

SALA

BEACH HOUSE

Dinner Menu

(Three Course)

Freshly baked Breads served with Whipped Butter

Starter

Prawn Bisque, Toasted Ciabatta, Truffle Oil, Prawn Tail, Herb Oil

Twice Baked Cheese Souffle, Smoked Parmesan Velouté, Grape Micro Herb Salad, Ginger Preserve Vinaigrette

Oyster Assiette, Fresh Oyster with Shallot Vinaigrette, Tempura Oyster with Mango Salsa, Poached Oyster with Triple Sec Hollandaise

Teriyaki Pork Belly, Fresh Asian Slaw, Date Chilli Pate, Toasted Sesame Seeds

R595.00pp

Main

Crusted Line fish, Sweet Potato and Gingerbread Crush,
Sauteed Courgette, Pea Puree

Biltong Spiced Fillet, Horseradish Mash, Confit Onion
Fondant, Intense Meat Jus

White Truffle Mushroom Risotto, Pickled Shimeji
Mushrooms, Shiitake, Parmesan Biscuit

Butternut Gnocchi, Sage Butter, Parmesan Shavings

Dessert

Milk Tart Sago Pudding, Cinnamon Crumble, Vanilla Ice
Cream

Indian Summer Baked Alaska, Fragrant Home-Made Ice
Cream, Flambeed Meringue

Sala Fresh Oysters

4 Fresh Local Oysters, Seasonal Chefs Choice
Vinaigrette

R175.00