

SALA

BEACH HOUSE

To Start

Sala Fresh Oysters

Fresh Local Oysters

45 each

THREE COURSE DINNER MENU

595

Freshly baked Breads served with Whipped Butter.

Starters

Prawn Bisque,

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

Truffle Shimeji Noilly Prat,

French Inspired White Wine Creme, Brulé Brie Mushrooms, Parmesan Crisp, White Balsamic Pickled Shimeji. (V, GF)

Korean Poached Oysters,

Oyster with Shallot Vinaigrette, Kimchi, Crispy Onions, Garlic Chive, Caviar.

Bourbon Pork Belly,

Orange and Carrot Puree, Sour Apple Gel, Fennel and Spekboom Compote. (GF)

Chilli Pineapple and Pancetta,

Birds eye marinated chunky pineapple, Italian pancetta, candied Cream cheese, organic watercress herbs. (GF)

(V) Vegetarian, (GF) Gluten Free

Mains

Crusted Line fish,

Sweet Potato and Gingerbread Crush, Sauteed Courgette, Pea Puree. (GF)

Biltong Spiced Fillet,

Horseradish Mash, Confit Onion Fondant, Intense Meat Jus, Wilted Baby Spinach Poached Prawn and Citrus Salad.

White Truffle Mushroom Risotto,

Pickled Shimeji Mushrooms, Shiitake, Parmesan Biscuit. (V)

Butternut Gnocchi,

Burnt Sage Butter, Parmesan Shavings, Butternut Puree. (V)

Deserts

Madagascar Vanilla Bean Panna Cotta,

Caramel popcorn Infused Strawberry Consommé.

Persian Love Cake,

Almond & Cardamom Cake on Rose and Citrus Milk Pudding.

To End

Seasonal Fruit Platter,

Selection of Seasonal Fruit (V) (serves 2)

125

Cheese & Preserves Platter,

Selection of local cheese, preserves & melba toast (serves 2)

210