



EAT@HOME BY IDIOM RESTAURANT

3 COURSE EAT-AT-HOME MENU

*Gourmet meals prepared
by professional chefs*



*Choose an option
from each category*

R270 PER PERSON

QUERIES: +27 (0) 21 858 1088

SELECT A STARTER

OPTION 01

Lamb pasta pocket, béchamel, Salsa Rossa, fried sage

OPTION 02

Immune boosting beef bone broth with cubed brisket and winter vegetables, served with complimentary herbed croutons and parmesan cheese

OPTION 03

Pea and oreganum tortellini with mange tout, sugar snap peas, salsa verde, puffed rice and parmesan

SELECT A MAIN

OPTION 01

Orange glazed pork belly, roasted garlic mash and glazed baby beetroot

GF

OPTION 02

Red wine and tomato braised springbok shanks, wild fynbos polenta and baby carrots

OPTION 03

Celeriac gnocchi, sundried tomato puttanesca, roasted red peppers and caramelised brussel sprouts

SELECT A DESSERT

OPTION 01

Tiramisu, coffee and mascarpone cream with layers of chocolate crumble and Amaretto-soaked biscuits

OPTION 02

Chocolate and hazelnut torte, white chocolate & rose pelargonium mousse and amaretti biscuit

GF

OPTION 03

White, caramel and dark chocolate mousse

EXTRA SIDES

Honey roasted root vegetables

R60

Heirloom tomato and red onion salad, sherry vinegar and garden herbs

R60

Truffled roasted potatoes with rosemary

R60

GLUTEN FREE GF VEGETARIAN V