



# SAVOUR THE *Season*

SPRING EDITION | THREE-COURSE | R345 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 Gnudi (V)

pan-fried asparagus | lemon butter sauce | almond panko crumbs

or

### Burrata (V)(GF)

grilled nectarines | wild rocket salad  
lemon vinaigrette | bruschetta croutes

## MAIN

### Pan-Fried Line Fish

Thai red curry laksa | Asian greens | red chillies | lime | coconut rice

or

### Tuscan Orzo (V)

sundried tomato pesto sauce | basil | bocconcini | parmesan

## DESSERT

### Grapefruit Curd Tart

pistachio crumbs | meringue shards

or

### Roasted Peach Cobbler

vanilla bean mascarpone crème

**Compliment your meal with our wine pairing option at R150pp**

**GF - Gluten-Free | V - Vegetarian**



*Thank you for dining with us*

COPA  
RESTAURANT