

SAVOYE .

WINEMAKER'S INTERACTIVE DINNER

WELCOME

Bruschetta with spiced shrimp &
avo mousse

STARTER

Chevin & roast broccoli tortellini
with basil crème

MAINS

Herbed springbok loin, garden vegetables,
pomme fondant & port jus

OR

Aubergine & vegetable melanzane,
homemade tomato ragu,
buffalo mozzarella & leafy salad

DESSERT

Tarte Tatin, butterscotch sauce,
crème fraiche

Book online at www.vnl.co.za/dining/savoie
Call 021 205 7087 or email gen@savoyerestaurant.com for more information.
www.vnl.co.za/savoie