

MIKO

NEW YEAR'S EVE MENU

R 2,210 per person

WELCOME CANAPÉS

Smoked snoek croquettes (E) (F) (G) (M) (Sp)
with aioli, pickled apricot

Savoury macaron (N) (E) (M) (Sp)
with whipped Dalewood brie, citrus

Mushroom and egg (E) (G) (Ga) (M) (Sp) (S)
with puff pastry, mushroom parfait, duxelles, quail egg, garden herbs

APPETISERS

Home-baked bread (G) (M) (Ga) (E)
with milk buns, breadsticks, black garlic, paprika butter

Prawn ravioli (Cr) (E) (Ga) (G) (F) (M) (Sp) (S)
with samphire, edamame, dashi sauce, chive oil

MAIN COURSES

Tomato and stone fruit caprese (M) (Sp)
with heirloom tomato, stone fruit, basil, labneh, rooibos vanilla vinaigrette

Yellowtail ceviche (F) (G) (M) (Sp)
with mango gel, candied citrus, chilli, coriander, avocado emulsion,
red onion, ciabatta cracker

Grass-fed beef (C) (Ga) (M) (Sp)
Sous-vide beef fillet, 12-hour beef cheeks, buttered mash, textures of
butternut, kale, beef jus

DESSERT COURSES

Callebaut 70.5% dark chocolate marquise (E) (M) (Sp) (V)
with passion fruit curd, pineapple, white rum, coconut ice cream

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

