

Dinner Fine Dining Experience & Wine Pairing



3 October 2026



Time: 17:45

PROGRAMME



Arrival cocktail at
Station Bar with live
background music



Five-course fine
dining menu with
wine pairing in
the Train



After-dinner drink
(coffee or Irish coffee)
at Station Bar with
live background music



TICKETS ON SALE

R999.00

PER PERSON

*An evening of exceptional dining,
curated wines and refined atmosphere.*

CASH BAR AVAILABLE

Safari
HOTEL
& CONVENTION CENTRE

Safari Hotel & Convention Centre



1 Donkerhoek Rd, Rustenburg Rural
0300 Rustenburg, North West, ZA



+27 14 597 9000



reception@safarirustenburg.co.za

DINNER

Fine Dining

FIVE-COURSE FINE DINING MENU
AND WINE TASTING EXPERIENCE

3 OCTOBER 2026 | 17:45



R999.00
PER PERSON

THE EVENING PROGRAMME



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with Live Background Music



Five-Course Fine Dining Menu and
Wine Tasting Experience in the Train



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at Station Bar
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Safari

HOTEL
& CONVENTION CENTRE



SAFARI HOTEL & CONVENTION CENTRE
1 Donkerboom Rd, Rustenburg Rural
0300 Rustenburg, North West, ZA

THE FIVE-COURSE MENU

FIRST COURSE – AMUSE-BOUCHE

WHIPPED GOAT'S CHEESE MOUSSE

Silky Whipped Goat's Cheese Mousse Delicately Infused with Fresh Lemon and Wildflower Honey. Served on a Crisp Parmesan Crustini and Finished with Candied Walnuts, Micro Herbs, Cracked Black Pepper, and a Drizzle of Premium Extra Virgin Olive Oil.

Laborie Sauvignon Blanc

SECOND COURSE – STARTER (CHOICE OF ONE)

CLASSIC FRENCH ONION SOUP

Slowly Caramelized Onions in a Rich Beef Consommé, Topped with a Toasted Artisan Crouton and Golden Gruyère Cheese, Oven Gratinated Until Perfectly Bubbly.

Laborie Chardonnay

OR

WILD MUSHROOM & TRUFFLE TARTLET

A Crisp Butter Pastry Tartlet Filled with a Medley of Sautéed Wild Mushrooms, Truffle-Infused Creams, Aged Parmesan, and Fresh Thyme, Finished with Micro Herbs and Truffle Oil.

Laborie Pinotage

THIRD COURSE – PALATE CLEANSER

CITRUS LEMON & LIME SORBET

A Refreshing Sorbet of Lemon, Lime and Orange Infused with Fresh Mint, Garnished with Candied Citrus Zest, Pomegranate Pearls and Finished with a Light Sparkling Citrus Syrup.

FOURTH COURSE – MAIN COURSE (CHOICE OF ONE)

DRY-AGED PRIME BEEF FILLET

Dry-Aged Prime Beef Fillet, Perfectly Grilled and Served with Truffle Potato Fondant, Glazed Heritage Baby Carrots, Asparagus Spears and a Rich Red Wine Sauce.

Laborie Cabernet Sauvignon

OR

CHAR-GRILLED KINGKLIP FILLET

Char-Grilled Kingklip Fillet Served on a Velvety Palm Nut Cream with Green Caviar Volouté, Sautéed Asparagus, Charred Baby Courgettes and Crispy Herb Garnish.

Laborie Chenin Blanc

FIFTH COURSE – DESSERT

DARK CHOCOLATE CYLINDER

Valrhona Dark Chocolate Cylinder Filled with Smoked Hazelnut Praline Mousse, Served Alongside Salted Milk Ice Cream, Chocolate Sauce, Caramel Shavings and Warm Salted Caramel Sauce.

Laborie Pineno de Laborie



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