

MEDEO



AT THE PALAZZO

DINNER MENU

AMUSE-BOUCHE

Chef's special

STARTERS

TRICALORE - Baby spinach, mozzarella, tomato, avocado, olive oil, balsamic reduction (V)

OR

MUSSELS - White wine, garlic, cream, olive oil, lemon, parsley, toasted ciabatta

OR

TO SHARE ½ DOZEN KNYSNA OYSTERS - Traditional accompaniments

PALATE CLEANSER

MAINS

LINGUINI - cherry tomato, garlic, chilli, capers, parsley, parmesan (V)

OR

CHICKEN ROULADE - Sage, turned potato, pumpkin purée, garlic herb butter, shimeji mushroom

OR

200g BEEF FILLET - Served with garlic roast bone marrow and mustard-rosemary butter

and one side

DESSERTS

RASPBERRY PARFAIT - Belgium white chocolate, raspberry gel, cinnamon crumble,
strawberry sorbet

OR

PALAZZO PUDDING - Toasted croissant, hazelnut, butter, crème Anglaise, mascarpone

ALLERGY NOTICE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.