

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

Beef Tartar,

Toasted Brioche, Horseradish Mayo, Pickled Baby Marrows.

Charred Leeks,

Smoked Parmesan Veloute, Crispy Chickpea, Rocket Oil, Crispy Leeks. (V)

Cape Malay Mussel & Corn,

Charred Mussels, Mebos Carrot Atchar, Smoked Sweetcorn Chowder, Pumpkin Fritter, Coriander & Curry Oil.

Boerenkaas Butternut Crème Brulé,

Roasted Butternut Soup, Coconut Coal Tuile.

(V) Vegetarian, (GF) Gluten Free

Mains

Lamb Rump,

Laminated Potatoes, Baby Carrots, Cauliflower Puree, Merlot Reduction.

Butter Paneer Curry,

Basmati Rice, Peas, Poppadom.

Duck Confit,

French White Bean Cassoulet, Truffle Baby Potatoes. (GF)

Catch of The Day

Local Line Fish, Garlic Mussels, Creamy Leek Butter Sauce, Bok Choi

Deserts

Vanilla Bean Crème Brulée,

Espresso Pana Cotta, Devils Food Chocolate Cake. (GF)

Champaign & Pear Tart Tatin,

Roasted White Chocolate & Rosemary Mousse, Butter Pecan Ice Cream.

To End

Coffee & Cake

Selection of Seasonal Fruit (V) (serves 2) 125

Cheese & Preserves Platter,

Selection of local cheese, preserves & melba toast (serves 2) 210