## BUFFET MENU

Minimum of 20 pax

## SALADS

$\square$ Wild rice salad roasted cashew and cumin dressing (N)
R55.00

$\square$
Roasted miso butternut and beetroot variation salad
R40.00
$\square$ Indonesian spiced chicken and exotic vegetable salad

$\square$
Korean beetroot salad sesame seeds, spring onion
and coriander
R40.00
$\square$ Marinated Prawn and mango salad with coriander dressing
R65.00
$\square$Asian beef salad with roasted peanuts and bean sprouts ( $N$ )

Choose minimum of 2 options

## MAINS

$\square$ Five spiced rubbed loin of beef served with sweet soy glaze

$\square$Hoison and red wine braised beef short ribR90.00
$\square$Red Thai lamb curryR95.00
$\square$Schimi (7 spice) rubbed whole chickenR75.00
$\square$Tempura line fish with wasabi and Iemon mayoR75.00
$\square$Teriyaki glazed salmonR95.00

## BUFFET MENU

## Minimum of 20 pax

## SIDES

$\square$Steamed jasmine rice
$\square$Vegetable noodles with teriyaki sauceR40.00
$\square$Roasted baby potato with sesame seedsR35.00
$\square$Braised sweet potato and gingerR40.00
$\square$Roast cauliflower and broccoli with oyster sauceR40.00

## Choose minimum of 2 options

## DESSERTS

$\square$ Salted caramel cheesecake
R45.00
$\square$ 70\% Callebaut dark chocolate mousse
R50.00
$\square$ Fruit skewers
R45.00
$\square$ Decadent gluten free brownie (GF)

## Choose minimum of 1 option

N - Contains Nuts
GF - Gluten Free

