



Créole Table

Starters

Cucumber and crabstick Salad
Delicious combination of crabstick, cucumber, sweet corn, eggs and sour cream

Cape Creole Pickled Fish- this traditional Easter favourite combines Cape Malay spices and Creole seasoning.

Main Course *Choice of*

Creole Seafood Étouffée

Seafood mix of shrimps, calamari, mussels, clams, and fish smothered in tomatoes, onions, celery, green and red peppers, garlic, Worcester sauce, seafood stock, Creole and Cajun seasoning. Served over rice.

Spicy Chicken Jambalaya

Spicy flavoursome, diced chicken, cooked in tomatoes, red and green peppers, onions, bacon, rice and Creole and Cajun seasoning



Dessert

Creole Bread Pudding with Bourbon Sauce
A Southern delicacy of French bread, raisins, eggs, butter, vanilla, pineapple, apple, baked and topped with a creamy yet slight caramel Bourbon infused sauce

R395 per person

(Exclude beverages and gratuity)

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

* 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.