

Thandi Restaurant at Zimbali Lodge

New Year's Eve Dinner

Per Person

R950.00

Cold Bar

Summer leaf blend with garden fresh salad vegetables & crudités

Artichoke, avocado, mushrooms & sherry vinaigrette

Roast butternut, blistered cherry tomato & feta salad with rocket

Italian styled roast vegetables, aubergine, zucchini, and peppers in lemon juice, olive oil & thyme

Caprese salad of plum tomato, baby mozzarella, fresh basil, rocket & balsamic vinegar

Summer crush, watermelon, cucumber, apple, sprouts, feta cheese & sesame oil

Arabic tray of dips, hummus, red pepper, baba ganoush, olive tapenade & beetroot moutabel

Assortment of homemade artisan breads, flat breads, focaccia & grissini

Classic Carvery

Roast matured beef prime rib with a salt & pepper crust, served with a red wine jus

Roast leg of Karoo lamb with rosemary, thyme & sea salt, served with carrot purée

Roast baby potatoes, sour cream & truffle butter

Roast baby onions with balsamic caramel

Hot Dishes

Butter chicken curry with pappadums, raita & sambals

Grilled linefish fillets, shrimp & parsley butter

Seafood paella with peppers, peas, smoked paprika & olive tagine

Wok-flashed vegetables with bok choy, soy sauce & dashi

Butternut, toasted corn & jalapeño peppers with cashew nuts

Jewel rice with toasted garlic & tobacco onions

Dessert Table

Dark chocolate, mint & hazelnut mousse

Tiramisu taster with layered biscuit, cocoa & strawberry-infused mascarpone

Champagne jelly with mint & melon

Vanilla bean crème brûlée, served with peanut shortcake

Almond panna cotta with wild mint & berries

Tropical sliced fruit with star anise & ginger syrup

Macaroon & chocolate truffle jars

Fairmont Zimbali Lodge, Ballito, Kwazulu-Natal, 4420
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Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

