



Easter

MENU



STARTERS

PLATED

Cape Malay pickled fish | hot cross bun wafers
sweet & sour carrot
cucumber & coriander yoghurt

Seared ostrich tataki | soba noodles | spring onion &
ginger | sweet potato | smoked tomatoes
soy ponzu broth

MAIN COURSE

FROM THE CARVERY

Mustard & paprika roasted sirloin | smoked onion gravy
Sumac Karoo lamb shoulder | salsa verde

MAIN BUFFET

Pan-fried line fish | citrus & fennel butter sauce
Butter chicken curry | traditional sambals
Cumin & lemon scented basmati rice
Mushroom ravioli | smoked tomato fondue
green olives | crispy onions
Garlic & rosemary roasted potatoes
Cauliflower & almond gratin | panko parmesan crust
Steamed seasonal vegetables | parsley butter

DESSERT

Selection of South African cheese
preserves | pickles | crackers
Hot cross bun bread & butter pudding
orange crème anglaise
Seasonal fruit platters
Baked lemon cheesecake | blueberry compote
Dark chocolate sundaes | cherry compote
Chantilly creme



COPA
RESTAURANT