PLATED BREAKFAST



SAXON HOTEL, VILLAS AND SPA



PLATED BREAKFAST MENU

Served 07:00 - 11:00 6 - 50 guests Please select two choices from the starter menu and two choices from the hot breakfast menu.

Please select the same option for each guest in order to create a set menu.

R570 per person

Whether business or social, start off any occasion with the ultimate sophistication of our culinarycrafted plated breakfast. Our award-winning chefs have created a tasteful menu of entrée and hot breakfast options for your selection.

Inclusions:

Teas, coffees, Saxon bottled waters and fruit juice selection Menus and name cards for the table White linen House flowers High-speed Wi-Fi Background music Secure parking Pastries on arrival

Please note that international-brand bottled water can be ordered for your event, at an additional charge.



Please select two from each category

Plated breakfast is served with a selection of freshly baked pastries.

STARTER

Granola

Toasted Saxon granola, natural yoghurt, berry compote $V/{\rm GF/N}$

Fruit salad

Seasonal fruit and chia seed salad verrine, coconut yoghurt, toasted coconut flakes $\ensuremath{\mathsf{VE}}$

Bircher

Bircher muesli, toasted almonds, honey yoghurt, apple, cinnamon, fresh berries V/N

Scottish salmon

Cold-smoked Scottish salmon, chive cream cheese, avocado mousse, lemon, rye bread

Bagel

Toasted mini bagel, pastrami, sauerkraut, gherkins, mustard mayonnaise, watercress

French toast

Gingerbread French toast, grilled pineapple, maple syrup, salted caramel, vanilla cream v

HOT BREAKFAST

Eggs Benedict: Toasted English muffin, gypsy ham, poached eggs, hollandaise sauce

Eggs Royal: Toasted English muffin, smoked salmon trout, poached eggs, hollandaise sauce

Eggs Florentine: Toasted English muffin, sautéed baby spinach, poached eggs, hollandaise sauce v

Full English breakfast

Scrambled eggs, chive hash brown, grilled tomato, sautéed mushrooms, bacon, beef sausages

Salmon scrambled

Smoked Scottish salmon, scrambled egg, seed loaf, chive cream cheese, lemon

Smashed avocado

Avocado, semi-dried tomato, feta, toasted sourdough, poached eggs, micro herbs V (add salmon)

Haddock

Smoked haddock fish cake, corn chowder, sautéed spinach, poached egg, hollandaise sauce

Breakfast wrap

Toasted tortilla, scrambled egg, tomato, black bean, mozzarella, sautéed mushrooms, spicy salsa, avocado v

Savoury pancake

Chickpea pancake, curried lentils, sweet potato, spinach, tomato salsa VE



GF Gluten-free

V Vegetarian



FINGER BREAKFAST



SAXON HOTEL, VILLAS AND SPA



FINGER BREAKFAST MENU

Served 07:00 - 11:00 15 - 70 guests

R585 per person

Treat your guests to a light breakfast of hand-crafted pastries and culinary delights created by our award-winning chefs. The continental and hot options will suit the palates of even the most discerning guests.

Please select five items from the menu. Arrival snacks are included in the offering. Please select the same option for each guest in order to create a set menu.

Inclusions:

Teas, coffees, Saxon bottled waters and fruit juice selection Menus and name cards for the table White linen House flowers High-speed Wi-Fi Background music Secure parking

Please note that international-brand bottled water can be ordered for your event, at an additional charge.



Please select five items from the menu

Arrival snacks are included in the offering.

ARRIVAL

Enjoy our selection of snacks included in the package
Danish pastries
Croissants
Cheese selection
Fruit salad and chia verrine
Muesli cup N

MENU

Filled croissants Ham and gruyère OR Smoked salmon, smashed avocado OR Bacon, lettuce, tomato

Haddock and potato flaked poached haddock, potato and spinach hash, hollandaise sauce

Gingerbread French toast, grilled pineapple, vanilla syrup

Shortcrust, bacon, cheddar cheese, chervil OR Shortcrust, tomato and feta

Selection of Quiches

Mushroom toast Toasted sourdough, sautéed mushrooms, mozzarella v

Pinwheels

Bacon jam and cheese puff pastry wheel

Truffle scrambled wrap

Scrambled eggs, bacon, mushroom, truffle, baby spinach, tortilla wrap

Salmon wrap

Scrambled eggs, smoked salmon, chive cream cheese, baby spinach

Quinoa wrap

VE Vegan

Quinoa, black bean, tomato, salsa, avocado





PLATED LUNCH AND DINNER



SAXON HOTEL, VILLAS AND SPA



PLATED LUNCH AND DINNER MENU

Served 11:00 - 15:00, 18:00 - 22:00 13 to 50 guests

Option 1- R1050 per person Option 2 - R1150 per person

Option 1: Two choice starter, two choice main, two choice dessert. Please select the same option for each guest in order to create a set menu.

