



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG

SUNDAY BRUNCH MENU

Welcome to our Sunday brunch.

A beautifully crafted selection of brunch items will be served to your table. We hope that you enjoy a leisurely Sunday with us.

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A selection of our freshly baked breads will be presented to your table:

PLATTERS AND STARTERS

each platter will be served individually

grilled tiger prawns, Lüderitz oysters, cold-smoked salmon trout, blinis, fresh lemon, capers, cream cheese

butter milk fried chicken, pulled pork taco, beef fillet carpaccio, pickled vegetables, rocket salad

selection of south african cheeses, onion marmalade, preserved figs, melba toast

hot smoked peppered salmon, grilled artichoke hearts, salsa verde, toasted ciabatta

'reuben' waffle, cream cheese, pastrami, sauerkraut, emmental

whipped goats' cheese, baby beetroot, orange, vanilla dressing

tuna niçoise, quail egg, potato, green beans

MAIN COURSE

crispy skin seabass, buttered langoustine, chive hashbrown, saffron and tomato cream GF

handmade pappardelle pasta, pancetta, west coast mussels, garlic, white wine cream sauce

parsnip and sage risotto, portobello mushroom, roasted parsnips, crispy leeks GF/V

braised springbok shank pie, crispy puff pastry, buttered peas, red wine jus

poached crab claws, lemon creamed spinach, poached eggs, toasted sourdough, hollandaise sauce

QUNU ROASTS

free-range sirloin, yorkshire pudding, hasselback potatoes, seasonal roasted vegetables, red wine jus

lamb noisette, glazed parsnips, baby butternut, asparagus, garlic mashed potato GF

weber smoked baby chicken, seasonal root vegetables, creamy polenta, lemon thyme jus GF

confit duck leg, sweet potato and ginger mash, brussels sprouts, bacon, jus GF

DESSERTS

Please enjoy our decadent mini dessert platter:

baked coconut cheesecake with charred pineapple

choux puff filled with vanilla custard, salted caramel

raspberry and rosewater ice cream GF

manjari 64% chocolate tart, hazelnut praline, hazelnut coffee mousse