

signature

RESTAURANT

# Valentine's Day



WHERE ROMANCE MEETS THE TABLE.  
CELEBRATE LOVE THE SIGNATURE WAY.

*slow*  
**moments**  
BY THE SINGLETON.

# *Perfect pairing*

CRAFTED TOGETHER, ENJOYED SLOWLY

THIS VALENTINE'S DAY, SIGNATURE RESTAURANT AND THE SINGLETON COME TOGETHER TO HELP YOU SAVOUR THE SINGLE MOMENT WITH A CONSIDERED MENU DESIGNED FOR SLOW, INTENTIONAL ENJOYMENT. EACH DETAIL CELEBRATES TOGETHERNESS, FINE CRAFT, AND THE BEAUTY OF THE PRESENT MOMENT.

## *The seduction*

WELCOME COCKTAILS

### **SLOW MOMENTS PALOMA FOR HER**

THE SINGLETON 12YR LUSCIOUS NECTAR WITH SIMPLE SYRUP, SOUR MIX & GRAPEFRUIT JUICE GRACEFULLY BLENDED, ALL THE WAY FROM SCOTLAND WITH PASSION

### **HIDDEN SECRETS FOR HIM**

THE SINGLETON 12YR LUSCIOUS NECTAR IS THE KING OF THE SHOW, COMPLIMENTED WITH VANILLA SYRUP, CRÈME DE CASSIS & LEMON JUICE

OR

### **THE SINGLETON 15YR FRUITY DECADENCE**

PERFECTLY SERVED NEAT, FOR THE DISCERNING PALATE

# *The spark*

## FIRST COURSE

**PAIRED WITH LAURENT-PERRIER BRUT LA CUVÉE BRUT**

### **FRESH OYSTERS WITH CAVIAR**

FOUR FRESH MEDIUM CULTIVATED OYSTERS SERVED WITH  
CREAM CHEESE, CAVIAR, SHALLOT VINAIGRETTE & PICKLED  
GINGER

### **SPICY TUNA & ZEN DELIGHT**

SPICY TUNA CUCUMBER SERVED WITH CREAMY PRAWNS ON  
DEEP-FRIED SUSHI RICE

### **MUSHROOM TART (V)**

MUSHROOM ROASTED WITH BASIL & HERBS, LAYERED ON A  
SWEET TOMATO PRONTO, BAKED ON A FLAKY PASTRY & TOPPED  
WITH MOZZARELLA SHAVINGS

### **FISH CAKES**

KINGKLIP & SALMON CAKES, SERVED WITH GARDEN PEAS,  
RADISH, WATERCRESS, ORANGE SEGMENT WITH TRIO OF MAYOS  
- LEMONGRASS, WASABI & SMOKED SALMON DILL SAUCE

### **BLACKBERRY ROCKET SALAD**

TENDER FILLET STRIPS & FRESH ROCKET TOSSED IN A VIBRANT  
BLACKBERRY REDUCTION, LAYERED WITH CRUNCHY BABY  
MARROW, PEPPADEWS & TOPPED WITH GONGOZOLA

