



KARIBU

South African Dining

R 990 per person
Kids: R 590
100% deposit required
plus 10% service fee

Christmas Menu

24 & 25 December

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 creme 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.

CAPPUCCINO / TEA / COFFEE AND MINCE PIE

