



**EMPERORS
PALACE**

THE PALACE OF DREAMS

**Set Menus
2019**



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Set Menu Selection

Min of 20 people

~Canapés Butler served with Pre-dinner Drinks~

Kindly note that you may select 3 of the below canapés

R56.00 per person

Roast beef on whole wheat crouton with a grain mustard cream

Smoked salmon on beetroot blini with a horseradish cream

Coronation chicken with crispy onions

Cucumber and feta sprinkled with black sesame seeds

Grilled zucchini cannelloni ribbon filled with creamed cheese and a cherry tomato on a bamboo stick

Mozzarella and cherry tomato kebab with salsa verde

New potato filled with blue cheese mousse

Freshly cut fruit and vegetable sticks in glasses with a trio of dips

Kindly note that you may select one Starter, one Main Course and one Dessert

~Cold Starters~

Salmon Ceviche Poke Jar (Salmon is raw but marinated)

Layered with red onion, jalapeño, radish, lime, coriander, olive oil, rice wine and seaweed, over rice noodles, deep-fried activated charcoal prawn, lemon cheek, salmon roe, QP mayonnaise and garnished with micro shoots

R160 per person

Moroccan Sliced Zatar and Sumac Grilled Chicken

With a quinoa tabbouleh salad, salsa fresca, roasted red pimento jelly cubes, fresh shoots, red onion shavings, grilled bread, hummus smear, coriander cumin and yoghurt dressing

R115 per person



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Forest Mushroom, Caramelized Leek and Feta Mousse Tart

Served with refreshing rocket salad, roasted beetroot gel, raita and a house vinaigrette
R115 per person

Italian Salad Caprese

Tomato, buffalo mozzarella, basil pesto, balsamic caviar, arugula and watercress
R110 per person

Asian Duck Terrine

Spring vegetable crystal wrap with hoisin, kimchi relish, tofu custard smear and roasted peanuts
R118 per person

Biltong, Danish Feta and Fire Roasted Vegetable Tower

Served with zucchini spaghetti, beetroot corral, micro shoots, roasted red pepper smear, toasted bruschetta and a whole grain mustard dressing
R110 per person

Smoked Oak Trout & Dill Yoghurt Stack

Served with fresh cold avocado soup, corn spears, lemon, caviar, radish shavings, micro shoots and a Melba toast
R125 per person

Oak Smoked Chicken Caesar Salad in a Jar

Cos lettuce, white anchovies, garlic baguette croutons, cut boiled egg and a traditional creamy Caesar dressing
R105 per person

~Hot Starter~

Mushroom Creamed Spinach and Feta Money Bag Pancake

Served on sautéed julienne vegetables, cheddar scallion cream and watercress
R105 per person



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~Soup~

Roasted Tomato and Red Pimento

Served with whipped parsley cream and a spinach cheese straw pastry
R35 per person

Old fashion Cape Malay Butternut and Carrot

Served with a pinch of cinnamon and nutmeg whipped cream, and a pepper biscotti
R35 per person

~Table Salads~

(2 Bowls per table of 10 guests)

Traditional Greek Village

Mixed lettuce, cubed tomato, peppers, onion, cucumber, feta cheese, imported olives
with an olive oil balsamic and oregano vinaigrette
R440 per table

Traditional Italian Salad

Tomato wedges, peppers, onion, cucumber, olives and cubed mozzarella served over crisp lettuce
with a creamy dressing
R440 per table

~Palate Cleanser~

Fresh frozen seasonal fruit
R25 per person



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~Main Course~

Please select one main course option

Selection of one starch and one sauce to match your dish

Vegetables are chef's seasonal choice

~Our Grills~

300g Mature aged sirloin with braised thyme onions and topped with a knob of smoked paprika butter
R225 per person

220g Fillet Florentine with Portobello mushrooms, bell peppers, feta and fresh rocket
R235 per person

300g Lamb rack chops rubbed with Moroccan dukkah and slow roasted garlic
R278 per person

250g Grilled beef fillet with whole roasted bone marrow
R245 per person

220g Bone out chicken Supreme with a soya and ginger glaze
R205 per person

220g Monkfish saltimbocca wrapped in smoked salmon with a cauliflower puree
R225 per person

