

THE · BAY · HOTEL

Valentine's Day MENU



Starter

HOUSE-SMOKED BREAST OF DUCK

gluehwein spiced poached pear, parmesan crisp, toasted cashew crumble and dressed wild rocket

or

TOMATO TARTE TATIN

dressed baby salad leaves and bocconcini

or

MINI SEAFOOD PLATE

baby squid, mussels in white wine and prawn, served in a phyllo pastry basket

PALATE CLEANSER

chilli margarita sorbet

Main

200g BEEF FILLET

topped with biltong, avocado slices, rocket and creamy feta sauce on the side, served with potato wedges

or

SESAME SEARED NORWEGIAN SALMON

charred asparagus, mi-cuit romano tomatoes, Modena balsamic reduction

or

WILD MUSHROOM RISOTTO

baby marrow, goats cheese, truffle oil and parmesan

Dessert

DECADENT DARK CHOCOLATE DELICE

biscotti crumble, strawberry compote and shaved white chocolate

or

WHITE CHOCOLATE PANNA COTTA

with berry salsa and raspberry coulis

R495
PER PERSON