# *The indulgence*

## SECOND COURSE

### **PAIRED WITH SIGNATURE WHITE BLEND 2020**

#### **TUNA CRUDO**

MEDIUM DICED TUNA, AVOCADO, CUCUMBER WITH RICE MAKI,  
YUZU SAUCE & SESAME SEEDS

#### **BUTTERMILK FRIED CHICKEN**

BUTTERMILK FRIED CHICKEN WITH MAPLE MUSTARD DRIZZLE ON A  
BED OF BARBEQUE MAYO

#### **PANKO PRAWNS**

SERVED WITH ROCKET & SPIRAL CUCUMBER WITH SESAME SEEDS,  
FINISHED WITH CHILI MAYO AND SWEET & SOUR SAUCE

#### **SALMON TARTAR**

TIAN OF SCOTTISH SALMON, TOMATO CONCASSE, PICKLED  
CUCUMBER AND BEETROOT CARPACCIO, TOPPED WITH  
CHAMPAGNE FOAM

#### **PHYLLO PARCEL (V)**

BAKED FETA IN PHYLLO PASTRY, DRIZZLED WITH THYME HONEY &  
TOASTED SESAME SEEDS, SERVED WITH A PEAR & MICRO HERBS

#### **DUCK TRIO**

MARINATED BREAST IN ASIAN FLAVOURS, SEARED & SERVED WITH  
HOMEMADE DUCK SAUSAGE, DUCK LIVER MOUSSE, EXOTIC  
MUSHROOMS, APPLE PUREE & PEAR CRISPS

## **PAIRED WITH SIGNATURE RESERVE RED BLEND 2020**

### **TANDOORI LAMB CHOPS**

TANDOORI SPICED LAMB CHOPS WITH PEPPERCORN  
MUSHROOM RICE & MILD CURRY SAUCE

### **PRAWN & CHICKPEA RAGOUT**

SERVED WITH CORIANDER OIL & ONION JUS & COMPLIMENTED  
WITH SMOKED SALMON MOUSSE

### **QUEEN PRAWNS**

PREPARED THE TRADITIONAL MOZAMBICAN STYLE & SERVED  
WITH SEASONAL VEGGIES & SAVOURY RICE

### **LENTIL CROQUETTES (V)**

SERVE ON A WATERCRESS PESTO WITH LEMON YOGHURT, SOUR  
CHERRY GEL, WATERCRESS ROCKET & HERB OIL

### **KALE WRAPPED KINGKLIP**

GRILLED KINGKLIP WRAPPED WITH KALE & SERVED WITH STUFFED  
MOUSSE, SWEET POTATO AND A GENEROUS PORTION OF  
GARLIC VELOUTÉ

THIRD COURSE

*The moment*

**CURRIED LAMB SHANK**

SLOW ROASTED CURRY INFUSED LAMB SHANK WITH GARAM MASALA, CINNAMON & CORIANDER, SERVED WITH MASH POTATO & SEASONAL VEGGIES

**CHIMICHURRI RIBEYE**

CHAR-GRILLED RIBEYE ON A BED OF MUSHROOM LENTIL RAGOUT, TOPPED WITH TRUFFLE BABAGANOUSH, CRISPY JULIENNE POTATOES & CHARRED BABY ONIONS

**LANGOUSTINES (ADDITIONAL R1 050 P/H)**

SUCCULENT & JUICY, BUTTERFLY GRILLED IN LEMON BUTTER & GARLIC MARINATE, SERVED WITH SEASONAL VEGETABLES & SAVOURY RICE

**SHELLFISH PLATTER (ADDITIONAL R1 150 P/H)**

COMBINATION OF A BABY LOBSTER, QUEEN PRAWNS & LANGOUSTINES SERVED WITH SEASONAL VEGETABLES & SAVOURY RICE

THIRD COURSE

*The moment*

**PAIRED WITH QUOIN ROCK BLACK SERIES VINE DRIED 2023**

**BERRY SEMIFREDDO**

SET ON BAUMKUCHEN & COMPLIMENTED WITH CANNOLI

**MALVA PUDDING**

SERVED WITH BUTTERSCOTCH & VANILLA POD ICE CREAM

**MANGO SURPRISE**

CRUNCHY OAT CRUMBLE, SILK CREAM CHEESE & FRESH  
MANGO SALSA TOPPED WITH PASSION FRUIT POUR-OVER &  
SERVED WITH MANGO SORBET

**TIRAMISU CAKE**

MOIST & SOFT VANILLA SPONGE CAKE, LAYERED WITH  
LADYFINGERS & A RICH VANILLA MOUSSE, FINISHED WITH  
COCOA POWDER

FOURTH COURSE

*The last whisper*