



Anta Boga

BOUTIQUE HOTEL



Set Menu

R170.00 per person

Starters & Appetizers

(Choose one of the following)

- Lentil & Butternut Cappuccino with Crissini & Parma Ham
- Sweet Pepper Cream Cheese & Wasabi Mousse
- Baked Blue Cheese with Herb Salsa
- Black Mussels in Liquorice Cream
- Seared Fillet with Choc-Shiraz Sauce
- Salmon Pane Cotta, Balsamic Onion
- Rocket & Mango Chicken Salad
- Asian Peppered Beef Salad with Lime Dressing
- Seared Duck with Orange & Herb Salad*
(Signature dish by Chef Gerrit)
- Honey Glazed Gammon Salad
- Thai Pork Kebabs
- Chicken & Prawn Thai Wrap
- Chicken Melon Salad with Smoked Paprika Dressing (seasonal)
- Sun dried Tomato, Basil & Feta Quiche
- Spinach & Feta Quiche
- Savoury Quiche
- Oven Roasted Hake on Herb Risotto
- Surf & Turf (Pork & Prawn)*
(Signature dish by Chef Marius)

Main Course

(Choose one of the following)

Herb Crusted Lamb with apricot relish

Oven Roast Kingklip with Melon and Tomato (seasonal)

Chilled Pork chops with grilled Nectarine

Grilled Lamb Loin chop, Plum Marmalade and Butterbean Mash

Roast Fillet of Beef, Grilled Veg and Pea Puree

Smoked Duck, Plum sauce and Potato Galette

Herbed-crusted Butterfish with Lemon Rice and Coriander Sauce

Pork Chops with Apple tart topping

Mustard marinated Bacon Pork Fillet with Olive Mash

Lightly tea smoked Scotch Fillet, Poached pears in Vanilla-Pepper syrup

Cumin Flavoured Roast Chicken and Verjuice roasted sweet potato shavings

Béarnaise Fillet with Sweet Potato Straws

Desserts

(Choose one of the following)

Double Espresso Double Chocolate Tartlet

Seasonal Berry Millefeuille

Sparkling wine topped Fruit Cheesecake

Poached Pears in red wine sauce

Passionfruit mousse in Phyllo Basket

Prune & Almond Chocolate Terrine

Iced Dark Chocolate and Hazelnut Parfait with Orange Reduction

Strawberry Frozen white Chocolate Mousse

Chocolate-Caramel Tartlets with roast Bananas and Ginger-Citrus Caramel

Frozen Berry Mint Pane Cotta

Amarula Tiramisu

Lemon Tartlet

Cinnamon Spiced Apple Crumble

Black Current Rooibos Terrine

Lime Syrup pudding