



Dinner and Show Menu

Starters

Chef Salad- green baby leaves and herbs, julienne carrots and beetroot, feta, croutons, tossed with honey and mustard dressing

Main Course

choice of

Chicken à la Maya-

pan seared free range chicken breast cooked in mushrooms, lemon juice, white wine and thyme served with sautéed greens and mixed vegetable mashed potato.

Boeuf Pagnol

diced beef with aromatic seasoning of herbes de Provence (basil, thyme, rosemary) served over mash potato, sautéed greens and cherry tomatoes tossed in thyme and white vinegar

Vegetarian

roasted butternut, feta, shredded spinach, beetroot, wild rocket, served over couscous

Dessert

Cheese cake, coffee or tea

* Please indicate dietary requirements when booking. Order your meal choice 24 hours in advance.

* Vegetarian options only available when pre-booked

*Bring your own alcohol. No corkage charge.

All meals are made with fresh ingredients, no gluten, preservatives or soya.



R450 per person
(includes dinner and show)
Exclude beverages and gratuity