DINNER
Fine Dining

FIVE-COURSE FINE DINING MENU
AND WINE TASTING EXPERIENCE

28 November 2026



R999.00
PER PERSON

THE EVENING PROGRAMME

- Arrival Cocktail at Station Bar
  with Live Background Music
- Five-Course Fine Dining Menu and Wine Tasting Experience in the Perron 8 (Train)
- After-Dinner Drink (Coffee / Irish Coffee) at Station Bar
  with Live Background Music

Safari HOTEL & CONVENTION CENTRE

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 Wrap Parmesan, and Topped with Candied Walnuts, Micro Herbs, Cracked Black Pepper, and a Drizzle of Premium Estra Virgo 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 Bubbling.

Laborie Chardonnay

WILD MUSHROOM & TRUFFLE TARTLET

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

Laborie Pinotage

THIRD COURSE – PALATE CLEANSER

CITRUS LEMON & LIME SOREET

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, Served with Truffle Patato Fondant, Glazed Heritage Baby Carrots, Asparagus Spears and a Rich Red Wine Jus.

Laborie Cabernet Sauvignon

CHAR-GRILLED KINGKLIP FILLET

Char-Grilled Kingklip Fillet Served on a Velvety Palm Nut Cream with Green Crab Velouté, 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 Soil, Caramel Shards and Warm Salted Caramel Sauce.

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