



GREEDY BUDDHA

Wednesday 13th
Thursday 14th September

7 Course Gourmet Menu R299
Add wine pairing R120

Soup Tom Kha

Coconut Crab Broth

Confit Duck “Crystal” Dumplings

Shitake Jus, Thai Jam, Candied Peanuts

Miso Charred Salmon

Wasabi Pea Purée, Rocket Leaves,
Nam Jim Dressing

Crispy Pork Belly & Prawn Tails

Apple & Red Cabbage Compote,
Cauliflower Purée, Teriyaki Jus

Pan Seared Kingklip

Coconut & Herb Risotto, Confit Baby Tomato,
Delicate Green Curry Cream, Pesto Oil

Flame Grilled “Midlands” Baby Chicken

“Satay” Chilli Peanut Sauce, Egg Noodles,
5-spice Kale

Flourless Chocolate Brownie

White Chocolate Mousse, Mango & Strawberry Coulis,
Dark Chocolate Soil, Mint

► [Reserve my table for the 13th September](#)

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Bookings are available from 6pm
Tables of 5 or more will require a R100 pp deposit.
Alternative dishes are available for dietary reasons.