

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

### Roasted Harissa Baby Carrots (VG)

chickpea purée | pickled red cabbage | wild rocket  
toasted paprika chickpeas

or

### Teriyaki Sesame Tuna Tataki

soy reduction | wasabi pea purée  
pickled radish | micro coriander

## MAIN

### Pan Fried Linefish

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**

V - Vegetarian | VG - Vegan

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

*Thank you for dining with us*

**COPA**  
RESTAURANT