

CHEF'S

VOYAGE



BRAZILIAN THEMED EVENING THURSDAY, 12TH NOVEMBER 2015

PRIMEIRO CURSO

Brazilian Cheese Bread
Caramelized Pumpkin, Goats Cheese & Spinach Salad

SEGUNDO CURSO

Bahia-Style Moqueca Prawn Stew served in a Poppadum

TERCEIRO CURSO

Cumin & Onion Marinated Beef

Sobre a Mesa

Roasted Vegetables with Balsamic & Basil Vinaigrette
Basmati Rice & Sauteed Leeks

SOBREMESA

Passion Fruit Mousse

R220.00 PER PERSON
(MEMBER'S DISCOUNT APPLIES)

RESERVATIONS ESSENTIAL

Contact the clubhouse reception to make a
(021) 847-1144 or email us on reception@erinvale.com