

# Valentine's Day Menu

R340pp

## Amuse-bouche

**Fresh Oysters** served with a red onion vinaigrette

**Smoked Salmon & Confit Tomato** served with charcoaled grilled asparagus

## Starter

**Caprese Salad** cherry tomatoes stuffed with buffalo mozzarella & basil finished with capers & a balsamic reduction

**Peri Peri Chicken Livers** marinated in paprika, lemon & herb & parsley sautéed to perfection finished with a touch of cream

## Main Course

**Grilled Kingklip** served with sautéed mixed vegetables, honey and soya reduction finished with a chili & lime dressing.

**Beef fillet** served with truffle mash potato, green beans and onion marmalade finished with a red wine jus

**Stuffed Chicken Supreme** served with braised peas, sautéed potatoes finished with a sauce vierge

## Desserts

**Decadent Chocolate Mousse** served with chocolate coated strawberries and whipped cream

**Gourmet Bread & Butter Pudding** layers of Freshly Baked Croissants and Fresh Banana drizzled with a Rich Butter Cream and Baked till Golden Brown

*\*Menu includes a complimentary glass of wine*

*\*Choice of one dish per course*

**THYME**  
@ROYAL PALM  
CAFÉ • BAR • RESTAURANT