

SET MENU 2

ALLEN GARDINER

Harbour Cruise Restaurant

STARTERS

SALMON & POTATO LAYER

Layers of potato, salmon, topped with herb mayo, drizzled with herb oil

STEAK STRIPS IN A SPICED TOMATO SAUCE

steak, fresh tomato, crushed chillies, cream

CHICKPEA & CHILLI CAKES

Mild cakes, served with Minted Yogurt Dip

SMOKED CHICKEN & PINEAPPLE SALAD

Mixed Greens, Cucumber, Tomato, Corn, Carrot, Red Cabbage, Onion, Creamy dressing

MAINS

TODAY'S FILLET OF FRESH FISH

Cajun crusted, fillet of fish, oven roasted

DURBAN BUTTER CHICKEN CURRY

Mild off the bone, fragrant rice, accompanied with sambals

ROASTED VEGETABLE & BUTTERNUT LASAGNE

Layered with feta and a creamy cheese sauce

"SKIPPERS STEAK"

Fillet of beef topped with mushrooms encased in puff pastry

**MAIN COURSES SERVED WITH FRESH SEASONAL VEGETABLES &
GARLIC BUTTERED BABY POTATOES**

DESSERTS

TRIPLE CHOCOLATE BROWNIES

Home-made white, dark & milk chocolate, accompanied with ice cream

PEPPERMINT CRISP TART

Coconut biscuits, caramel, cream and peppermint crisp chocolate

MALVA PUDDING

Traditional Cape Malay pudding served with ice cream

CARAMEL CHEESECAKE

Home-made topped with caramel sauce served with cream

POT OF TEA

Rooibos, Earl Grey, 5 Roses

OR

CAFETTIER FILTER COFFEE

Natal grown & Produced, Beaver Creek

R200 per person plus 10% service charge
Price excludes cost of cruise

All prices are plus a 10% service charge. All services offered to guests are subject to a modest service charge which will be billed to the guests account.

The amount of the service charge is fixed and cannot be altered.

Menu is subject to change, depending upon availability and quality of ingredients.