

MIKO

NEW YEAR'S EVE MENU

R 2,300

WELCOME CANAPÉS

Duck liver parfait (M) (N) (Sp) (G)
toasted brioche, dark chocolate, hazelnuts, honey fermented cranberry gel

Baba ganoush gol gappa (Vg)
pepper marmalade, tomato salsa, MIKO garden herbs garnishing

Roasted onion tart (G) (M) (N)
puff pastry, wasabi pearls, roasted tobacco onion

APPETISERS

Home-baked bread (G) (M) (Ss)
ciabatta bread, milk buns, black garlic, paprika butter

Gourmet oyster (Mo) (Sp)
cape malay flavoured granita, macerated orange, coriander, sultana gel

MAIN COURSES

Cauliflower and mussel chowder (Mo) (M) (Sp)
chorizo, charred sweetcorn, MIKO garden herbs

Beetroot tartare (Vg) (G)
vegan mayonnaise, bruschetta, MIKO garden herbs, the following purées: avocado, balsamic garlic, porcini

Grass-fed rib-eye beef steak on the bone (M)
tomatoes, pomme purée, chimichurri butter

DESSERT COURSES

White chocolate bavarois (V) (E) (M) (G) (Sp)
strawberry, crumble, vanilla and rose ice cream, bee pollen

Selection of petits fours made by our pastry chef

Brie brûlée (M) (Sp) (Mu)
candied almonds, citrus, biltong dust

If you have any specific dietary requirements or food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

(C) Celery (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan

