

## Mosaic's Memorable Moments

*Our dishes are designed to tempt the eye and tantalize the taste buds. I propose that you allow me to seduce you in small mouthfuls...seductive, light and succulent. They will wet your appetite and be the essence of a magnificent meal.*

### **Amuse-Gueule**

*"Taste Buds Tingler"*

A small seasonal gift from the Chef

### **Les Entrées Froides**

*Cold Starters*

Fantasy Forest

R75.00

Norwegian Salmon Gravavlax with Wholegrain Mustard Vinaigrette

R85.00

French "Hamburger" Steak Tartare

R75.00

### **Les Entrées Chaudes**

*Hot Starters*

"Earth and Clouds" Sautéed Mushrooms with Creamy Potato Pureé and Black Truffle Foam

R70.00

Composition of Tomato

R65.00

Trout Confit with Celeriac and "Fines Herbes Beurre Blanc"

R75.00

Rabbit Ravioli with Morogo and Creamed Red Wine Jus

R90.00

Caramelised Veal Sweetbreads with Quince and Wholegrain Mustard Sauce

R85.00



## **Les Soupes**

*Soups*

Asparagus Cappuccino  
R65.00

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

Crème de Cambodge - Cambodian Style Butternut and Coconut Cream Soup  
R55.00

Cauliflower Crème with Ceviche of Scallops and Cauliflower Beignet  
R75.00

## **Remise en Bouché**

**Palate Cleansers**

Granny Smith Apple and Calvados Sorbet  
R45.00

Citrus Trio  
R25.00

## **Les Plats Principaux**

*Main Courses*

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

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

Sustainably Farmed Kabeljou with Madagascan Vanilla Foam  
R135.00

Slow Roasted Duck Leg Confit with Arpégé-style Vanilla Salt-crusted baked Pear and  
Star Anise Port Wine Reduction  
R165.00

Impala Loin, Smoked Impala Leg and Traditional Brawn with Kumquat Jelly  
R175.00

Beef Fillet Medallions with a Trio of Lentils  
R155.00



## **Les Fromage**

### *Cheese Courses*

A Seasonal selection of European and South African cheeses from our trolley  
served with Aggy's dried Pear and Macadamia Nut Bread

SQ

Roquefort Trifle with French Butter Pear Relish and Walnut Daquoise

R65.00

A Parade of Cheese – Chantel's selection of local and International Cheeses

R120.00

## **Les Desserts**

### *Desserts*

Dark Chocolate and Bergamot Delice with Marmalade Ice Cream

R75.00

Parisian Style Opera Cake with Iced Nougat Parfait and Amaretto Ice Cream

R75.00

Caramelized Apple Tart Tartin with Apple Cloud and Pistachio Ice Cream

R70.00

A Parade of homemade Fruit Sorbets

R55.00

## **Coffee and Petits Fours**

R55.00