Option 2: Two choice starter, three choice main, two choice dessert. Please select the same option for each guest in order to create a set menu.

Additional items can be selected to complement your menu, as set out below:

- Starter and dessert **R110 per person**, per option
- Main R190 per person, per option

Enjoy an elegant occasion with a plated three-course lunch or dinner that will take your guests on a culinary journey of the senses, carefully curated by our expert team of chefs. Make your selection from our diverse options of entrées, mains and desserts.

Inclusions: Menus and name cards for the table White linen House flowers High-speed Wi-Fi Background music Secure parking



STARTER

Salmon gravlax, horseradish mousse, blini, apple salad

Braised wagyu short rib, soft tortilla, chilli jam, sour cream, corn salsa

Beef fillet carpaccio, truffle mayonnaise, parmesan crumble, rocket shoots GF

Sautéed calamari, crispy heads, garlic aioli, cucumber, olives, micro greens

Asparagus, crispy fried, poached egg, hollandaise, parmesan shavings V

Confit duck wonton, Asian slaw, plum purée DF

Orange marinated beetroot, goats' cheese, crispy onions, watercress V

Semi dried tomato and ricotta tortellini, aubergine purée, herb oil V

MAINS

Pan-fried Norwegian salmon, sautéed vegetables, new potatoes, chive butter sauce GF

220g Beef fillet, green peppercorn volute, charred broccoli, potato rosti GF

Oven roast lamb rack, braised lamb shoulder ragout, baby carrots, roast butternut, onion and tomato

Chicken supreme, potato croquette, carrot purée, sautéed wild mushrooms, chicken jus

Confit pork belly, roasted potato, apples and cabbage purée, charred spring onions, jus GF

Chermoula baked kingklip, roasted pepper and tomato sauce, sweet potato and butternut hash GF

Vegan meatloaf, bulgur wheat, mushroom, beetroot, grilled onions, coffee jus VE

Cauliflower and sultana risotto, burnt cauliflower, crispy garlic, tarragon oil, coffee jus V

DESSERTS

Manjari and hazelnut chocolate tart, white chocolate mousse, honeycomb N

Mascarpone mousse, salted caramel, charred orange, vanilla sponge

Bahibe chocolate creameux, blackcurrant whip, chocolate coconut biscuit, seasonal berries

Lemon mousse, strawberry compote, vanilla shortbread, meringue

Opera gateaux: almond sponge, manjari chocolate ganache, coffee butter cream and Vanilla ice cream

Saxon torte: manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice cream GF/V

Vanilla baked cheesecake: lemon curd, poppyseed crumble, charred orange, citrus mousse V



DF



FINGER LUNCH AND DINNER



HOTEL, VILLAS AND SPA

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FINGER LUNCH AND DINNER

15 - 70 guests

R950 per person

Cold bowl food:

Please select two options. Additional items can be ordered at R95 per person. Please select the same option for each guest in order to create a set menu.

Hot bowl food:

Inclusions:

Please select three options. Additional items can be ordered at R115 per person. Please select the same option for each guest in order to create a set menu.

Dessert:

Please select two options. Additional items can be ordered at R85 per person. Please select the same option for each guest in order to create a set menu.

