



# EMPERORS PALACE

THE PALACE OF DREAMS

## **Set Menu 2020**

### **Canapés Butler Service R56**

**Please select 3 of the below canapés**

Rare roast beef, onion griddle scone with parmesan crackling, whole grain mustard  
Steak Tartar in herb pastry case topped with garnish and shoots  
Flaked trout Caesar Bruschetta, QP, caviar, crisp lettuce, lemon  
Smoked salmon, beetroot falafel cake, horseradish, micro shoots, pea dots  
Mexican chopped chicken pastry shell, pickled radish, cilantro, sour cream  
Smoked chicken, mozzarella, gherkin, heirloom tomato bamboo skewer, basil pesto  
drizzle  
Goats cheese tartlet, butter grilled forest mushroom, tomato chili jam, and fresh  
thyme shoots  
Chipotle, feta, rose tomato, grilled zucchini ribbons, pancake roll, roasted tomato  
salsa

**Note you may select One Starter, One Main Course and One Dessert per Group**

### **Cold Starters**

#### **Crispy Salt and Pepper Calamari R135**

Melon, roasted red pimento and cream cheese smear, caper berries, pickled baby  
carrots, cucumber ribbons, heirloom tomatoes, watercress, micro shoots, grilled  
lemon

#### **Chicken Two Ways R125**

Chicken liver smear, soya ginger chicken lollipop, grilled basil pesto ciabatta, chili  
apple chutney, burnt onion petals, pickled radish and fennel salad, micro shoots

#### **Lemon & Herb Chicken Tower R125**

Cinnamon butternut, feta, pimento, coriander, mint, quinoa salad tower, Turkish  
eggplant mayonnaise smear, hummus dressing, beetroot dots, micro shoots, edible  
flowers



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## **Balsamic Caramelized Baby Beet Tart R125**

Heirloom tomatoes, whipped dill ricotta mousse, burnt onion petals, basil pesto fava beans, Ciabatta Melba toast, micro shoots, pea pure dots

## **Traditional Smoked Salmon R175**

Horseradish smear, shaved pickled red onion, caper berries, caviar, dill aioli dots, ciabatta Melba toast, micro shoots

## **Italian tart R125**

Marinated Heirloom tomato, Wild mushroom, buffalo mozzarella balls, light basil fondue, caramelized leek, smoked tomato gel, arugula pesto, pimento dust, micro shoots

## **Hot Starter**

### **Cape Malay Butternut and Chickpea Bobotie Money Bag R115**

Sautéed Julian vegetables, coconut curry cream sauce

### **Wilted Spinach and Feta Pancake R115**

Grilled ribbon vegetables, mozzarella cheddar chive sauce

## **Soup**

### **Creamy Butternut & coconut soup R40**

With a pinch of ginger and toasted coconut shavings and fresh coriander

### **Mexican bean soup R40**

Spicy vegetable soup of tomatoes, onions, baby corn, baby marrow, red onions, mixed beans with added herbs, spices & rice



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## **Table Salads**

(2 Bowls per table of 10 guests)

### **Traditional Greek village Platter**

Heirloom cherry tomato, peppers, onion, cucumber, feta, imported Kalamata olives  
Olive oil balsamic and oregano Vinaigrette

R400

### **Traditional Italian Salad**

Crisp lettuce, heirloom cherry tomato, peppers, onion, cucumber, green olives,  
Raiola cheese, vinaigrette

R400

## **Pallet cleanser**

Lemon

Berry

Beetroot

R25



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## Main Course

**Please select one main course option**

**Then select one starch and one sauce to match your dish**

**Vegetables are chef's seasonal choice**

## Our Grills

300g Aged Sirloin, Wild mushrooms, compound herb paprika butter, parmesan bone marrow R245

230g Beef Fillet layered with wilted creamed spinach, mushroom and leek ragout R255

300g Lamb rack chops rubbed with Thyme and black salt garlic crust R290

230g Grilled Beef Fillet with whole parmesan garlic thyme roasted bone marrow R265

