

Dear Guest,

Thank you for your interest in our Valentine's menu.

Due to popular demand, we have extended the availability of our Valentine's menu to the 15th of February 2025.

We are delighted to share the details of our exclusive 5-course menu, beverage options, and booking process:

Please find the Valentine's menu below.

For this special evening, we offer the following packages:

Option A: Menu and gratuity – R1850 per couple

Option B: Menu, gratuity, and a bottle of White Burgundy or Red Bordeaux – R2350 per couple

Option C: Menu, gratuity, and a bottle of De Venoge Cordon Bleu Brut Champagne – R3000 per couple

Vegetarian and vegan options are available when notified in advance. Kindly mention any dietary requirements in the notes section when making your reservation.

To secure your booking, full prepayment is required.

Arrivals are scheduled at the following times to ensure a smooth dining experience:

Lunch

12:00 (Availability on the 14th, availability on the 15th of February)
12:30 (Availability on the 14th, availability on the 15th of February)
13:00 (Availability on the 14th, availability on the 15th of February)
13:30 (Availability on the 14th, availability on the 15th of February)

Dinner

17:30 (Fully booked on the 14th, availability on the 15th of February)
18:00 (Fully booked on the 14th, availability on the 15th of February)
18:30 (Fully booked on the 14th, availability on the 15th of February)
19:00 (Fully booked on the 14th, availability on the 15th of February)
19:30 (Fully booked on the 14th, availability on the 15th of February)
20:00 (Fully booked on the 14th, availability on the 15th of February)

Please note that Brasserie de Paris is unfortunately not a child-friendly restaurant, we won't be able to accommodate guests with babies and/or children under the age of 10.

Reservations and payments can be made via the Dineplan platform link - Make a reservation

Valentine's Day Menu

Bread Course

Selection Of Bread, Butter & Dip To Share

Amuse Bouche

Duck Liver Parfait, Pain d'Épice, Spekboom, Rooibos & Cranberry Chutney

1st Course

Tomato Consommé, Bread Sauce, Basil Oil, Balsamic Pearls

2nd Course

Charcuterie & French Cheese, Fruit, Bread, Preserves (Served Sharing)

3rd Course

Scallop, Saffron & White Wine Foam, Chorizo Madeleine, Edamame, Chive Aïoli

Sorbet

4th Course

Duck Leg Confit, Trio of Orange, Tenderstem Broccoli, Forbidden Rice, Thai Red Curry & Orange Sauce

or

Salmon, Bok Choi, Broth, Lemon, Balsamic

or

Beef Fillet, Sauce Bordelaise, King Oyster Mushroom, Caramelized Baby Onion, Roasted Cauliflower Puree, Pommes Croissant, Pickled Baby Beetroot

5th Course

Trio of Desserts to Share

Mignardise

Macaron