迷 Hout Bay Manor

NEW YEARS EVE DINNER

R1050 PER PERSON

Includes a glass of champaign on arrival

Children (under 12) R500 pp

Amuse-Bouche

Champagne Oyster with apple sorbet

First Course

Goats cheese tortellini, beetroot puree, baby beets, truffle oil

and parmesan shavings

Mains

Venison loin, truffle granola, carrot purée and dauphinoise

potato

Desserts

Dark chocolate fondant with hazelnut ice cream

Requirements: Each guest dietary requirements and full prepayment.