

FIREROOM

SUSHI AND GRILL

PLATTER 1

KRISPY KRUNCH

Peppered calamari, spicy mayo

STICKY WINGS

Sticky Teriyaki, spring onion, toasted sesame

(v) HALLOUMI

Served on a bed of mango-ginger salsa, garnished with spring onion

(v) GREEK SALAD

Tomato, cucumber, feta, red onion, olives, oreganum

R757.00

PLATTER 2

CHICKEN STRIPS

Crumbed chicken breast strips

SLICED RUMP

CHIPS

DYNAMITE SHRIMP

Tempura prawns with Fantasy sauce, micro herbs

R792.00

PLATTER 3

(v) GREEK SALAD

Tomato, cucumber, feta, red onion, olives, oreganum

BEEF TOMAHAWK

Executive prime rib on the bone, pepper crusted

LIVERS

With or without Peri Peri

HONEY CHICKEN

Cubed crispy chicken, toasted sesame seeds

EGG FRIED RICE

CHIPS

R1023.00

PLATTER 4

CHAR-GRILLED BABY CHICKEN

Lemon & herb or Peri Peri

SOMETHING NYAMA

Tastiest of cuts, thinly sliced beef on the bone, flame grilled

SLICED SIRLOIN

PORK RIBS

CHIPS

R1 416.00

PLATTER 5

PORK RIBS

CHAR-GRILLED BABY CHICKEN

Lemon & herb or Peri Peri

CALAMARI

Grilled tubes & heads, lemon butter, micro herbs

CHIPS

VEG

R1 514.00

PLATTER 6

HONG KONG PEARS

Potato dumpling filled with prawn & chicken

SLICED FILLET

Pepper crusted

SKINNY LAMB CHOPS

6 Flame grilled, signature seasoning, fresh lemon

(v) CROQUETTES

Mozzarella croquettes, peppadew, chives, bourbon pomodoro, pepper marinated wild rocket

(v) HALLOUMI

Served on a bed of mango-ginger salsa, garnished with spring onion

R1 290.00

PLEASE NOTE EACH PLATTER SERVES BETWEEN 4 TO 6 GUESTS