



ASOKA

DINNER SPECIAL

pick one from each course | R295 pp

FIRST COURSE

- Goats cheese croquettes**, beetroot & apple salsa, horseradish crème fraiche, coriander pesto
- Unagi glazed hake tempura**, compressed pineapple chilli salsa, grilled taco
- Baby spinach salad**, baby corn, avo, miso-yaki roasted aubergine, sesame and parmesan
- Asian ostrich tartare**, spring onion, pickled ginger, avocado, ponzu mayo, almond coriander pesto, sweet potato crisps and crostini

SECOND COURSE

- Beef tacos**, cumin coriander seared beef fillet, soft taco, sambal, lime crème fraiche, avo
- Mezze platter**, tzatziki, hummus, roasted baby vegetables, falafel, smokey baba ganoush, bocconcini, roasted black mushroom, marinated olives, homemade naan & warm ciabatta
- Sticky orange chicken**, coriander & ginger jasmine rice cakes, sesame seeds, chilli
- Wild mushroom & gorgonzola arancini**, balsamic reduction
- Salmon spoons**, Norwegian Salmon tartare, ponzu ginger crème fraiche, pickled cucumber, crispy taco

THIRD COURSE

- Tempura vegetables**, garlic & chive plant-based mayo (contains nuts)
- Crispy pork belly**, caramelised chilli ginger syrup, broccoli, corn & cabbage slaw
- Seared tuna**, burnt orange sauce, cucumber mango salsa, sweet potato crisps
- Grilled Tikka chicken skewer**, spicy tikka sauce, curried cauliflower, pickled salad, naan bread
- Soft shell mushroom & vegetable tacos**, corn & feta salsa, kidney beans, tomato, guacamole & sour cream

DESSERT

- supplementary -

Malva pudding, charred pineapple, vanilla crumb, crème anglaise & vanilla pod ice cream **R95**

Salted caramel cheesecake, vanilla pod ice cream **R95**

Chocolate fondant, strawberry meringue, vanilla crumb & burnt white chocolate ice cream **R110**