Menus and name cards for the table White linen House flowers High-speed Wi-Fi Background music Secure parking



COLD BOWL FOOD

Please select two

Caesar V OR Greek V OR Garden salad V Confit duck and sweet chilli salad, radish, coconut gel Hot peppered salmon rillette, crouton Tiger prawn, watermelon, feta mousse, balsamic Edamame, avocado and wasabi, kimchi salad VE Pearl couscous, butternut, ricotta, pumpkin seeds, pesto Biltong, peppadew and avocado salad verrine

HOT BOWL FOOD

Please select three

Steak and chips, fillet steak, potato fondant, bearnaise sauce Thai prawn curry, green beans, toasted coconut, steamed rice Tomato, caper, olive and herbs V -choice of Risotto, Penne or Gnocchi Spiced chicken skewer, crushed potatoes, cape malay sauce Pork belly, mash, onion gravy Beer battered 'Fish 'n Chips', mushy peas Pea and goats' cheese ravioli V Durban lamb curry, sambals, aromatic rice N Grilled lamb loin, toasted couscous salad, yoghurt, jus Grilled broccoli coral, spinach, seaweed VE

DESSERT

Please select two Vanilla pannacotta, raspberry jelly Pecan nut pie, coffee whip Raspberry mousse, vanilla ganache Vanilla baked cheesecake, citrus mousse orange Chocolate and hazelnut brownie, vanilla whip, cherry gel Almond cake salted caramel ganache Passion fruit cremeux, toasted meringue Milk chocolate mousse, coco nib biscuits



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CANAPÉS



SAXON HOTEL, VILLAS AND SPA



CANAPÉS

Canapés - R900 per person

Cold Canapés:

Please select four options. Additional items can be ordered at **R95** per item. Please select the same option for each guest in order to create a set menu.

Hot bowl food:

Please select four options. Additional items can be ordered at **R95** per item. Please select the same option for each guest in order to create a set menu.

Dessert:

Please select three options. Additional items can be ordered at **R95** per item. Please select the same option for each guest in order to create a set menu.

Select three canapés for **R255 per person** in conjunction with another offering.



COLD CANAPÉS

Please select four

Smoked salmon and herb cream cheese, chervil crepe terrine "Yellow fin" tuna fashion sushi sandwich GF/DF Mozzarella, heirloom tomato, pesto verrine V/GF Beetroot and whipped goats' cheese tart V/GF Chicken liver and foie gras choux puffs, orange marmalade Line fish ceviche, citrus dressing, crispy wontons Prawn Verrine, avocado, Marie rose GF Dressed oyster, apple gel, soy Smoked salmon roulade, fennel mayonnaise, crouton Gorgonzola cheese, cheddar biscuit, butternut salsa V Cranberry ravioli, almond and herb mousse VE/GF Beetroot and coconut terrine, hazelnuts, orange VE/N Smoked springbok bruschetta , parmesan, rocket

HOT CANAPÉS

Please select four Saxon beef slider, cheese and bacon, tomato and onion relish Fried, crispy panko prawns, paprika aioli DF Confit duck wonton, plum sauce DF Knodel, chicken, apricot, parsley sauce Chicken satay skewers, toasted coconut N Mini vegetable curry and chickpea pies V Mushroom soup of the day, parmesan foam, fine herbs v Bulgur wheat, mushroom and beetroot vegan meatloaf, coffee jus VG Brie and bacon mini quiche Handmade samosas – please select one Potato OR chicken OR lamb, Fine herb and mozzarella arancini, tomato fondue Aubergine, olive and aged balsamic VG Dhukka spiced lamb kofta, harissa

DESSERT

Please select three Choux puffs – vanilla custard and salted caramel Saxon torte Selection of macaroons Selection of bonbon Madeleines



COLD BOWL FOOD

Please select two

Caesar V OR Greek V OR Garden salad V Confit duck and sweet chilli salad, radish, coconut gel Hot peppered salmon rillette, crouton Tiger prawn, watermelon, feta mousse, balsamic Edamame, avocado and wasabi, kimchi salad VE Pearl couscous, butternut, ricotta, pumpkin seeds, pesto Biltong, peppadew and avocado salad verrine

HOT BOWL FOOD

Please select three

Steak and chips, fillet steak, potato fondant, bearnaise sauce Thai prawn curry, green beans, toasted coconut, steamed rice Tomato, caper, olive and herbs V -choice of Risotto, Penne or Gnocchi Spiced chicken skewer, crushed potatoes, cape malay sauce Pork belly, mash, onion gravy Beer battered 'Fish 'n Chips', mushy peas Pea and goats' cheese ravioli V Durban lamb curry, sambals, aromatic rice N Grilled lamb loin, toasted couscous salad, yoghurt, jus Grilled broccoli coral, spinach, seaweed VE

