



Bowl Food Samples 2021 – 2022

*\*All prices are excluding VAT, Chefs, rentals and travelling*

Seafood

Seared Tuna and egg noodle casserole served with pea purée and soya dressing

Spinach infused pancake rolled with Oak smoked salmon, horseradish cream cheese,  
Salmon roe and fennel oil

Beetroot cured salmon served with soy pearls, cucumber and coriander salsa, Yuzu  
and Black sesame seed leather and a Nuri dust

Seared Tuna served with a crisp Asian slaw, salted peanut brittle and a Tamarind aioli

Linefish ceviche served with fragrant Basmati rice, fresh avocado, pickled carrots,  
cucumber ribbons, fresh chives, radish, wasabi aioli and black sesame seed

Seared Tuna served with Mango and cucumber salsa, Jalapeno pearls, pickled  
cucumber ribbons, fennel aioli, black sesame cracker and cilantro foam

Crispy Squid, smoked paprika risotto and a chorizo crumble with a homemade  
tomato kimchi

Spanish style mussels and prawns served in a fragrant roasted tomato coulis served  
with fresh lemons and individual garlic breads

TWO CHEFS™

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# TWO CHEFS

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## Lamb

Mediterranean style slow roasted leg of lamb served flaked with hot lemon infused jus, creamy polenta and salsa verde

Spanish style roasted lamb served with Tabbouleh and tzatziki

Fragrant lamb koftas served in a toasted flatbread with whipped feta, hummus and basil salsa

Herb crusted lamb loin cutlet served with chive Spatzle, rosemary jus and harissa yoghurt

## Beef

Steak tartare served with pickled Quail eggs and Spicy Nacho chips

“Krummelpap” served with smoked beef brisket, Harissa and rosemary jus and crispy beef “kaiings”

Harissa marinated pressed beef shortrib served with spinach infused potato gnocchi, demi glace and a salted caramel pumpkin fritter

Grilled aged beef sirloin served on black pepper infused carrot purée with jus braised baby carrots and crispy carrots chips

Slow roasted flaked beef served on a bed of creamy polenta with red cabbage, baby spinach, charred corn ribs, tomato coulis and crispy onion nibbles

Three-cheese biltong fritters served with chakalaka purée

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## Venison

Smoked ostrich salad served with baby salad leaves, roasted sweet potatoes, green beans, peppadews, white sesame seeds and cucumber ribbons with a herb vinaigrette

Seared springbok carpaccio served with guacamole, peppadew chutney and potato crisps

Flaked springbok shank croquette served with truffle infused red pepper purée

## Pork

Crispy roasted Patatas Bravas served with spicy chorizo roasted tomato sauce accompanied with fresh parsley and sriracha aioli

Slow roasted pork belly served with sweet potato mash and pear chutney

Pulled pork belly bao buns with homemade kimchi, cilantro aioli and bacon crumble

Cheesegriller corndog served with sriracha aioli

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## Poultry

Authentic butter chicken served with homemade roti, red onion sambal and crispy onion flakes

Curried fusilli salad served with spicy flaked roasted chicken and roasted garlic aioli

Smoked chicken served with Orzo, peppers, avocado, smoked paprika roasted chickpeas, and sweet chilli mayo

Char grilled soy marinated chicken strips served with Fragrant Jollof rice

Grilled Chicken breast fillet served with baby spinach, fresh avocado crispy garlic croutons and bacon shards and creamy caramelized onion dressing

Corn nachos served with a three cheese cream, lemon and chilli marinated chicken breast slices, harissa infused guacamole and tomato salsa

## Vegetarian

Roasted bell pepper salad served with pomegranate jewels, Danish Feta, Sunflower Seeds, Spring Onions, fresh sprouts and Strawberry vinaigrette

Crisp green garden salad, cherry tomatoes, gherkins, garlic croutons, feta, roasted onions and served with a balsamic glaze

Thai marinated vegetable stir fry served with fragrant Basmati rice and crispy onions

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Smoked paprika roasted chickpeas, roasted peppers, spinach, cherry tomatoes, toasted cashew nuts and couscous served with Dhanya chutney

Barley and lentil salad served with baby beets, roasted butternut, baby spinach, marinated brinjal and basil pesto dressing

Toasted corn and cashew nut dumplings served in a coconut and basil broth with Chive oil

Sticky cauliflower salad served with baby salad leaves, cucumber ribbons, cherry tomatoes, mange tout, fresh avocado, spicy coated cashew nuts and lemon vinaigrette

Pea and feta salad served with baby salad leaves, chia seeds, pumpkin seeds, peanuts, crispy bacon nibbles and creamy caramelized onion dressing

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