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NOV

Coastlands SKYE HOTEL
RIDGESIDE | UMHLANGA

# SUNDAY CHILLS

## BUFFET MENU

**DURBAN-STYLE CHICKEN TIKKA BITES**
CHARGRILLED MASALA-MARINATED CHICKEN WITH A COOLING MINT YOGHURT.

**SPINACH & FETA TARTLETS**
CRISP PASTRY FILLED WITH CREAMY SPINACH, FETA AND FRAGRANT HERBS.

**CAJUN PRAWN SKEWERS**
FLAME-GRILLED COASTAL PRAWNS FINISHED WITH GARLIC BUTTER AND FRESH LEMON.

**BUTTERNUT & SWEET POTATO CROQUETTES**
GOLDEN VEGETABLE CROQUETTES WITH ROASTED GARLIC AIOLI.

**SMOKY BEEF & CHEDDAR SLIDERS**
SLOW-BRAISED BEEF, MATURE CHEDDAR AND CARAMELISED ONION IN SOFT BRIOCHE.

## THE GARDEN TABLE

**FRESH, VIBRANT & FULL OF FLAVOUR**

**THE SIGNATURE SALAD BAR**
GARDEN GREENS, BABY SPINACH, VINE TOMATOES, CUCUMBER, SHREDDED CABBAGE, CARROT, BEETROOT, SWEETCORN, CHICKPEAS, FETA, ASSORTED CHEESES, OLIVES, PICKLED VEGETABLES, TOASTED SEEDS AND FRESH HERBS.

**DRESSINGS**
HONEY MUSTARD • BALSAMIC • CREAMY RANCH • LEMON & HERB • THOUSAND ISLAND

**COMPOSED SALADS**
DURBAN RAINBOW SLAW – CRISP CABBAGE, CARROT AND PEPPERS IN A LIGHTLY SPICED CREAMY DRESSING.
MEDITERRANEAN COUSCOUS – ROASTED VEGETABLES, FRESH HERBS AND CITRUS DRESSING.
CREAMY POTATO SALAD – BABY POTATOES, SPRING ONIONS AND MUSTARD MAYONNAISE.
ROASTED BUTTERNUT & FETA – SWEET ROASTED BUTTERNUT, CREAMY FETA AND TOASTED SEEDS.
COASTAL PRAWN & AVOCADO – SUCCULENT PRAWNS, RIPE AVOCADO AND ZESTY CITRUS DRESSING.
THREE-BEAN GARDEN SALAD – MIXED BEANS, SWEET PEPPERS, RED ONION AND FRESH CORIANDER.

## STIR-FRY

**WOK • FLAME • SIZZLE**
STIR-FRY WITH TENDER MEATS, FRESH VEGETABLES, NOODLES AND AROMATIC ASIAN-INSPIRED SAUCES.

**FLAME-GRILLED LAMB CHOPS**
TENDER LAMB CHOPS GRILLED TO ORDER WITH DURBAN MASALA, GARLIC AND FRESH HERBS.

**GARLIC BUTTER PRAWNS**
SUCCULENT PRAWNS SAUTÉED TO ORDER WITH GARLIC, LEMON, CHILLI AND FRESH HERBS.

**ROAST BEEF**
TRADITIONALLY ROASTED BEEF SERVED WITH RICH PAN GRAVY.

**LIVE DONERR, DEBONE LAMB, DONE IN FRESH HERBS AND SPICES, SLOW COOKED**

**LIVE STATION ACCOMPANIMENTS**
WOK-TOSSED VEGETABLES • EGG NOODLES • STEAMED RICE • FRESH CORIANDER • SPRING ONION • CHILLI • CRISPY ONIONS

## THE SOULFUL SUNDAY BUFFET

**FRAGRANT BASMATI RICE**

**BAKED EGGPLANTS DONE IN THE PIZZA, STUFFED WITH BABY MOZZARELLA CHEESE**

**DURBAN-STYLE JEERA RICE**

**ROSEMARY & GARLIC ROAST POTATOES**

**CREAMY BUTTERED MASH**

**SEASONAL VEGETABLES WITH HERB BUTTER**

**CAPE MALAY VEGETABLE CURRY**
SEASONAL VEGETABLES SIMMERED IN FRAGRANT CAPE MALAY SPICES.

**HONEY-GLAZED BABY CARROTS**

**SOUTHERN-STYLE BBQ CHICKEN**
SMOKY, SWEET-GLAZED CHICKEN WITH A GENTLE CHILLI WARMTH.

**CREAMY CHICKEN & MUSHROOM**

COASTLANDS, SKYE HOTEL
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HALEWOOD Wines & Spirits

**BOOKINGS** • rahieza@coastlandsskye.co.za • 063 680 5887

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**TENDER CHICKEN IN A SILKY MUSHROOM SAUCE WITH FRESH HERBS.**

**GRILLED LINE FISH WITH LEMON BUTTER**
FRESH COASTAL FISH FINISHED WITH GARLIC, LEMON AND GARDEN HERBS.

**TRADITIONAL DURBAN LAMB CURRY**
SLOW-COOKED LAMB IN AUTHENTIC-STYLE DURBAN MASALA GRAVY, RICH WITH AROMATIC SPICE.

## THE SWEET SYMPHONY

**SILKEN CHOCOLATE MOUSSE**
RICH CHOCOLATE MOUSSE FINISHED WITH DELICATE CHOCOLATE SHAVINGS.

**RED VELVET PETIT CAKES**
SOFT VELVET SPONGE WITH SMOOTH CREAM CHEESE FROSTING.

**BAKED VANILLA CHEESECAKE**
CREAMY BAKED CHEESECAKE WITH VIBRANT BERRY COMPOTE.

**CLASSIC TIRAMISU**
ESPRESSO-SOAKED SPONGE LAYERED WITH MASCARPONE AND COCOA.

**LEMON MERINGUE TARTLETS**
, ZESTY LEMON CURD IN CRISP PASTRY WITH TOASTED MERINGUE.

**MINI BLACK FOREST CUPS**
CHOCOLATE SPONGE, DARK CHERRIES AND WHIPPED CREAM.

**SEASONAL FRESH FRUIT**
A COLOURFUL SELECTION OF FRESH SEASONAL FRUITS.

**PETITS FOURS & MINI PASTRIES**
DELICATE BITE-SIZED SWEET CREATIONS.

## THE PUDDING POT

**TRADITIONAL WARM MALVA PUDDING**
SERVED WITH SILKY VANILLA CUSTARD AND CHILLED POURING CREAM.

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