

*Cavalli*

**NEW YEARS  
MENU**

*8 Courses At The Cost Of R1,600.00 p.p  
Complimentary welcome drink upon arrival*

snacks

bread

heirloom tomato, dashi, oysters

melon, cucumber, green olive, dill

cured yellowtail, ginger pumpkin broth, lime

“kreef”, padron peppers, mango, almond

lamb, asparagus, yoghurt, eggplant, walnut

rhubarb, summer berries, fig leaf

belnori goat’s cheese, grapes, bay leaf

semifreddo, chocolate, dulce de leche, hazelnut

petit fours

**VEGETARIAN  
NEW YEARS  
MENU**

snacks

bread

heirloom tomato, dashi, labneh

melon, cucumber, green olive, dill

miso butternut, ginger pumpkin broth, pumpkin seeds, lime

mushroom, parmesan, aged balsamic

eggplant risotto, black garlic

rhubarb, summer berries, fig leaf

belnori goat's cheese, grapes, bay leaf

semifreddo, chocolate, dulce de leche, hazelnut

petit fours