

MOTHER'S DAY BRUNCH

Sunday, 10 May 2026 | 12:00 – 15:00

Fruit, Yoghurt & Smoothies

(all served in glasses)

Fruit cocktail
Berry and yoghurt crumble
Peanut and banana smoothie
Spinach and date smoothie

Salads & Appetizers

Live sashimi and maki bar
Classic Caesar Salad
Mozzarella with Cherry Tomatoes
Watermelon, Blue cheese and Mint Dressing
Brandied Chicken Liver Pate
Avocado, Peppadew
and Smoked Chicken Salad
Greek Salad
Rare roast beef
Turkey Ham

Condiments: Mayonnaise, Italian dressing, French dressing, balsamic and olive oil, marie rose, tangy mustard, tartar, lemon dressing, dill mayonnaise, Mustards, Cornichon, Pickled Pearl Onion, Pickled Caper Berries, Olives

Breakfast Breads

Croissants
(almond, plain, chocolate and cheese)
Danish pastries
Freshly baked muffins
Scones
Bagels

Condiments – Unsalted Butter, Preserves, Honey, Cream Cheese, Mascarpone

Bread & Cheese Selection

Baked cherry tomato cheesecake
White Rock
Emmental cheese
Camembert gateaux with fruits and honey

Breads and condiments: Salted Ciabatta, Mosboltjes, Sourdough, Rye, Focaccia, Olive Oil, Tapenade, Sun-dried Tomato Dip, Pesto, Unsalted and Salted Butter

Hot Buffet

Honey and Soy Grilled Kassler
with Nasi Goreng
Masala Steak, Grilled Onions
and spiced Sweet Potato
Pigs in Blankets with Waffles Spiced Apple
and Maple Sauce
Biltong and Feta Frittata
with Cherry Tomato sauce
Hawaiian Chicken Sliders
in Cocktail English Muffins
Mushroom and Camembert Strudel,
Creamed Spinach

Condiments – Sambals, Soy Sauce, Hoisin Sauce, Sriracha Mayonnaise, Hollandaise

Desserts

Milk Tart
Sliced Fresh Fruit and Berries
Croissant Bread and Butter Pudding
Carrot and Ginger Cake
Salted Caramel Cheesecake

Condiments: Whipped Cream, Custard, Cream Cheese Ice-cream, Fruit Coulis

Adults
R495 P/P

(Incl. Welcome drink)

Kids 12 and under
50% OFF

Kids 6 and under
FREE

Valid for the 10th of May 2026.

au bleu
LAND AND SEA