

LUNCH SET MENU *option 1*

R200 per person

2 course menu choose starter & main or main & dessert

STARTER

Blu California Roll

2 piece california avo & 2 piece california salmon roll

or

Jalapeño Cheese Balls

Melted jalapeño, smoked paprika cheese balls, chipotle mayo

or

Italian Garden Salad

Marinated cocktail tomatoes, cucumber, broccoli florets, olives, red onion, basil rocket & mixed leaves, grated pecorino cheese

MAIN COURSE

Tempura Prime Line Hake

Fresh battered prime line hake fillet, tartar sauce, lemon, rustic chips

or

Blu Cruise Platter

4 x california salmon roll, 4 x monarch roll, 4 x tempura tuna roll

or

Bourbon BBQ Burger

Homemade BBQ burger, grilled bacon, melted feta, chipotle slaw smoked mayo, sesame seed bun & rustic chips

or

Rustic Tomato & Torn Mozzarella Pasta

Linguine pasta, rustic tomato garlic ragu, pecorino cheese, basil heritage tomatoes, fresh torn Italian mozzarella

DESSERT

Affogato

2 Scoops of vanilla ice cream, coffee, toasted almond, chocolate sauce

or

Apple Crumble

Spiced cranberry & apple, nutty crumble served with pouring cream

Available from 12h00-16h00pm. Minimum 10 guests. Excluding drinks & gratuity.
Regrettably, no corkage allowed when dining on a set menu.



LUNCH SET MENU *option 2*

R250 per person

3 course lunch set menu

STARTER

Blu California Roll

2 piece california avo & 2 piece california salmon roll

or

Jalapeño Cheese Balls

Melted jalapeño, smoked paprika cheese balls, chipotle mayo

or

Italian Garden Salad

Marinated cocktail tomatoes, cucumber, broccoli florets, olives, red onion, basil rocket & mixed leaves, grated pecorino cheese

MAIN COURSE

Tempura Prime Line Hake

Fresh battered prime line hake fillet, tartar sauce, lemon, rustic chips

or

Blu Cruise Platter

4 x california salmon roll, 4 x monarch roll, 4 x tempura tuna roll

or

Bourbon BBQ Burger

Homemade BBQ burger, grilled bacon, melted feta, chipotle slaw smoked mayo, sesame seed bun & rustic chips

or

Rustic Tomato & Torn Mozzarella Pasta

Linguine pasta, rustic tomato garlic ragu, pecorino cheese, basil heritage tomatoes, fresh torn Italian mozzarella

DESSERT

Affogato

2 Scoops of vanilla ice cream, coffee, toasted almond, chocolate sauce

or

Apple Crumble

Spiced cranberry & apple, nutty crumble served with pouring cream

Available from 12h00-16h00pm. Minimum 10 guests. Excluding drinks & gratuity.
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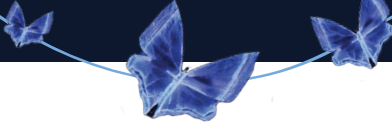


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RESTAURANT GROUP

DINNER SET MENU *option 1*

R225 per person

2 course menu choose starter & main or main & dessert



STARTER

Chicken Bhaji

Pulled tandoori chicken, ginger, tamarind, chilli & coriander, smoked chilli aioli

or

Blu Monarch Roll

2 piece monarch roll & 2 piece california salmon roll

or

Rainbow Salad

*Fresh cut vegetables, edamame beans, cucumber, kale, rocket, roasted peanuts
sesame seeds, Asian dressing*

MAIN COURSE

Mirin Glazed Line Caught Hake

*Pan fried line caught hake, blistered heritage tomatoes
sautéed summer vegetables, Asian drizzle*

or

Grilled Sirloin

200g Grilled sirloin, rustic chips, Asian slaw & peppercorn sauce

or

Blu Cruise Platter

4 x california salmon roll, 4 x monarch roll, 4 x tempura tuna roll

or

Panch Phoran Vegetarian Curry

*Fried Masala potatoes, dhal, chickpea & cauliflower
Indian 5 spice coconut curry sauce, fragrant basmati rice & poppadom*

DESSERT

Affogato

2 Scoops of vanilla ice cream, coffee, toasted almond, chocolate sauce

or

Apple Crumble

Spiced cranberry & apple, nutty crumble served with pouring cream

*Available from 17h00pm - 20h00pm. Minimum 10 guests. Excluding drinks & gratuity.
Regrettably, no corkage allowed when dining on a set menu.*



