

Cassia

RESTAURANT • BAR • VENUE

For reservations contact us via email :

info@cassiarestaurant.co.za

Dinner served from 17h30

Valentine's Day

Menu

Welcome drink on arrival

Amuse bouche

Goats' cheesecake, ginger biscuit, caramelised onion, cranberry puree, celery & rocket salad

Bread service

Rosemary & red onion focaccia bread

Mustard & paprika buttered hearts

Starters

Steamed Saldanha Bay mussels, warm smoked mussel & orzo salad, spring onion, toasted sesame with Thai curry sauce

Or

Walnut arancini, grilled fig, blue cheese crumble, crème fraiche & fig puree

Palette cleanser

Strawberry and Bubbles sorbet

Main course

Grilled beef fillet with black peppercorn sauce, ricotta & mushroom tortellini, baby carrots, braised onion & wild rocket

Or

Pan fried Norwegian Salmon served with parmesan mashed potato, asparagus, minted peas, choron sauce & bean sprouts

Or

Rosemary & garlic potato gnocchi with roasted butternut, toasted hazelnut, goats' cheese, wilted spinach & sage butter (Veg)

Dessert Platter to share

Hazelnut & caramel choux bun

Dark chocolate delice with gooseberries

Chocolate dipped strawberries

Raspberry and mint Blondie,

R730.00 per person