

# MIKO

## NEW YEAR'S EVE MENU

R1,650 per person

### BUBBLES AND LITTLE ROCK WINE ON ARRIVAL

#### WELCOME CANAPÉS

Cocktail oysters with Vietnamese dressing (Mo) (Sp)

Mushroom and Emmenthal tartlet with salsa verde (Sp) (Mu) (G) (M) (V)

Avocado spoons with popped wild rice (V) (N)

Mussel and prawn escabeche in half shell with pickled onion (Mo) (Sp) (Cr)

Chipotle beef kebabs (Sp)

#### HOME-BAKED BREAD

Served with infused butter (G) (M) (V)

#### SHELLFISH BUTTERNUT BISQUE

Horseradish panna cotta, basil oil and kataifi pastry nest (Cr) (Sp) (M) (G)

#### AVOCADO & BEEF TARTARE "CANNELLONI"

Chalmar beef tartare with sour dough crisps, tomato jam and pickled daikon (G) (Sp) (Mu)

#### CONFIT LAMB NECK

with pressed potato, spiced carrot puree and roast baby vegetables  
with cherry tomato & basil jus (M) (Sp)

#### CHOCOLATE TART

with passion fruit curd and raspberry & coconut sorbet (G) (E) (M) (N)

#### SELECTION OF PETIT FOURS

After dinner sweet treats from our pastry chef

#### AFTER DINNER CHEESE BUFFET

Enjoy a selection of local cheeses with preserves and crackers (M) (G) (Sp)

(C) Celery (CI) Cereals with gluten (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

MONT  ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD