

A close-up photograph of several large, vibrant purple leaves with prominent veins. Scattered across the leaves are numerous small, round, gold-colored seeds. The entire scene is framed by a thin, gold-colored rectangular border.

SAVOUR THE
Season

SPRING EDITION | THREE-COURSE | R445 PER PERSON

“As nature awakens, Chef Nigel’s creativity blossoms. Inspired by the freshness of Spring, creating a menu for this vibrant season allows Chef to showcase the delicate flavours and ingredients that emerge with the changing of the season. The menu features dishes that incorporate tender greens, crisp vegetables, and fragrant herbs that symbolise the change of Spring. Chef artfully combines these ingredients to create light and refreshing flavours, with each dish formed to delight the senses. Chef’s Spring menu is a testament to the beauty of nature and an invitation for guests to savour the flavours of this season.”

STARTER

Lemon Ricotta Gnocchi (V)
pan-fried asparagus | crispy shallots

or

Teriyaki Sesame Tuna Tataki (GF)(DF)
soy reduction | wasabi pea purée
pickled radish | micro coriander

MAIN

Pan Fried Linefish (GF)
Thai red curry laksa | Asian greens
red chillies | lime | coconut rice

or

Tuscan Orzo (V)
sundried tomato pesto sauce | basil | bocconcini
parmesan cheese

DESSERT

Grapefruit Curd Tart (V)(Contains nuts)
pistachio crumb | meringue shards

or

Roasted Peach Crumble (V)
vanilla bean mascarpone crème

***Compliment your meal with our wine pairing option at R200p/p**

VG - Vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy Free

A close-up photograph of several large, vibrant purple leaves with prominent veins. The leaves are covered with numerous small, glistening water droplets. The background is dark, making the purple leaves stand out. The overall mood is fresh and natural.

Thank you for dining with us

COPA
RESTAURANT