



New Year Celebration 2026

R3 495 per person | Kids 10 and under R1 800

ON ARRIVAL

Fresh Knysna Oysters
MCC mignonette | Citrus Kosho | Hot Sauce Selection

Glass of Cap Classique

BREAD BASKET

Charcoal sourdough | potato focaccia | roasted onion brioche | seeded rye | mosbolletjies
brown butter | smoked emulsion | cape olive tapenade | cape malay dip

SALAD BUFFET

coal roasted chicken | preserved lemon | burnt peach | toasted almonds | tarragon
prawn escabeche | mango | aragula | orzo | coriander dressing
duck fat new potato | bacon | green goddess | crispy capers | soft herbs
smoked trout | capers | asparagus | citrus | dill vinaigrette
smoked duck | pickled cherries | walnuts | endive
ciao ciao bocconcini | basil pesto | heirloom tomato caprese (V)
grilled aubergine | sun blushed tomato | artichokes | couscous | herbed pesto (VG)
cos lettuce, parmesan, croutons, egg, buttermilk dressing (V)
salt baked beetroot | roasted grape | hazelnut praline | blackberry (VG)
heirloom tomato | fior di latte | basil | aged balsamic (V)

CAPE ARTISAN BOARD

parma ham | beef pastrami | prosciutto | chorizo | beef silverside | italian salami
green figs | quince | honeycomb | pickles | mebos spread
hummus | scordalia | babaghanoush

CARVERY

lemon & thyme chicken | sage stuffing
Greek style lamb loin chops | tzatziki
Grabouw boerewors | tomato smoor
lamb saddle | fynbos crust | mint chimmichurri
herb crusted beef sirloin | mustard aioli
whole porchetta | crispy crackling | burnt apple sauce

GINJA

— V&A WATERFRONT —





HOT BUFFET

butter chicken curry | sambals
creamy mussel hot pot | roosterkoek
wild mushroom barley | Gruberg
seasonal vegetable bake | bechamel gratin
lamb neck poitjie | baby carrot | heeringbone
roasted cauliflower steaks | ras el hanout | chimmichurri
seared kingklip | mussel velouté | charred lemon
summer corn | miso butter | parmesan
burnt ruby cabbage | hazelnut | brown butter
savory pilaf rice
beef shortrib | red wine glaze | pickled shallot
papadums

LIVE STATION

Cape Pasta

Fresh pappardelle | rock lobster bisque | mushroom cream | basil pesto

DESSERTS - PLATED

Midnight in the fynbos

burnt white chocolate | blueberry gel | snowbush mousse | candied macadamia

OR

Summer Orchard's "Last Toast"

MCC poached peach | mebos | almond financier | rooibos caramel |

OR

Countdown to twelve

Fairafrik fondant | passionfruit curd | cocoa nib tuille | hazelnut crunch

Cheese Table

Local artisan cheeses
Crackers | fruit preserves | in-house chutneys

Midnight Snack

rooibos truffles | mebos macaroons | buchu brownies

GINJA
— V&A WATERFRONT —

