral waters

Freshly brewed roast coffee  
A selection of black and herbal teas  
Sweeteners, whole and skim milk

## MENU C

Snack Break - R75.00

Individual Bags of:  
Roasted corn, gourmet potato chips, roasted peanuts  
Candy jars filled with jelly beans and chocolates

A selection of fresh fruit juices  
Sparkling and still mineral waters

Freshly brewed roast coffee  
A selection of black and herbal teas  
Sweeteners, whole and skim milk

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## *Menu Options*

### MENU D

Health and Energy Break - R90.00 per person

Fresh fruit skewers with yogurt honey dipping sauce  
Assortment homemade crunchies and health bars  
Yogurt covered raisins and homemade trail mix

A selection of fresh fruit juices  
Sparkling and still mineral waters  
Assorted Vitamin Water [optional extra]

Freshly brewed roast coffee  
A selection of black and herbal teas  
Sweeteners, whole and skim milk

### MENU E

Sweet Tooth Break - R100.00 per person

Candy Jars Filled with: jelly beans, assorted chocolates  
Yogurt Covered Raisins  
Marshmallows  
Homemade chocolate meringues  
Choc-chip Cookies  
Seasonal Whole Fruit kebabs

A selection of fresh fruit juices  
Sparkling and still mineral waters  
Frankie's Gourmet Sodas[optional extra]

Freshly brewed roast coffee  
A selection of black and herbal teas  
Sweeteners, whole and skim milk

### MENU F

Royale Tapas Break R100.00 per person

Rare roast beef and whole grain mustard in olive ciabatta  
Sweet melon and basil skewers with olive oil and black pepper  
Roast tomato and mozzarella tartlets  
Homemade chocolate meringues  
Almond and honey biscuits

A selection of fresh fruit juices  
Sparkling and still mineral waters

Freshly brewed roast coffee  
A selection of black and herbal teas  
Sweeteners, whole and skim milk

Cheese board - optional extra R35.00 per person

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# *Breakfast Menu Options*

## BREAKFAST BUFFET

### MENU A

Continental breakfast - R135.00 per person

Freshly squeezed orange, apple or guava juice  
Assortment of, croissants, muffins, Danishes and scones  
Local cheddar, Gouda and low fat cream cheese  
A selection of cooked hams, salami and Bresaola  
Assorted jams, pickles and preserves  
Sliced seasonal fresh fruit garnished with berries

Freshly brewed roast coffee  
A selection of Ceylon and herbal teas  
Sweeteners, full cream and skim milk

### MENU B

English breakfast - R155.00 per person

Herb Scrambled Eggs  
Grilled Country Sausages  
Smoked Bacon Rashers  
Oven Roasted Potatoes  
Parsley butter grilled tomatoes  
Sautéed herbed mushrooms  
Sliced Whole Wheat and Rye Bread

Freshly brewed roast coffee  
A selection of Ceylon and herbal teas  
Sweeteners, full cream and skim milk

### MENU C

Cape Royale Deluxe breakfast - R195.00 per person

Freshly squeezed orange, apple or guava juice  
Sliced seasonal fresh fruit garnished with berries  
Assorted natural and fruit flavoured Yogurts  
Honey roasted Granola or Bircher muesli  
Sliced Whole Wheat and Rye Bread  
Assortment of croissants, muffins, Danishes and scones  
Local cheddar, Gouda and low fat cream cheese  
Assorted jams and preserves  
Herb Scrambled Eggs  
Grilled Country Sausages  
Smoked Bacon Rashers  
Oven Roasted Potatoes  
Parsley butter grilled tomatoes

Freshly brewed roast coffee  
A selection of Ceylon and herbal teas  
Sweeteners, full cream and skim milk

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# *Gourmet Sandwiches*

## FOR LUNCH ONLY

### MENU A

Casual Sandwich and salad lunch Buffet - R125.00 per person

#### Sandwiches

(Please select three)

- Cape smoked Snoek pate, rocket and lime mayo on whole wheat bread
- Franschhoek smoked salmon, cucumber and chive cream cheese on rye bread
- Curried chicken mayo with coriander and red onion on whole wheat bread
- Chicken pastrami, fruit chutney and butter lettuce on country white bread
- Rare roast beef, sundried tomato, whole grain mustard and rocket on French baguette
- Fried Prego spiced sirloin on fresh mini rolls
- Smoked bacon, avocado and fresh tomato in toasted tortilla
- Smoked ham, gherkins cos lettuce and mayo in olive ciabatta
- Curried vegetables, yoghurt sauce in a Cape Malay roti
- Sundried tomato, mozzarella and basil pesto on olive ciabatta
- Roast red peppers, hummus and rocket on country white bread

#### Salads

(Please select three)

- Traditional Greek salad - Garden leaves with feta cheese, olives, tomato, cucumber and onion
- Chicken Caesars Salad - Cos lettuce, boiled egg, croutons, shaved parmesan and Caesars dressing
- Poached pear, gorgonzola and pecan salad with mesclun leaves and balsamic dressing
- Asian noodle and vegetable salad, roast peanuts, coriander and Asian dressing
- Shaved carrot, celeriac and orange salad with coriander and olive oil dressing
- Marinated mushroom, artichoke, fine bean and butter lettuce salad with toasted almonds
- Spinach and rocket salad with sundried tomatoes, pine nuts, croutons and shaved Parmesan
- Tender stem broccoli, green leaves, and red onion with feta and a seed and honey dressing
- Roast seasonal vegetables with rocket, mature asiago and balsamic dressing
- Marinated butter beans, chorizo and mangetout with mixed leaves and goats milk feta
- Cous-cous, zucchini, sultana, peppadew, coriander and feta salad

#### Desserts

- White, milk and dark chocolate mousse tumblers with espresso cream
- Seasonal fruit kebabs with spiced honey sauce
- Mini carrot cakes with cream cheese frosting

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