~Our Specialty Dishes~

Deconstructed Beef Fillet Wellington (200g)
With wilted spinach, wild mushroom, butternut paste and puff pastry
R250 per person

Braised and Pulled Beef Short Rib En Croute
With caramelized onions, creamed leeks, mushrooms, wilted spinach covered with puff pastry
R205 per person



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Coffee Cumin Braised Lamb Shank (400g)
Cooked in a fragrant tomato and red wine sauce
R245 per person

Braised Pulled Lamb Wellington
With spinach, mushroom, caramelized onions and chicken livers covered with puff pastry
R260 per person

~Our Combos~

Ocean and Land Combo
200g Beef Fillet Medallion and Four Lemon & Herb Prince Prawns
R300 per person

Mini Beef Wellington and Soya Ginger Glazed Spinach Feta Chicken Roulade
R275 per person

Mini Lamb Wellington and Grilled Sweet Chilli Chicken Supreme
R285 per person

Grilled Beef Fillet and Chicken Roulade
R275 per person

Two Bone Grilled Lamb Rack and Rolled Deboned Chicken Thighs
R300 per person

~Starch Options~

Italian Parmesan creamed polenta

Stacked gratin potato layers baked with cream and Parmesan

Horseradish and scallion crushed new potatoes

Twice baked and stuffed potato, mascarpone, braised onions, parsley, Parmesan cheese

Wild mushroom and pea risotto

Turned roasted herb & rock salt potatoes on a bamboo stick



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Pap & biltong tart

Samp & sugar beans

~Vegetable options~

Chef's seasonal selection

~Sauces~

Creamy forest mushroom

Creamy Madagascar green peppercorn, with brown gravy

African baked bean chakalaka

Creamy lemon caper and parsley

Rosemary red wine jus

Chasseur, brown gravy, diced tomato, button mushrooms, shallots, white wine

Creamy dill sauce

Bordelaise rich jus with bone marrow cooked in

~Vegetarian Dishes~

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.

The Harvest

Warm Turkish brown lentil and chickpea salad with roasted honey cinnamon butternut and a slow roasted balsamic vine tomato served on soft Parmesan polenta

Cauliflower, Butterbeans and Sweet Potato Curry

Served with sultana basmati steamed rice, butter naan bread, carrot pickle, raita and green chutney



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Wild Mushroom, Peas and Walnut Risotto

Topped with butter fried wild mushrooms, arugula salad, shaved Parmesan cheese and olive oil drizzle

Potato Gnocchi and Grilled Artichokes

Sautéed in butter and thyme topped with arugula salad and shaved Parmesan cheese

~Desserts~

Lemon meringue nouvelle with lemon micro sponge, sweet sour curd and a lemon marmalade
R110.00 per person

Chocolate and Turkish petit gateaux with a rose gel and tots and chocolate waves
R98.00 per person

Berry tart with berry dots, red velvet crumbs and freeze dried raspberries
R98.00 per person

La Rochette pastry layered with mocha coffee, crème au beurre and caramelized hazelnuts
R98.00 per person

Forrest Jar

A mixture of treats and puddings fused in an earthy design
R130.00 per person

Trio of Brûlée

Pistachio, chocolate and vanilla served on a green chocolate smear and passion fruit
R98.00 per person

Trio of Opera

Red velvet, coffee and pistachio served with chocolate mousse and fresh flowers
R98.00



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Trio of Cheesecake

The perfect mix of Napolitana, red velvet, and vanilla & chocolate

R98.00

~After Dinner~

Freshly percolated filter coffee and a selection of teas

Petit fours, or chocolate truffles, or macaroons

R45.00 per person

Cheese Board for the Table

Selection of cheeses, preserved figs, roasted nuts, crackers and Melba toast

R65.00 per person



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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 R250 will be charge per meal for Halaal

A surcharge of R95.00 per tea break for Kosher

A surcharge of R45.00 per tea break for Kosher

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Halaal and Kosher meals are ordered in from an outside catering company and therefore need to be ordered 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