

Mosaic's Memorable Moments

Summer À La Carté 2013

Due to the delicate nature of these dishes we would destroy their spirit if they were to be served in very large portions.

Amuse-Bouche *Taste Buds Tingler*

A small seasonal gift from the Chef

Les Entrées *Starters*

Norwegian Salmon Gravavlax Wholegrain Mustard Vinaigrette
R85.00

Earth and Clouds -Sautéed Mushrooms with Creamy Potato Pureé and Black Truffle Foam
R70.00

Composition of Tomato (Vegan)
R75.00

Country Terrine with Wild Mushroom Salad
R85.00

Caramelised Veal Sweetbreads with Quince and Wholegrain Mustard Sauce
R75.00

Les Soupes *Soups*

Asparagus Cappuccino
R75.00

Medley of the Sea -Star Anise Scented Lobster Bisque
R165.00

Cauliflower Crème with Ceviche of Scallop and Cauliflower Beignet
R85.00

Remise en Bouche *Palate Cleanser*

Granny Smith Apple and Calvados Sorbet
R45.00

Thai Lime and Basil Ice
R35.00

Les Plats Principaux *Main Courses*

Oriental Style Vegetable Curry with Fragrant Coconut Scented Jasmine Rice (Vegan)
R95.00

Mille Feuille of Goats Cheese and Caramelised Butternut served with Red Pepper Coullis
R115.00

Cape Whiting with a delicate Herb Beurre Blanc
R115.00

Roasted Duck leg Confit with Caramelised Foie Gras and Butternut Sauce.
R175.00

Slow Cooked Pork Belly with Apple and Mustard Cream
R155.00

Glazed Deboned Quail with Globe Artichoke and Thyme infused Red Wine Jus
R170.00

Les Fromage *Cheese Course*

A Seasonal selection of European and South African cheeses from our trolley served with Aggy's dried Lavender and Pear Macadamia nut Bread
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A Parade of Cheese – Chef's selection of local and International Cheeses
R130.00

Les Desserts *Desserts*

Dark Chocolate and Pear Opera Torte with Elderflower
R85.00

Coconut Cream and Pineapple Mousse
R70.00

Rose Scented Panna Cotta with Rhubarb and Berries
R75.00

A Parade of homemade Fruit Sorbets
R65.00

Coffee and Petits Fours R65.00