



relax - eat - revive

myoga

mike basset

at the vineyard hotel & spa

t. 021 657 4545

f. 021 657 4543

e. eat@myoga.co.za

w. www.myoga.co.za

a. 60 colinton road, newlands, cape town, south africa, 7700

## NEW YEARS EVE 2011

R750pp

### Amuse Bouche

Seasoned rump and truffle cream éclair

### Starter

Chilli teryaki trout with pumpkin sage puree and avgolemono

### Salad

Duck Caesar style salad with baby greens and fine herbs

### Intermediate

Butter poached langoustines squid ink risotto with crispy squid

### Sorbet

### Champagne

### Mains

Aged roast beef on a bed of asparagus with porcini and pancetta sauce finished with béarnaise and jus

### Dessert

Tutti-fruitti chocolate textures with cherries





relax - eat - revive

myoga

mike basset

at the vineyard hotel & spa

t. 021 657 4545

f. 021 657 4543

e. eat@myoga.co.za

w. www.myoga.co.za

a. 60 colinton road, newlands, cape town, south africa, 7700

## Vegetarian alternative

AVAILABLE BY PRIOR ARRANGEMENT ONLY

### Amuse Bouche

Goat's cheese and beetroot jelly éclair

### Starter

Chilli teryaki vegetable tempura with apple sage puree and avogolemo

### Salad

Salad with baby greens and fine herbs roasted squashes and crispy brioche

### Intermediate

Charred peppers with summer herb and edamame risotto

### Sorbet

Champagne

### Mains

Sweet potato pave with porcini sauce finished with béarnaise and pomegranate with assorted exotic mushrooms and asparagus spears

### Dessert

Tutti-fruitti chocolate textures with cherries