DESSERT

Please select two Vanilla pannacotta, raspberry jelly Pecan nut pie, coffee whip Raspberry mousse, vanilla ganache Vanilla baked cheesecake, citrus mousse orange Chocolate and hazelnut brownie, vanilla whip, cherry gel Almond cake salted caramel ganache Passion fruit cremeux, toasted meringue Milk chocolate mousse, coco nib biscuits



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MORNING AND AFTERNOON TEA



HOTEL, VILLAS AND SPA

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MORNING AND AFTERNOON TEA

Served 09:00 - 11:30, 13:30 - 15:30 (Monday - Sunday)

Selection of teas and coffee included below.

Morning and afternoon teas is a signature ritual at the Saxon. Take time out to indulge in our luxurious range of tea and aromatic coffees, perfectly complemented by our selection of savoury and sweet items, passionately hand-crafted by our award-winning chefs.

R650 per person, including a glass of homemade iced tea



MORNING TEA

SAVOURY SELECTION

Tartlet of salmon tartar, charred orange, jalapeño Avocado and cucumber verrine, mustard, crispy quinoa, tomato and tabasco foam V/GF Mozzarella mousse, peppadew jelly French toast, berry cheesecake, maple glazed bacon Egg florentine – toasted dombolo, sous-vide egg yolk, sautéed spinach, hollandaise sauce Feta and harissa pinwheel GF/N

SWEET SELECTION

Freshly baked scones served with whipped cream, house-made berry jam, lemon curd Chocolate éclair, nyangbo 68% chocolate cremeux, vanilla chantilly V Coconut custard tart, strawberry gel, crisp meringue GF/V Lavender cake, blackberry jelly, lemon mousse, ivoire 35% white chocolate Apricot mousse, orange sable, apricot thyme confit Caramel pot au crème, tonka bean crème, hazelnut crumble N/V



AFTERNOON TEA

SAVOURY SELECTION

Beetroot macaron, foie gras mousse, beetroot gel GF/N Chicken and duck terrine, pistachio, pickled red onions, crouton N Poached prawn and avocado verrine, tomato and tabasco foam GF/DF

Southern fried chicken slider, peppadew mayonnaise, charred peppers, apple and radish

Wagyu short rib taco, mustard, beer, crispy onion

Lemongrass and chilli crab cake, cabbage and daikon GF/DF

SWEET SELECTION

Freshly baked scones served with whipped cream, house-made berry jam, lemon curd Chocolate éclair, nyangbo 68% chocolate cremeux, vanilla chantilly V Coconut custard tart, strawberry gel, crisp meringue GF/V Lavender cake, blackberry jelly, lemon mousse, ivoire 35% white chocolate Apricot mousse, orange sable, apricot thyme confit Caramel pot au crème, tonka bean crème, hazelnut crumble N/V





HALF-DAY CONFERENCE



SAXON HOTEL, VILLAS AND SPA



HALF-DAY CONFERENCE

Served 07:00 - 11:00 or 12:00 - 16:00

- Conference packages are available for a minimum of 6 guests.
- For 6-12 guests, a plated menu will be offered.
- 13-35 guests are welcome to select between a plated or finger lunch.
- Any tables of 12 will be split in Qunu Restaurant.
- Please select the same option for each guest in order to create a set menu.

R1050 per person (lunch not included)

R1295 per person (lunch included)

Inclusions:

State-of-the-art audio visual: MaxHub

All-in-one display with integrated functions of projector, whiteboard, computer, microphone, audio

Teas, coffees, Saxon bottled waters and fruit juice selection

Menus and name cards for the table

Conference set-up, as per specification

Saxon stationery

House flowers

High-speed Wi-Fi

Background music

Secure parking

Please note that international-brand bottled water can be ordered for your event, at an additional charge.



