



**Blowfish**  
seafood ♦ sushi ♦ sunset

## *buffet menu 3*

### *canapés*

parma ham, goat's cheese and preserved fig phyllo cups  
seven-spice grilled prawns with thai green sauce and roasted peanuts  
spicy italian styled meatballs in napolitana sauce  
wok-seared teriyaki beef with pickled ginger and coriander

### *starters*

#### *hot*

west coast mussels drenched in white wine, fresh herbs, and cream sauce  
teriyaki chicken and green pepper skewers  
vegetable spring rolls served with coriander and soy sauce

#### *cold*

greek salad  
springbok carpaccio with pecorino shavings, capers and sun blushed tomatoes

### *main courses*

karoo lamb chops marinated in homemade citrus and thyme marmalade  
catch of the day laced with a citrus reduction  
pasta arrabiata with chorizo, oregano, olives, capers and garlic  
rosemary and garlic roasted baby potatoes  
wok-seared vegetables

### *desserts*

our famous cheese cake topped with homemade caramel sauce  
red velvet cake with lindt chocolate mousse and berry coulis

**R350 per person**