



# SAVOUR THE *Season*

WINTER EDITION | THREE-COURSE | R395 PER PERSON

*“Embracing the unique characteristics of the colder months, our winter menu captures the essence of warmth, comfort, and indulgence. Chef Nigel and his team created dishes that showcase hearty ingredients and rich flavours. This menu celebrates the season, highlighting its natural beauty and robust taste. The team understands the desire for both familiarity and innovation, blending traditional winter favourites with inventive twists to surprise and delight the palate. Each dish is carefully designed to evoke your senses and through his winter menu, Chef Nigel invites guests to savour the joys of the winter season.”*

## STARTER

### STEAMED FISH DUMPLINGS

coconut red curry broth | charred lime  
pak choi | sesame | spring onion

or

### SMOKED TOMATO ARANCINI

saffron infused mornay sauce | crispy onions  
salsa verde | parmesan

## MAIN

### CORIANDER AND CUMIN SPICED PORK FILLET

white bean purée | spiced apple chutney  
roasted brussels sprouts | pork jus

or

### GARLIC AND HERB CRUSTED LINE FISH

green pea purée | lemon beurre blanc | buttered peas  
baby carrots | gremolata

or

### AUBERGINE INVOLTINI

aubergine rolled with a pumpkin, ricotta and sage filling  
arrabbiata sauce | parmesan herb crumble | herb oil

## DESSERT

### SPICED GINGER APPLE CRUMBLE

caramelized ginger and apple compote | toasted pecan nut crumble  
charred cointreau sabayon

or

### COFFEE INFUSED DARK CHOCOLATE MOUSSE

honeycomb and cocoa soil | salted macadamia ice cream  
macadamia praline



*Thank you for dining with us!*

COPA  
RESTAURANT