



EMPERORS PALACE

THE PALACE OF DREAMS

Platter Menu's 2020

Please note the below platters serves between 8 To 10 guests

Filled Croissants R1000

Smoked salmon, whipped cream cheese, chives, horseradish, capers, shaved red onion

Pulled spiced chicken, Cajun aioli smear, braised onions, rocket

Grilled portabella mushrooms, ribbon vegetables, hummus, halloumi

Shaved roast beef, Dijon mustard butter smear, caramelized onions, Swiss cheese

Boston ham, mature cheddar, mustard, tomato, lettuce, gherkin

Nachos with chunky lime and coriander guacamole

Wrap me Ups R980

Roast beef, mustard butter smear, cucumber ribbons, red onion, lettuce, chopped pickles

Pulled roasted chicken, pimentos, feta, rocket, onion, cucumber ribbons, hummus

Grilled ribbon vegetables, olive tapenade, grated cheddar, grilled halloumi, rocket

Turkish cold roast lamb, hummus, grilled eggplant, onion, cucumber, grated carrot, raita

Continental ham, Swiss cheese, mustard aioli, lettuce, onion. Tomato

Nachos with roasted tomato, pimento, onion, jalapeno and cilantro salsa

Mixed Sushi R1250

Salmon fashion sandwiches, Rainbow rolls, crab California rolls, cucumber Maki and Prawn Nigiri, wasabi, pickled ginger, soya

Meat Bounty R1500

Sticky pork ribs, lamb shish kebab, chicken salsa wings, beef sirloin cubed onion and cubed pepper kebab, venison wors pinwheels, chakalaka, jalapeno aioli, paprika potato wedges



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All on Sticks R1200

Rosemary beef lollipop, Chermula beef satay, Prawn & chicken lollipop, Yakatori chicken satay, Malaysian chicken satay, spicy peanut dip, sweet chili aioli, paprika potato wedges

ROLLING Hills Vegetarian R950

Red onion & cheddar quiche, spinach and feta fritter, Morrcon triangle pie, smoked cheese balls, vegetable kofta, tzatziki, humus, paprika potato wedges

Breakfast Nibbler R950

Potato & Macon Croquettes, quiche Lorraine, spicy chicken liver cups, savoury mince & egg crepe rolls, Chipolata in Macon sticks, tomato chutney, Cajun aioli, paprika potato wedges

Taste for All R1200

Red onion and cheddar quiche, Thai prawn spring rolls, pepper steak pie, beef Chermoula skewer, chicken & prawn lollipop, honey soy dip, jalapeno aioli, paprika potato wedges

All Wrapped up in Pastry R850

Phyllo minted beef & feta triangles, Bobooti cigars, beef sausage rolls, chicken mayonnaise pie, Butternut feta and sage flower pies, roasted garlic dip, tomato cilantro salsa, paprika potato wedges

Dry Snacks R1650

Beef biltong, dry sausage, dried fruits mixed, roasted salted nuts, pretzels

Seasonal Fruits R600

Sliced, wedges and kebabs



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~Special Meal Requirements~

Halaal Breakfast
Halaal Tea and Coffee breaks
Halaal Lunch
Halaal Dinner
Halaal Cocktail Hot and Cold Snacks
Halaal food station for buffets

Kosher Breakfast
Kosher Tea and Coffee Breaks
Kosher Lunch
Kosher Dinner
Kosher Hot and Cold Snacks
Kosher food station for buffets

A surcharge of R415 will be charged per meal for Kosher

A surcharge of R150 will be charge per meal for Halaal

A surcharge of R95.00 per tea break for Kosher

A surcharge of R35.00 per tea break for Halaal

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance. All Halaal meals are catered for by our Halaal certified restaurant – Primavera, please ensure orders are placed 48 hours in advance.

As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, ie fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested 48 hours in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take 48 hours to be drafted and sent through to the client