



# SAVOUR THE *Season*

SPRING EDITION | THREE-COURSE | R445 PER PERSON

*Inspired by the spirit of Spring, Chef and his team have designed a menu that captures the essence of the season's renewal and vibrancy. Each dish is thoughtfully created to reflect a sense of lightness and freshness, offering guests a culinary journey that delights the senses. Chefs Spring menu is a celebration of nature's beauty and an invitation to savour the energy and elegance of this season.*

## **STARTER**

### **CRISPY HOT HONEY HALLOUMI**

pickled melon salad with basil and mint

or

### **SMOKED PORK CHEEK CROQUETTE**

whole grain mustard sauce | pickled red cabbage  
wild rocket | lemon vinaigrette

## **MAIN**

### **PISTACHIO AND LAVENDAR CRUSTED LAMB RUMP**

thyme infused potato dauphinoise  
citrus and honey baby carrots | jus.

or

### **MEDITERRANEAN BAKED LINE FISH**

cherry tomato red onion and olive ragout  
lemon and herb infused couscous

or

### **MARRAKESH CAULIFLOWER (VG)**

tahini yogurt dressing | roasted vine tomato  
barley coriander & spring onion salad | toasted pumpkin  
seed

## **DESSERT**

### **PASSIONFRUIT TART**

mango & lime sorbet | coconut crumble | mango gelee

or

### **STRAWBERRY SHORTCAKE SEMI FREDDO**

macerated strawberries | crisp meringue  
shortbread crumble | chantilly cream





*Thank you for dining with us*

**COPA**  
RESTAURANT