



AVIANTO

a village made in heaven

CHEF SELECTION DINNER MENU



MENU 01

Buffet Option

STARTER BUFFET

Lentil Couscous Salad
Mediterranean Tuna Salad
Wild Arugula Salad with Pears
Grilled Corn and Black Bean Salad
Olive Oil, Balsamic Oil and Homemade Chefs Dressing

MAIN BUFFET

Risotto with Bacon, Blue Cheese and Peas
North African Vegetable Stew
Thai Vegetable Stir-fry
Spicy Roast Chicken
Cajun and Rosemary Marinated Mini Rump Steaks topped with Onion and Mint Marmalade

DESSERT BUFFET

Crepe Suzette
Baklava with Whipped Cream
Sticky Toffee Pudding with Caramel Sauce



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MENU 02

Buffet Option

STARTER BUFFET

*Tomato, Cucumber and Coriander Salad
Ginger Beef Salad with Beef and Ginger Seasonings
Seafood Rice Salad
Smoked Turkey Salad with Asparagus
Classic Waldorf
Olive Oil, Balsamic Oil and Homemade Chefs Dressing*

MAIN BUFFET

*Roast Lamb with Thyme and Garlic (pre sliced) with Rich Brown Jus
Chicken Picatta with Blue Cheese and Mushroom Sauce
South African Beer Batter Hake accompanied by Sauce Mousseline and Sauce Choron*

STARCH

Basil, Pecorino and Parmesan Gnocchi

VEGETABLES

*Sautéed Carrots
Pomegranate Brussels Sprouts with Pepperdews*

DESSERT

*Vanilla Pod Pannacotta served with a drizzle of Pistachio Espresso Dessert Jus
Pistachio Meringues topped with Mango and Fresh Berries
Malva Pudding with Custard
Vermont Maple Pecan Cake*



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MENU 03

Plated Option

STARTER PLATED

CAMEMBERT PHYLLO

Oven roasted placed on a Mirror of Berry Couli and Herb Pesto

OR

CHICKEN GALANTINE

Chicken Stuffed with Thyme and Cashew Nuts served with Cauliflower and Truffle Purée

MAIN PLATED

ROASTED BEEF FILLET

Oregano, Balsamic and Olive Oil Marinade, Gem Squash Purée, Sautéed Green Beans, Pear Potatoes and coated with Sauce Robert

OR

PORTUGUESE-STYLE BAKED KINGKLIP

Served on Shallot and Potato Crush Garnished using Beans, Leeks and Grilled Marrows

DESSERT PLATED

STUDY OF CHOCOLATE

Warm Chocolate Brownie, Frangelico and Chocolate Mousse, Chocolate Hazelnut Praline Ice Cream

OR

MERLOT POACHED PEARS

Centred with Almond Mascarpone - Ice Cream and Cream Chantilly Sided



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MENU 04

Plated Option

STARTER PLATED

BAKED BABY AUBERGINE

Stuffed with Ratatouille and Parmesan Cheese served with Polenta and Napolitano Sauce

OR

SAUCE CALYPSO INFUSED PRAWN COCKTAIL

On a garden of Iceberg, Balsamic Shallot and Micro Herbs

MAIN PLATED

BRAISED BEEF BRACIOLA

Stuffed with Basil and Mozzarella, served with Roast Garlic Mash

OR

CHICKEN THIGHS

Served with Apples, Onions, White Cheddar Polenta and Maple-Glazed Root Vegetables

OR

PARMESAN POLENTA STEAKS

With Heirloom Tomato-Corn Salad and Sweet potato crisps

DESSERT PLATED

BAKED BLUEBERRY CHEESECAKE

Sour Morelo Cherries, Cherry compote, Lemon Shortbread

OR

CHOCOCHINO TIRAMISU

Chocolate and Coffee Italian Trifle, Chocolate shavings