

MIKO | CHRISTMAS DAY MENU

R 1750 per person

FESTIVE BUFFET

Selection of home-baked breads and spreads (G)(S)(E)(M)(Vg)
Seasonal pan-grilled baby vegetables, pea guacamole (Ga)(Vg)(C)(Sp)
Stone fruit panzanella salad (Vg)(G)(Ga)(Sp)
Home-cured carrot lox (Vg)(Sp)(Mu)(Ga)(S)(G)
Waldorf salad, pecans, grapes, apple, organically grown leaves (Vg)(N)(Mu)(Sp)
Christmas tabbouleh salad (Vg)(N)(Sp)(Ga)(N)
Home-made hummus (Vg)(S)(Sp)

Build your own salad station: (Vg)(Mu)(Sp)(Ga)

Baby salad leaves, tomato, cucumber, pickled onion, marinated olives,
marinated chickpeas, radish crudité, house dressing

FAMILY HARVEST PLATTER

Cabbage, lion's mane mushrooms, butternut, spinach (Vg)(Ga)
Compressed watermelon loin, tahini velouté (Vg)(Ss)(Sp)
Aubergine, miso glaze, dukkah spice (Vg)(S)(N)(Ga)(Sp)
Rooibos, warm spices, honey and citrus-glazed multigrain rice paper roll (Vg)(G)(Sp)

Served with:

Butternut, gem squash, cinnamon, maple (Vg)
Crispy roasted potatoes, garden herbs (Vg)
Dukkah spice, orange butter, carrots (Vg)(N)(Sp)
Mandarin beurre blanc (Vg)(Sp)
Red wine reduction (Vg)(Sp)

DESSERT

Christmas popsicles (Vg)
Gingerbread, caramel, cold-set cheesecake (Vg)(N)(G)(Sp)
Soy-nog tartlet (S)(Vg)(G)

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