

SAVOYE .

2 course @ R380pp or 3 course @ R525pp
(Excluding 12.5% service)

Starter

Moroccan Lamb Meatballs

with toasted ciabatta

Goat's Cheese Crotin (v)

crumbed in panko & served with rocket, sourdough toast & red onion marmalade

Pan Fried Calamari

tender tubes & tentacles with paprika aioli

Main

Linguine (v)

with zucchini, sun-dried tomato, basil, portobellini mushrooms & parmesan shavings

Sumac Linefish

with baby marrow, roasted baby carrots, new potatoes & a lemon & cream sauce

Moroccan Chicken

with apricots, olives, preserved lemon, couscous & flaked almonds

Lamb Rack

Mediterranean spiced lamb cutlets with cumin cream, roast butternut, red onion & crispy cubed potatoes

Dessert

Lemon Crumble

tangy lemon custard tart topped with torched meringue

Chocolate Mousse Torte

with Chantilly cream & pecan nuts

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

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