

Villa Bianca

MEDITERRANEAN CUISINE

& Sushi

Set Menu 1

Starters

Mushrooms

Black mushrooms flambéed in white wine with fresh lemon and garlic

Or

Chicken Livers

Chicken livers sautéed with onion, tomato and a dash of cream prepared with or without peri-peri

Or

Trinchado

Beef strips pan fried in olive oil, lemon juice, black pepper and bay leaves

Main Course

Fettuccine Alfredo

Fettuccine pasta prepared with mushrooms and ham in a cream sauce

Or

Baby Chicken

Succulent free range chicken butterflied, marinated and grilled in lemon butter or peri-peri sauce served with sautéed potatoes and vegetables

Or

Fresh Line Fish

Fresh line fish, flown in on a daily basis, served with lemon butter or garlic butter sauce, with rice and vegetables

Or

Aged Rump Steak

Aged rump steak grilled on our open flame, topped with our homemade basting and served with sauteed potatoes and fresh vegetables.

Desserts

Chocolate Mousse

Light and fluffy chocolate mousse

Or

Ice-Cream & Chocolate Sauce

Homemade vanilla ice-cream with Bar One chocolate sauce

R179.00

Price per person (including vat)

Price guaranteed only when part payment is received

Prices subject to change without prior notice

Set Menu 2

Starters

Mussels

Fresh mussels poached in a seafood cream sauce, flambéed with white wine and flavoured with sage

Or

Calamari Grilled

Baby Falkland calamari tubes grilled with lemon butter, served with rice

Or

Beef Carpaccio

Thinly sliced beef fillet served with parmesan shavings, mushroom and rocket with lemon vinaigrette

Main Course

Baby Chicken

Succulent free range baby chicken butterflied, marinated and grilled in lemon butter or peri-peri sauce served with sautéed potatoes and vegetables

Or

Kingklip

Grilled fresh fillet of kingklip, served with a lemon butter or garlic butter sauce, rice and vegetables

Or

Rump Chateau Briand

Aged rump steak oven roasted with black pepper corns and flambéed at your table with Cognac

Or

Vegetarian Platter

Prima Vera penne with roasted mozzarella and sesame seeds, sautéed mushrooms and artichoke hearts with bell pepper stuffed with a parmesan risotto

Desserts

Cheesecake

Homemade velvet cheesecake topped with black cherries

Or

Crème Caramel

Crème caramel topped with caramel sauce

R210.00

Price per person (including vat)

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Set Menu 3

Starters

Cherry Haloumi

Goats milk haloumi and mozzarella cheese wrapped in Phyllo pastry, drizzled with a black cherry and Marsala reduction

Or

Prawn Chaninha

Deshelled prawns in a garlic cream sauce, baked with mozzarella and cheddar cheese in our wood burning oven

Or

Kudu Carpaccio

Thinly sliced kudu fillet, topped with marinated mushrooms, parmesan shavings and drizzled with a vinaigrette dressing

Main Course

Pollo Toscana

Free range chicken breast stuffed with fontina cheese and ham, crumbed and pan-fried, topped with a creamy cheese sauce

Or

Seared Scottish Salmon

Imported Scottish salmon filleted and seared to med - rare, served with rice and Japanese style stir fry vegetables

Or

Fillet Mascarpone

200g Baby beef fillet grilled and topped with mascarpone cheese, rocket leaves, Spanish onion and cherry tomatoes

Or

Greek Kleftiko Lamb

Succulent lamb shank slow roasted in our traditional wood burning oven with olive oil, white wine and flavoured with rosemary

Desserts

Crème Brule

Homemade crème Brule flavoured with lemon grass

Or

Cherries Flambé

Speciality of the house- cherries flambéed in imported liqueur at your table served with vanilla ice-cream

R259.00

Price per person (including vat)

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Set Menu 4

Starters

Scallops

Fresh scallops steamed in white wine and olive oil, flavoured with fresh parsley and spring onion

Or

Mushrooms with a Twist

Black mushrooms flambéed with white wine and topped with bacon and a cheese sauce

Or

Parma Ham

Imported Parma ham, sliced and draped over fresh seasonal melon, served with Italian Marsala wine

Main Course

Greek “Village Style” Kleftiko

Succulent lamb shank with olive oil, white wine and rosemary, placed and served in a foil parcel with potatoes, topped with bacon bits, feta cheese and cherry tomatoes, baked in our traditional wood fired oven

Or

Kingklip Thermidor

Grilled fillet of kingklip topped with a creamy mushroom and shrimp sauce, flambéed in Cognac, topped with mozzarella and cheddar cheese and baked in our wood burning oven

Or

Baby Fillet Chateau Briand

Baby fillet steak oven roasted with black pepper corns and flambeed at your table with cognac, topped with a cream, cranberry, black pepper sauce and served with japanese style stir fry vegetables.

Or

Village King Prawns

6 King prawns baked in foil with olive oil, freshly squeezed lemon and oreganum, topped with feta cheese and baked in our wood burning oven

Desserts

Crepe Suzettes

Crepes flambéed at your table with Cointreau and orange juice

Or

Dolce Vita

Phyllo pastry filled with nutella chocolate spread, mascarpone cheese and sliced cling peaches. Served with Amaretto liqueur separate

R299.00

Price per person (including vat)

Price guaranteed only when part payment is received

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