

# SPA LUNCH MENU

PLEASE SELECT ONE OF EACH COURSE

## STARTER OPTION

SMOKED SALMON, smoked salmon, citrus lime dressed apple fennel and cucumber, beet emulsion, mango sorbet	
WILD MUSHROOM SOUP (V) garlic roasted wild mushroom, leeks, camembert melts	
QUINOA SALAD (V) quinoa, peach, avocado timbale with goats' cheese, cranberry, pecan truffles, and honeyed balsamic reduction	
PLANT POWERED SALAD (V) paprika smoked kidney & black bean, cumin chickpeas, papaya, crispy greens, grilled tofu, rye bruschetta, mango coulis	
TERIYAKI CHICKEN, grilled teriyaki chicken, cranberry kale slaw, mesclun greens, jalapeño, and peppadews relish	
CONFIT DUCK panko crusted duck confit, sweet n sour chinese cabbage, crispy noodles, cranberry, and orange essence	
SEARED TUNA, crispy prawn tail, rocket pesto, citrus salad	
TEMPURA PRAWN AND AVOCADO SALSA piquant peppers, pineapple, capsicum, red onion, cucumber, avo, chilli balsamic reduction	
BEEF MEDALLIONS, (K) pan seared beef fillet medallions, keto cauliflower tabbouleh, lime avocado and red pepper coulis	TEMP

## MAIN COURSE OPTION

KINGKLIP pan fried kingklip, sweet potato and basil puree, crispy butternut spaghetti, lemon romesco sauce	
SOLE grilled sole, lemon zucchini batons, pea pesto, pumpkin, potato mash, lime caper sauce	
THAI PRAWNS grilled prawn tails, thai green curry sauce, coconut milk, cilantro, mint, garlic basil bruschetta	
CHICKEN SUPREME, honeyed balsamic roasted chicken supreme, carrot cream, baby marrow ribbons, beetroot pearls	
PORK CUTLET skillet pork cutlet, apple pie, vegetable confetti, cranberry balsamic glaze	
SIRLOIN STEAK, blackened sirloin steak, baby vegetables, straw potatoes, peppercorn jus	TEMP
T BONE STEAK smoked paprika spiced 350g T-bone, grilled corn, green beans, chimichurri sauce	TEMP
BUTTER CHICKEN CURRY aromatic butter chicken curry, cheesy garlic naan	
PARMESAN CHICKEN (K) parmesan chicken, marinara sauce, cauli rice, baby carrots	
AUBERGINE FOCACCIA (V) aubergine focaccia, mixed bean, avocado and baby tomato taco, yoghurt dip, red capsicum emulsion	
GOURMET SWEET POTATO DUO (V) brown lentil, mushroom, coconut milk, sweet potato puree, maple balsamic glazed sweet potatoes, panko cauli bites, red pepper emulsion	

### MAY WE KINDLY HIGHLIGHT THE FOLLOWING FOR YOUR ATTENTION

In the interests of the security of our guests and staff, Kievits Kroon is a CASHLESS environment.  
We do however accept all major credit and debit cards.

10/10/2024



**KIEVITS KROON**

GAUTENG WINE ESTATE



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## DESSERT OPTION

BLUEBERRY CHEESECAKE brownie with vanilla ice cream	
CHOCOLATE HAZELNUT MOUSSE, orange almond tuilles, praline dust	
BASIL PANNA COTTA, chilli chocolate, apricot coulis, red meringue crumble	
SEASONAL FRESH SLICES FRUIT AND BERRIES, orange kiwi sorbet, minted cream essence	
DECONSTRUCTED LEMON MERINGUE PIE	
DOUBLE CHOCOLATE MUD PIE, custard crème anglaise	
TRIO OF HOME-MADE SORBET CUPS, chocolate dipped fresh fruit	
VEGAN MANGO COCONUT CHEESECAKE, (V)	

## TIMESLOT

11h30 – 12h30		12h00 – 13h00		12h30 – 13h30		13h30 – 14h30		14h30 – 15h30	
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## GUEST DETAILS

NAME		TABLE NUMBER		DIETARY REQUIREMENTS	
BOOKING GROUP NAME					

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