



SAVOUR THE
Season

SUMMER EDITION | THREE-COURSE | R550 PER PERSON

“Indulge in the vibrant flavours of the season with our ‘Savour the Summer’ dinner 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

Duck Breast Prosciutto

charred vanilla poached stone fruit
wild rocket salad with parmesan shavings

or

Chickpea “Meatballs” (V)

roasted red pepper and basil sauce | herbed coconut cream
crispy onions | homemade garlic flatbread

MAIN

BBQ Chargrilled Oyster Mushroom “Steak” (V)

smoked sweet potato purée | pickled red cabbage
chimichurri | crispy shallots

or

Pan-Seared Salmon Trout

chargrilled asparagus | garlic and herb dauphinoise potatoes
fennel and chive velouté | gremolata

DESSERT

Dark Chocolate and Coconut Semifreddo (V)

toasted coconut flakes | blackberry compote
vanilla bean coconut chantilly

or

Elderflower Parfait

poached pineapple star anise | roasted meringue
shortbread crumble

V - Vegan

*Compliment your meal with our wine pairing option at R200 p/p



COPA
RESTAURANT

Thank you for dining with us