HALF-DAY CONFERENCE ARRIVALS MENU

Select one item from each category for arrival snacks

VERRINES

Yoghurt, berry compôte & Saxon granola V/GF Chia seed, carrot and fruit salad, ginger syrup VE Seasonal fruit smoothie with collagen

PASTRIES

Freshly baked scones, jam and cream Selection of baked muffins Cheese and herb scones Peanut butter protein balls N Muesli bars VE/N

CROISSANTS

Bacon, cheese and tomato Smoked salmon, cream cheese Mozzarella, basil pesto, rocket, tomato V

QUICHE

Bacon, tomato and cheese Leek and brie cheese v Feta, tomato and spinach v

BREAKFAST WRAPS

Truffled scrambled egg and mushroom V Millet, tomato and black bean VE

Scrambled egg

Bacon, pork sausage, scrambled egg

GF Gluten-free

V Vegetarian

HALF-DAY CONFERENCE MID-MORNING MENU

Select one item from each category for mid-morning snacks

SMOOTHIE AND SHOTS

Banana & oat smoothie Berries & oat smoothie Apple, spinach, celery & ginger shot GF/DF/VE Pineapple, turmeric & carrot shot GF/DF/VE

WRAPS

Chicken, avocado, pesto and mozzarella Broccoli, pine nut, goji, baobab mayo VE Braised beef, black bean, feta quesadilla

OPEN SANDWICH

Thai beef fillet, stir-fry vegetables Quinoa, black bean, chipotle mayonnaise V Confit duck, garlic and chilli mayonnaise

BAGELS

Cajun chicken, sour cream, sweet corn Pastrami, gruyère, mustard, pickle Fried aubergine and halloumi, harissa, cream cheese

SWEET

Carrot cake, cream cheese frosting N Blueberry loaf cakes Doughnuts, filled with custard and berry jam Milk tarts



N Nuts

HALF-DAY CONFERENCE

STARTER

Please select one

Grilled 'yellow fin' tuna niçoise, boiled egg, green beans, potato, salsa verde, olives, white anchovies GF

Homemade ricotta tart, heirloom tomato, caramelised red onion, basil pesto, aged balsamic \lor

Antipasto: Parma ham, salami, fried halloumi, artichoke, marinated mozzarella, peppadew, olives

Salmon gravlax, horseradish mousse, blini, apple salad

Braised wagyu short rib, soft tortilla, chilli jam, sour cream, corn salsa

Beef fillet carpaccio, truffle mayonnaise, parmesan crumble, rocket GF

Orange marinated beetroot, goats' cheese, crispy onions, watercress ${\bf \vee}$

MAINS

Please select two

Beer battered 'Fish & Chips', pea purée, beetroot, vinegar salt

Penne pasta, tomato, capers, chilli, garlic, olive V

Confit duck legs, crushed new potatoes, parmesan, sautéed vegetables, jus GF

Chicken supreme, pan-fried, sautéed wild mushroom, seasonal vegetables, potato purée, jus GF

Seafood linguini: prawns, calamari, mussels, line fish, tomatoes, chilli, garlic

Fried tofu, garlic, soy and sesame, stir-fry vegetables VE

Grilled beef fillet, confit garlic, semi-dried tomato, chunky chips, bearnaise sauce GF

DESSERTS

Please select one

Saxon torte: manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice cream GF/V

Vanilla baked cheesecake: lemon curd, poppyseed crumble, charred orange, citrus mousse V

Glazed chocolate mousse, hazelnut biscuit, berry gel, seasonal berries $\ensuremath{\mathsf{N}}$

Mango parfait, pineapple salsa, charred meringue, mango gel GF

Mascarpone mousse, salted caramel, charred orange, vanilla sponge

Frangipani and pear tart, ginger ice cream



Dairy-free

DF



FULL-DAY CONFERENCE



SAXON HOTEL, VILLAS AND SPA



FULL-DAY CONFERENCE

Served 07:00 - 16:00

- Conference packages are available for a minimum of 6 guests.
- For 6-12 guests, a plated menu will be offered.
- 13-35 guests are welcome to select between a plated or finger lunch.
- Any tables of 12 will be split in Qunu Restaurant.
- Please select the same option for each guest in order to create a set menu.

R1495 per person

Inclusions:

State-of-the-art audio visual: MaxHub

- All-in-one display with integrated functions of projector, whiteboard, computer, microphone, audio
- Teas, coffees, Saxon bottled waters and fruit juice selection
- Menus and name cards for the table
- Conference set-up, as per specification
- Saxon stationery
- House flowers
- High-speed Wi-Fi
- Background music
- Secure parking

Please note that international-brand bottled water can be ordered for your event, at an additional charge.



