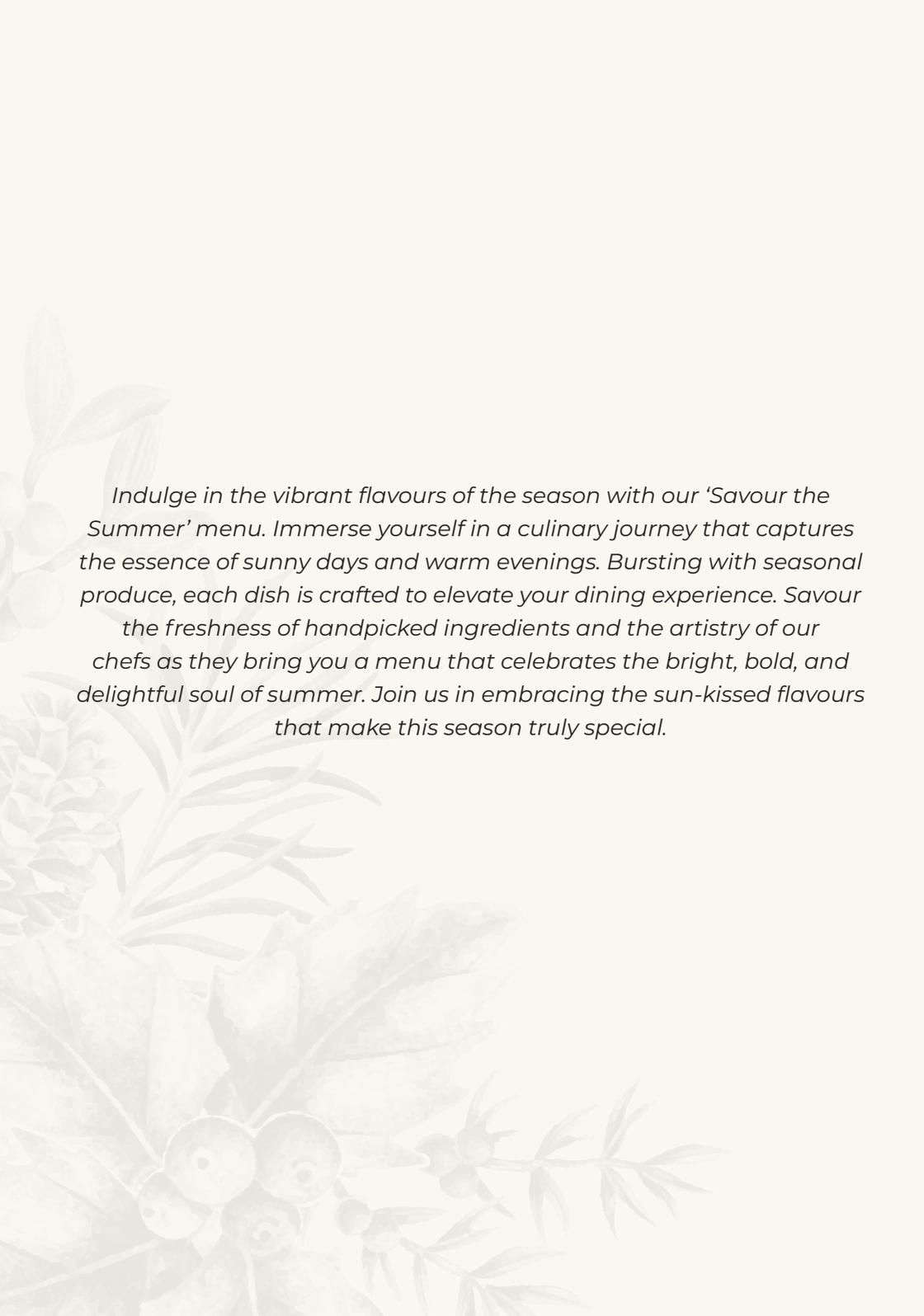




SAVOUR THE *Season*

SUMMER EDITION | THREE-COURSE | R550 PER PERSON



Indulge in the vibrant flavours of the season with our 'Savour the Summer' menu. Immerse yourself in a culinary journey that captures the essence of sunny days and warm evenings. Bursting with seasonal produce, each dish is crafted to elevate your dining experience. Savour the freshness of handpicked ingredients and the artistry of our chefs as they bring you a menu that celebrates the bright, bold, and delightful soul of summer. Join us in embracing the sun-kissed flavours that make this season truly special.

STARTER

Crispy Patagonia Calamari *(Contains Dairy and Gluten)*

tikka masala | coriander salsa verde | puffed wild rice

or

Twice-baked Cheese Soufflé *(Contains Dairy and Gluten)*

arugula salad | lemon vinaigrette | parmesan shavings

MAIN

Charred Beef Fillet

smoked garlic pomme purée | pickled wild mushrooms
buttered asparagus | red wine jus

or

Ginger and Soy Glazed Norwegian Salmon *(Contains Dairy)*

wasabi pea purée | pickled daikon | tender grilled broccoli stems

DESSERT

Vanilla Bavaois *(Contains Dairy)*

macerated strawberries | ginger and almond dacquoise
strawberry gelée | strawberry sorbet

or

Toasted White Chocolate Mousse *(Contains Dairy, Gluten and Nuts)*

baked vanilla bean custard | dark chocolate torte
almond gold chocolate ganache | milk sorbet

Compliment your meal with our wine pairing option at R150pp

*You are welcome to ask your waiter about substituting allergy ingredients.



Thank you for dining with us

COPA
RESTAURANT