



Helena's
RESTAURANT



VALENTINE'S DAY 2018

A glass of Pierre Jourdan Brut

Amuse-bouche

I

TO START

Prosciutto, peach, glazed carrot, cranberry white rock, honey & rooibos poached fig,
wild rocket, candied walnuts

II

Butter-poached crayfish tail, toasted quinoa, roasted plums, prawn aioli

III

Turkey terrine, pistachio nuts, dates, passion fruit, toasted brioche

IV

WHILE YOU WAIT

Pear, Calvados, vanilla sorbet

V

Braised lamb, roasted carrot, compressed pineapple & red onion, creamed style
beets, Jansson's temptation

VI

TO SHARE

Intense chocolate torte, vodka macerated raspberries, strawberry ice-cream,
decadent boerpampoen cheesecake, butterscotch

R675 per person

- WHERE THE FAMILIAR IS MADE SPECTACULAR -

