

signature

RESTAURANT

Mother's Day

Celebrating life with the incredible
women who made us and raised us.

Live Entertainment & Flowers
for Mothers included

Signature Restaurant Sandton
R1675 per person

Starters

Rainbow Rolls

A selection of California rolls with salmon and avo

Prawn, Scallop & Risotto

Grilled prawns with pan fried scallop, set on a saffron enhanced risotto, caviar and saffron gel

Seared Tuna

Seared tuna loin served with horseradish crème, julienne apple, whole grain mustard & shaved fennel

Signature Summer Salad (v)

Mixed lettuce with orange segments, strawberries, Granny Smith apples and orange vinaigrette

Prawn Gnocchi

Pan seared and seasoned prawns with gnocchi served with coconut curried sauce

Sesame Beef

Accompanied by peanut salsa, marinated red pepper julienne, sweet potato & crisps, coriander, spring onion & bean sprouts

Soup Duo

A medley roasted tomato and pepper soup alongside roasted pumpkin and red onion soup accompanied by a freshly baked bread roll

Mains

Oxtail

Served on the bone with rice and saffron new potatoes

Prawn & Zucchini Pasta

Tagliatelle pasta with zucchini string, garlic, chilli & lemon zest with olive & coriander

Lentil Croquettes (v)

Served on a watercress pesto with lemon yoghurt, sour cherry gel, watercress rocket & herb oil

Soy Glazed Sea Bass

Served with braised sweet potato, sautéed bok choy, marinated seaweed & panko crusted shimeji mushrooms

Crispy Pork Belly

Served with roasted sweet potato, confit king oyster mushroom, cajun cauliflower puree, pickled red cabbage, pineapple crisps, shaved asparagus & pineapple jus

Rosemary Beef Fillet

Beef medallions styled fillet, served with rosemary mash, charred onions, broccoli with king oyster mushroom, finished off with brioche crumbs and rosemary jus

Duck Trio

Marinated breast in Asian flavours, seared and served with homemade duck sausage, duck liver mousse and exotic mushrooms, complemented by an apple puree and pear crisps

Langoustines

(additional R950pp)

Succulent & juicy, butterfly grilled in lemon butter & garlic marinade, served with seasonal vegetables & savoury rice

Shellfish Platter

(additional R1050 pp)

Combination of baby lobster, queen prawns and langoustines served with seasonal veggies & savoury rice

Desserts

Berry Semifreddo

Berry semifreddo set on baumkuchen & served with cannoli

Cinnamon French Toast

Topped with macerated strawberry compote, decadent

Ferrero Rocher Tiramisu

With chocolate fudge parfait caramel gel, strawberry salsa & hazel nut crumble

Chocolate Brownie

Dark chocolate brownie served with cream stout ice cream, chocolate crumb & butterscotch sauce

CHILDREN BETWEEN 6 & 12 –R575

Fish & Chips

Ribs & Chips

Chicken Strips & Chips

(Plus: any dessert of their choice)