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RESTAURANT

## *Christmas Lunch*

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**Our Celebrated Family Christmas Lunch.**  
Pause, gather, and savour the magic  
of the Season

R1 895 PER PERSON

## *Starter*

### ZEN DELIGHT

Crumbled rice, steamed prawns & spicy sweet chilli mayo.

### OYSTERS, CAVIAR & CREAM CHEESE

Fresh, with caviar & cream cheese, accompanied with pickled ginger.

### TUNA CRUDO

Medium diced tuna, avo, cucumbers with rice maki, yuzu sauce & sesame seeds.

### TACO SPICED BEEF TARTAR

Served with pickled shimeji & baby onions, parmesan cream & crispy fried wontons.

### PRAWNS, SCALLOP & RISOTTO

Grilled prawns with pan-fried scallop, set on a saffron enhanced risotto, caviar & saffron gel.

### BELGIAN BEEF SOUP

Diced carrots, onions, spinach chives, peppers & shredded beef all meticulously blended together.

### PHYLLO PARCEL (V)

Baked feta in phyllo pastry, drizzled with thyme honey & toasted sesame seeds, served with a pear & micro herbs.

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Our Chefs have curated a menu with deep flavours for the most discerning palette this Christmas

# Main

## OXTAIL

Served the traditional way, on the bone with rice & saffron new potatoes.

## TANDOORI LAMB CHOPS

Tandoori spiced lamb chops, with peppercorn mushroom & mild curry sauce.

## QUEEN PRAWNS

Prepared the Mozambican way & served with seasonal veggies & savoury rice.

## PAN FRIED SEABASS

Served on a bed of bok choy, creamy potato complimented by baby carrots, finished with chimichurri sauce.

## CHICKPEA CURRY (V)

Melt in your mouth chick peas with sweet potatoes & coriander, finished off with baby spinach & served with basmati rice.

## DUCK LEG CONFIT

Slow braised sous vide style duck leg confit with a potato dauphinoise, honey glazed root veggies & top with fig preserve & port wine jus.

## SEAFOOD PASTA

Grilled salmon, calamari & poached mussels bites in a creamy based sauce with peas & a touch of garlic, with a choice of penne, linguini or taglietele.

## AUBERGINE RUMP

Sliced rump steak, with aubergine & baby carrots on a bed of garlic herb yoghurt with pomegranate & housin accompanied with a blackberry jus.

## LANGOUSTINES (ADDITIONAL R1050P/P)

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

## SHELLFISH PLATTER (R1150 P/P)

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

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Memories, stories, laughter, and the  
joy of togetherness

## *Dessert*

### **BERRY SEMIFREDDO**

Set on a baumkuchen & complimented with cannoli.

### **LINDT CHOCOLATE FONDANT**

Signature delight, served with homemade vanilla ice cream.

### **TRIO OF SORBET**

A careful selected choice of lemon, strawberry & granadilla sorbet.

### **MALVA PUDDING**

With apricot jam and a spongy caramelized texture, served with butterscotch sauce.

### **TIRAMISU CAKE**

Moist & soft vanilla sponge cake, layered with ladyfingers & a rich vanilla mouse. Finished with cocoa powder.

## *Children*

**R695 per child (between 6 - 12)**

Fish, chips and seasonal salad

Ribs, chips and melted cheese

Cheeseburger, chips and smoked aioli

Chicken strips, chips and side roasted veggies

Any dessert of their choice

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Desmond and Signature Team cannot wait to welcome you this Christmas