

# 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

**R664.00**

### PLATTER 2

#### CHICKEN STRIPS

Crumbed chicken breast strips

#### SLICED RUMP

#### CHIPS

#### DYNAMITE SHRIMP

Tempura prawns with Fantasy sauce, micro herbs

**R684.00**

### 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

**R920.00**

### 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 190.00**

### PLATTER 5

#### PORK RIBS

#### CHAR-GRILLED BABY CHICKEN

Lemon & herb or Peri Peri

#### CALAMARI

Grilled tubes & heads, lemon butter, micro herbs

#### CHIPS

#### VEG

**R1 230.00**

### PLATTER 6

#### HONG KONG PEARLS

Potato dumpling filled with prawn & chicken

#### SLICED FILLET

Pepper crusted

#### LAMB CUTLETS

Crushed black pepper, rosemary, Parmesan mash

#### (v) FETA PHYLLO PILLOW

Feta, phyllo, honey, walnuts & toasted sesame

#### (v) HALLOUMI

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

**R1 112.00**

PLEASE NOTE EACH PLATTER SERVES BETWEEN 4 TO 6 GUESTS