



KARIBU

South African Dining

CHRISTMAS DAY LUNCH MENU

Booking Essential
R590 per person
Time 12pm to 4pm

ON ARRIVAL

Champagne Cocktail

KARIBU CHRISTMAS FYNBOS TABLE SALAD

Rocket leaves with parmesan shavings, pumpkin seeds, baby rosa tomatoes and a fynbos dressing. Served with fresh roosterkoek and butter.

STARTERS

PRAWN COCKTAIL

Queen Prawn tails in a piquant seafood sauce, served with roosterkoek.

Or

SPRINGBOK CARPACCIO

Springbok carpaccio on rocket leaves dressed with our chef's special blue berry reduction.

Or

SEAFOOD CHOWDER

A creamy medley of seafood - just perfect.

MAINS

MIXED MEAT CHRISTMAS PLATTER

Ostrich fillet with onion marmalade, phyllo chicken roulade and roast lamb with a rich gravy and mint jelly. Served with rosemary roasted potatoes and seasonal vegetables.

Or

KARIBU CHRISTMAS SEAFOOD PLATTER

Three queen prawns, kingklip and fried calamari, served with lemon butter, garlic butter and piquant pepper mayonnaise, accompanied by savoury rice and seasonal vegetables.

DESSERTS

CAPE BRANDY CHRISTMAS PUDDING

A taste of class. Infused with Cape brandy and served with crème anglaise and ice cream.

Or

MALVA PUDDING

A moist apricot sponge cake served with custard and vanilla ice cream.

Or

CRÈME BRÛLÉE

A Karibu speciality! Topped with caramelized berries.

Or

ICE CREAM AND CHOCOLATE SAUCE

Vanilla ice cream topped with our Karibu Chef's secret chocolate sauce.

And end with mince pie and Cappuccino/Tea/Coffee

R390 kids under 12 years