DINNER SET MENU *option 2*

R275 per person

3 course dinner set menu

STARTER

Chicken Bhaji

Pulled tandoori chicken, ginger, tamarind, chilli & coriander, smoked chilli aioli

or

Blu Monarch Roll

2 piece monarch roll & 2 piece california salmon roll

or

Rainbow Salad

*Fresh cut vegetables, edamame beans, cucumber, kale, rocket, roasted peanuts
sesame seeds, Asian dressing*

MAIN COURSE

Mirin Glazed Line Caught Hake

*Pan fried line caught hake, blistered heritage tomatoes
sautéed summer vegetables, Asian drizzle*

or

Grilled Sirloin

200g grilled sirloin, rustic chips, Asian slaw & peppercorn sauce

or

Blu Cruise Platter

4 x california salmon roll, 4 x monarch roll, 4 x tempura tuna roll

or

Panch Phoran Vegetarian Curry

*Fried Masala potatoes, dhal, chickpea & cauliflower
Indian 5 spice coconut curry sauce, fragrant basmati rice & poppadom*

DESSERT

Affogato

2 Scoops of vanilla ice cream, coffee, toasted almond, chocolate sauce

or

Apple Crumble

Spiced cranberry & apple, nutty crumble served with pouring cream

*Available from 17h00pm - 20h00pm. Minimum 10 guests. Excluding drinks & gratuity.
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DINNER SET MENU *option 3*

R345 per person

3 course dinner set menu

STARTER

Local Baby Squid

Deep fried baby squid, szechuan pepper, roast pineapple, smoked chilli, sticky ginger glaze

or

Caprese Salad

Whole Italian mozzarella, marinated tomatoes, basil, pesto, balsamic glaze

or

Futomaki Roll

Salmon, avo & pickled onion with teriyaki, mayo & sesame seeds

or

Game Fillet Tartare

Game fillet, pickled onions, garlic butter aioli, capers, mustard & buckwheat crackers

MAIN COURSE

Mirin Glazed Line Caught Hake

Pan fried line caught hake, blistered heritage tomatoes
sautéed summer vegetables, Asian drizzle

or

Karoo Ostrich Fillet

Grilled ostrich fillet, merlot & mushroom sauce, root vegetable mash, charred greens

or

Fried Potato Gnocchi

Fried potato gnocchi, caponata, sunblush tomato, smokey chipotle, baby spinach
roast butternut, toasted almonds

or

Blu Coast Platter

4 x california salmon roll, 4 x fusion roll, 2 x prawn nigiri, 3 x futomaki

DESSERT

Malva Pudding

Traditional malva pudding, milk tart custard, burnt rosemary & marshmallow

or

Cheesecake

Baked lemon cheese cake, lemon curd topping, berry compote

Available from 17h00pm - 20h00pm. Minimum 10 guests. Excluding drinks & gratuity.
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DINNER SET MENU *option 4*

R395 per person

3 course dinner set menu

STARTER

Prawn & Corn Risotto

Charred corn & basil risotto, glazed deshelled prawns, sauce américaine

or

Caprese Salad

Whole Italian mozzarella, marinated tomatoes, basil, pesto, balsamic glaze

or

Butterfly Fusion

Combination of salmon & tuna roll, togarashi spice with spicy tuna centre

or

Game Fillet Tartare

Game fillet, pickled onions, garlic butter aioli, capers, mustard & buckwheat crackers

MAIN COURSE

Kudu Fillet

Grilled kudu fillet steak, prawn & mussel thermidor sauce
toasted parmesan crumb & rustic chips

or

Line Fish & Green Thai Mussels

Mirin glazed line fish, green Thai mussels, basmati rice
blistered heritage tomatoes, sautéed summer vegetables

or

Panch Phoran Vegetarian Curry

Fried Masala potatoes, dhal, chickpea & cauliflower
Indian 5 spice coconut curry sauce, fragrant basmati rice & poppadom

or

Blu Coast Platter

4 x california salmon roll, 4 x fusion roll, 2 x prawn nigiri, 3 x futomaki

DESSERT

Crème Brûlée

Vanilla crème brûlée, burnt swiss meringue, seasonal berries, butterfly shortbread biscuits

or

Dark Chocolate Torte

Dark chocolate, roasted almond ganache, oreo base, sesame brittle

Available from 17h00pm - 20h00pm. Minimum 10 guests. Excluding drinks & gratuity.
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