











BUFFET MENUS 2025



Minimum 20 pax
A 10% gratuity will be added

BUFFET MENU 3 – R600

- + Homemade Artisanal Breads and Flavored Butters
- + Beetroot, Pea, and Citrus Glass Noodle Salad  
- + Beef Tataki Salad with Wild Rocket and Shaved Parmesan
- + Butternut, Feta, Baby Spinach, and Pomegranate Salad with Soy and Sweet Chili Dressing  
- + Build Your Own Poke Bowl Station
Mixed Lettuce Leaves, Cherry Tomatoes, Cucumber, Red Onion, Buckwheat Noodles, Green Peppers, Burnt Corn, Green Beans, Edamame Beans, Broccoli, Avocado
- + Grilled Shichimi-Spiced Salmon
- + Chargrilled Sirloin with Exotic Mushroom Sauce
- + Rosemary-Grilled Lamb Loin Chops with Teriyaki Jus
- + Hoisin-Marinated Flame-Grilled Chicken
- + Fragrant Jasmine Rice 
- + Chargrilled Broccoli and Sautéed Green Beans  
- + Roasted Baby Potatoes with Sesame Seeds  
- + Flame-Grilled Corn on the Cob with Chili Butter
- + Marshmallow Meringue Filled with Cream and Fresh Berries
- + Gluten-Free Chocolate Brownie Bites with Cocoa Butter 
- + Trio of Mini Cheesecakes
- + Add Cheese Platter at R35 pp
- + Add Charcuterie Platter at R40 pp

 Suitable for vegetarians

 Made with gluten-free flour