



The Deck Christmas Lunch

25 December 2025 | R850 per person

KIR ROYALE

Crème de cassis with sparkling wine, served on arrival

ANTIPASTO

Selection of Mediterranean delights
served as an appetiser

SPICED BUTTERNUT SOUP

Aromatic purée of butternut enhanced with whole
spices, toasted coconut and hot honey

SRIRACHA BUTTER GRILLED PRAWNS

Grilled king prawns with mango salsa and crispy
wonton, cilantro pesto and rice vinegar emulsion

DARK BERRY SORBET

Berries infused with dark rum

HERB CRUSTED FILET MIGNON

Served medium with wild mushrooms and port jus,
seasonal vegetables and crushed potato

CHOCOLATE MOUSSE DUO

Served in a vanilla tuile with deconstructed lemon
meringue pie, fresh berries and toasted pistachio praline

Bookings essential | terms & conditions apply
Vegetarian/pescatarian catering upon request