220g Chicken supreme deboned grilled sweet chili soya ginger glaze R210

250g Lemon & herb grilled monkfish fillets wrapped in smoked salmon R255

230G Teriyaki Glazed Norwegine Salmon R275

320g Beer and coke braised fall of the bone beef short rib R215



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## Our Specialty Dishes

Deconstructed 200g Beef Fillet Wellington R265  
Creamed wilted spinach and mushroom ragout, garlic Portabella mushroom, lattice puff pastry disc

Asian Plum & thyme Braised Lamb Shank 400g R265  
Slow roasted in a fragrant tomato, baby onion, celery and butterbean sauce

Slow Braised Pulled Beef Short Rib En Croute R235  
Wilted creamed spinach, caramelized onions, chicken livers, puff pastry

French Connection Chicken Supreme in Pastry R235  
Stuffed with chicken farce, chopped smoked chicken, creamed leeks, garlic wild mushrooms

Whole Roasted and Carved Bone out Roasted Garlic and Rosemary Stuffed Leg of Lamb R235

English Dinner Whole Carved Pepper and Mustard Crusted Sirloin of Beef, Yorkshire pudding R215

## Our Combos

Black salt, thyme grilled beef fillet medallion and spinach and feta stuffed chicken supreme R295

Pulled lamb wellington with paprika chicken farce and braised leek filled chicken roulade R295

2 Bone Lamb Rack with mozzarella and peppadew stuffed chicken supreme R295



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## **Starch options**

Gratin potato layers stacked baked with cream, leeks and parmesan

Roasted onion and cream cheese crushed new potatoes

Mac & cheese stuffed potato topped with cheddar cheese

Roasted potato stacks with olive oil and rock salt

Chakalaka pap croquette

## **Vegetable options**

Chef's Seasonal medley

## **Sauces**

Creamy forest mushroom with brown onion gravy

Creamy Madagascar green peppercorn with brown gravy

Tomato Napolitano sauce

Fresh dill buerre Blanc for fish mainly

Rosemary red wine jus

Bordelaise rich brown gravy with marrow bone

North Indian butter curry cream sauce



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## Vegetarian Dishes

Emperors Palace will cater for a maximum of 2.5% of the total number of the event at no extra cost to the client

**Anything above the 2.5% will be charged to the clients account**

### **The Harvest R165**

Warm Turkish brown lentil and chickpea salad in a roasted honey cinnamon butternut with slow roasted balsamic vine tomato and soft parmesan polenta

### **3 bean Durban curry R165**

Tossed with butternut ravioli pasta, coriander pesto, raita

### **Rolling Hills Garden Wellington R185**

Layers of grilled ribbon vegetables, mushrooms, butternut and creamed spinach rolled up in puff pastry with a warm tomato basil pesto sauce, grated parmesan



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## Dessert

### **The Famous Chocolate Brownie R105**

Topped with brown chocolate mousse, fresh berries, salted caramel popcorn, flowers, burnt meringue smear, fresh passion fruit

### **Chocolate & Orange Ball R105**

Chocolate fondant, mascarpone whip, Turkish delight

### **Our Lemon Meringue R105**

Deconstructed Lemon curd and meringue peaks, crispy thyme biscotti, and Turkish delight sauce and oreo soil.

### **Trio of mini cakes R105**

Rainbow Japanese cheese cake, chocolate mousse cake and baked caramel cheese cake with burnt meringue drops biscuit crumble and red fruit pearls

### **Italian kiss R105**

Chocolate mousse cake slice with layers of jelly and biscuit crumble on green chocolate smear and fresh summer berries

### **Best of both worlds R105**

Layers of crispy honey comb and soft squishy vanilla marshmallow, topped with salted fudge crumble, coffee meringue and granadilla coulis

### **Moist Red Velvet Cake Sponge R105**

Zesty lime quenelle, Vanilla cheesecake mousse timbale, raspberry gel and berry jelly cubes

### **Deconstructed Malva pudding R105**

Set custard ring, white chocolate mousse quenelle, apricot gel and roasted apricot



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## **Hot dessert**

### **The forbidden fruit R105**

Cinnamon and Star Anise roasted whole green apples with a cookie crumble base,  
vanilla crème anglaise and toasted coconut flakes

### **After Dinner Treats served with Tea and Coffee R45**

Assorted iced Petit Fours  
Chocolate truffles  
Macaroons

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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.

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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.

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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