

## BUFFET MENU

## Minimum of 20 pax

## SALADS

	Wild rice salad roasted cashew and cumin dressing (N)	R55.00	
	Roasted miso butternut and beetroot variation salad	R40.00	
	Indonesian spiced chicken and exotic vegetable salad	R45.00	
	Korean beetroot salad sesame seeds, spring onion and coriander	R40.00	
	Marinated Prawn and mango salad with coriander dressing	R65.00	
	Asian beef salad with roasted peanuts and bean sprouts (N)	R50.00	
Choose minimum of 2 options			
MAINS			
$\mathbf{M}_{\mathcal{A}}$	AINS		
M 2	AINS  Five spiced rubbed loin of beef served with sweet soy glaze	R95.00	
		R95.00 R90.00	
	Five spiced rubbed loin of beef served with sweet soy glaze		
	Five spiced rubbed loin of beef served with sweet soy glaze  Hoison and red wine braised beef short rib	R90.00	
	Five spiced rubbed loin of beef served with sweet soy glaze  Hoison and red wine braised beef short rib  Red Thai lamb curry	R90.00	

Choose minimum of 2 options



## BUFFET MENU

Minimum of 20 pax			
SIDES			
Steamed jasmine rice	R35.00		
Vegetable noodles with teriyaki sauce	R40.00		
Roasted baby potato with sesame seeds	R35.00		
Braised sweet potato and ginger	R40.00		
Roast cauliflower and broccoli with oyster sauce	R40.00		
Choose minimum of 2 options			
DESSERTS			
Salted caramel cheesecake	R45.00		
70% Callebaut dark chocolate mousse	R50.00		

R45.00

R40.00

Choose minimum of 1 option

Decadent gluten free brownie (GF)

Fruit skewers

N - Contains Nuts GF - Gluten Free