

SAILOR'S REST

LOUNGE · BAR · RESTAURANT



St. Valentine's Day *6 Course Gourmet Dinner Menu*

Friday 14th February 2014

Reservations
Call 25 834 242

Smoked salmon and trout terrine, delicately served on thin slices of brown bread, accompanied by organic salad greens



Cream of sweet red pepper soup, infused with champagne and served with crispy parmesan croutons



Delicious light soufflé of duck with orange and passion fruit.



Green apple sorbet topped with fresh strawberries.



Tender veal wrapped in prosciutto ham, served with polenta, bouquet of fresh vegetables and a light creamy pink pepper sauce

OR

Mille feuille of salmon, white grouper and tiger prawns, delicately wrapped in zucchini accompanied by potato cake, wilted spinach and a tangy beetroot sauce.



Gold, heart shaped coconut Bavarian mousse, with a rose petal marmalade centre.



Freshly brewed coffee or tea and petit four