



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

half dozen west coast oysters, shallot vinaigrette, lemon wedge GF/DF

buttermilk fried chicken, lamb and cumin yoghurt taco, beef fillet carpaccio, pickled vegetables, rocket salad

hot and cold smoked salmon roulade, sourdough crouton, herb salad

beetroot and black bean falafel, pickled red onion, hummus, labneh, jalapeño GF/V

ham, cheese and spring onion waffle, poached egg, bacon, pork sausage, maple syrup

baked chevin goats' cheese, caponata, sultanas, salsa verde, crouton V

grilled 'yellowfin' tuna, couscous salad, pomegranate, lemon dressing, sarapana shaved vegetables

cape malay prawn and calamari skewer, flat bread, sambals

MAIN COURSE

grilled sustainable line fish, almond and apricot chowder, sautéed vegetables, fried polenta GF

prawn curry, coconut, green beans, coriander, mint, steamed basmati rice

tomato risotto, basil, peppadew jam, semi-dried tomato, parsley oil, celery leaf GF/V

confit lamb shoulder, new potato, minted pea purée, yoghurt, rosemary jus GF

norwegian salmon paupiette, fennel, lemon, potato, asparagus, dill beurre blanc GF

QUNU ROASTS

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

roast pork loin, bacon and mustard rub, green peppercorn velouté, honey-glazed sweet potato GF

jamaican jerk baby chicken, cassava bread, mango and coriander chutney, chilli lime sauce GF

duck breast, asian broth, soba noodles, julienne vegetables, crispy fried egg

DESSERTS

Please enjoy our decadent mini dessert platter, or enjoy our traditional south african dessert:

black forest swiss roll, chocolate hazelnut mousse, lemon meringue, yogurt and berry verrine

or

traditional malva pudding, vanilla anglaise, charred orange, ginger ice cream

or

south african cheese platter

selection of local cheeses, preserves, melba toast