FULL-DAY CONFERENCE ARRIVALS MENU

Select one item from each category for arrival snacks

VERRINES

Yoghurt, berry compôte & Saxon granola V/GF Chia seed, carrot and fruit salad, ginger syrup VE Seasonal fruit smoothie with collagen

PASTRIES

Freshly baked scones, jam and cream Selection of baked muffins Cheese and herb scones Peanut butter protein balls N Muesli bars VE/N

CROISSANTS

Bacon, cheese and tomato Smoked salmon, cream cheese Mozzarella, basil pesto, rocket, tomato V

QUICHE

Bacon, tomato and cheese Leek and brie cheese V Feta, tomato and spinach V

BREAKFAST WRAPS

Truffled scrambled egg and mushroom V Millet, tomato and black bean VE Scrambled egg Bacon, pork sausage, scrambled egg

GF Gluten-free

V Vegetarian

FULL-DAY CONFERENCE MID-MORNING MENU

Select one item from each category for mid-morning snacks

SMOOTHIE AND SHOTS

Banana & oat smoothie Berries & oat smoothie Apple, spinach, celery & ginger shot GF/DF/VE Pineapple, turmeric & carrot shot GF/DF/VE

WRAPS

Chicken, avocado, pesto and mozzarella Broccoli, pine nut, goji, baobab mayo VE Braised beef, black bean, feta quesadilla

OPEN SANDWICH

Thai beef fillet, stir-fry vegetables Quinoa, black bean, chipotle mayonnaise V Confit duck, garlic and chilli mayonnaise

BAGELS

Cajun chicken, sour cream, sweet corn Pastrami, gruyère, mustard, pickle Fried aubergine and halloumi, harissa, cream cheese

SWEET

Carrot cake, cream cheese frosting N Blueberry loaf cakes Doughnuts, filled with custard and berry jam Milk tarts

N Nuts DF Dairy-free

FULL-DAY CONFERENCE MID-AFTERNOON MENU

Select one item from each category for mid-afternoon snacks

COOKIES AND BISCUIT'S

Selection of macarons

Chocolate chip cookies

Oat crumbles

SWEETS

Choux puffs Saxon torte Nougat Madeleines, dipped in chocolate

SLIDER AND DOMBOLO

Beef slider, tomato and onion relish, cheddar cheese Chicken and chakalaka dombolo Mushroom slider, harissa and mozzarella V



FULL-DAY CONFERENCE

STARTER

Please select one

Grilled 'yellow fin' tuna niçoise, boiled egg, green beans, potato, salsa verde, olives, white anchovies GF

Homemade ricotta tart, heirloom tomato, caramelised red onion, basil pesto, aged balsamic \lor

Antipasto: Parma ham, salami, fried halloumi, artichoke, marinated mozzarella, peppadew, olives

Salmon gravlax, horseradish mousse, blini, apple salad

Braised wagyu short rib, soft tortilla, chilli jam, sour cream, corn salsa

Beef fillet carpaccio, truffle mayonnaise, parmesan crumble, rocket GF

Orange marinated beetroot, goats' cheese, crispy onions, watercress ${\bf \vee}$

MAINS

Please select two

Beer battered 'Fish & Chips', pea purée, beetroot, vinegar salt

Penne pasta, tomato, capers, chilli, garlic, olive V

Confit duck legs, crushed new potatoes, parmesan, sautéed vegetables, jus GF

Chicken supreme, pan-fried, sautéed wild mushroom, seasonal vegetables, potato purée, jus GF

Seafood linguini: prawns, calamari, mussels, line fish, tomatoes, chilli, garlic

Fried tofu, garlic, soy and sesame, stir-fry vegetables VE

Grilled beef fillet, confit garlic, semi-dried tomato, chunky chips, bearnaise sauce GF

DESSERTS

Please select one

Saxon torte: manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice cream GF/V

Vanilla baked cheesecake: lemon curd, poppyseed crumble, charred orange, citrus mousse V

Glazed chocolate mousse, hazelnut biscuit, berry gel, seasonal berries $\ensuremath{\mathsf{N}}$

Mango parfait, pineapple salsa, charred meringue, mango gel GF

Mascarpone mousse, salted caramel, charred orange, vanilla sponge

Frangipani and pear tart, ginger ice cream



Dairy-free

DF

