

5 COURSE
Degustation
MENU / R500
PER PERSON

Dill and caper panna cotta served on a cold smoked salmon carpaccio with pickled beetroot, carrot and ginger pearls, seaweed caviar and melba toast .

Sundried tomato and feta chicken ballotine served with a creamy polenta bar, flash fried cherry tomato in a rich shitake and tomato bisque.

Mango and coconut sorbet

Rolled fillet of sole accompanied by crunchy cauliflower rice, mange tout and turnip stir fry and a saffron garlic beurre blanc.

OR

Deconstructed beef wellington set on a creamy butternut and sweet potato puree, turned courgette, glazed carrots and berry infused red wine jus.

Éclair stuffed with passion fruit cream then topped with a mixed berry creme patisserie, spiral sugar and edible flowers.



*Images for illustrative purposes. Actual dish may vary

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