



Centre Court Private Dining



www.silvasale.co.za | 011 788 5010

Menu Option One - Served Family style R250pp

Starters

Portuguese Style Chicken Livers
Grilled Calamari
Portuguese Salad
Freshly Prepared Breads

Main Course

Roast Chicken
Seasonal Roast Vegetables
Creamed Spinach
Roast Potatoes

Dessert

Malva Pudding
Served with Homemade Custard

Menu Option Two - R290pp

Starters

Mediterranean Platters (1 platters/10 people)
A selection of Cured Meats, Cheeses, Homemade Preserves and Pickles with
Freshly Baked Herb Focaccia Bread

Mains

Grilled Line Fish
Topped with Lemon Butter Sauce with Savoury Rice and Vegetables of the Day
OR
300g Ribeye Steak (Served Medium)
with Crispy Roast Potatoes and Vegetables of the Day
Or
Grilled Portuguese Baby Chicken
with Crispy Roast Potatoes and Vegetables of the Day

Dessert (kindly choose one for all)

Dark Chocolate and Hazelnut Brownies
with Vanilla Ice cream and Seasonal Berries

Or

Yogurt Panna Cota
with Litchi Jelly, White Chocolate, Almond Crumb and Meringue

Menu Option Three | R320pp

Starters

Meze Style

Portuguese Style Chicken Livers

Grilled Calamari

Beef Trinchado

Portuguese Salad

Freshly Prepared Breads

Main choice

Kindly choose two items as a choice menu

Grilled Line Fish

Topped with Lemon Butter Sauce with Savoury Rice and Vegetables of the Day

Or

Grilled Portuguese Baby Chicken

with Crispy Roast Baby Potatoes and Seasonal Vegetables

Or

250g Fillet Steak (Served medium)

with Creamy Mash Potatoes and Seasonal Vegetables

Or

Slow Roasted Lamb Shank

on a Creamy Bed of Mash Potatoes and Vegetables.

Dessert

Kindly choose one item for all

Dark Chocolate Tart

with Vanilla Ice cream and Seasonal Berries

Or

Yogurt Panna Cota

with Litchi Jelly, White Chocolate, Almond Crumb and Meringue

Menu Option Four R400pp

Starters

Seared Ribeye Salad

with Rocket, Capers, Parmesan, Soya Glazed Seeds, Red Onion and Balsamic Glaze

Or

Smoked Salmon Cheese Cake

Chives Rested on a Bed of Micro Greens Served with
A Green Goddess Dressing Finished off with a Berry Vinegar Caviar

Mains

Line Fish

Crispy Roast Potatoes, Confit Fennel, Pea Puree and Leek Veloute

Or

300g Rack of Lamb

with Pommes Puree, Baby Spinach, Honey Glazed Carrots and Sauce Bordelaise.

Dessert

Kindly choose one dessert for all

Trio of Desserts

Chocolate Tort

Salted Caramel Macaron

Strawberry Cheesecake

Or

Valhrona Chocolate Mousse Dome

Filled with Almond Praline, Salted Caramel and Genoise Sponge.
with Almond Crumb and Seasonal Berries

The above menus are guidelines, we are able to design a menu to suit your budget and needs.

Design our own menu

Starters

Roast Vegetables and Goats Cheese Tartlet with a Herb Seed Salad and Balsamic | R82

Tomato and Watermelon Gazpacho Rocket Verde and Parmesan Croutons | R75

Bobotie Arancini Apple and Coriander Salad and Herb Aioli | R79

Roast Beetroot, Butternut, Feta and Dukkha Salad served with a Yoghurt Dressing | R79

Thinly Sliced Springbok Loin, Parmesan Shavings, Deep Fried Capers, House Pickles, Wild Rocket, and Citrus Dressing | R85

Beef Tartare Cured Egg Yolk, Pickles, Radish Capers, Onion, Black Garlic Aioli and Brioche Toast | R92

Seared Ribeye Salad Rocket, Capers, Parmesan, Soya Glazed Seeds, Red Onion and Balsamic Glaze | R92

Smoked Snoek Parcels with a Cucumber and Mint Salsa and Coriander and Apricot Sauce |R85

Smoked Salmon Cheese Cake , Chives and Micro Greens Served with A Green Goddess Dressing Finished off with a Berry Vinegar Caviar | R95

Tempura Prawns, Asian Salad, Peanuts, Sprouts and Thai Dressing|R87

Mediterranean Platter

A selection of Cured Meats, Cheeses, Homemade Preserves and Pickles Served with Freshly Baked Focaccia |R85

Meze Platter

Beef Trinchado, Portuguese Chicken Livers, Fried Calamari Heads and Portuguese Salad Served with Freshly Baked Bread |R89

Mains

Aubergine Steak, Falafel Fritters, Grilled Haloumi, Tzatziki, Aubergine Puree | R125

Butternut Risotto with Butternut Textures, Feta, Pumpkin Seeds and Salsa Verde | R125

Grilled Portuguese Baby Chicken, Crispy Roast Baby Potatoes and Seasonal Vegetables | R135

Braised Oxtail Served with Mash Potatoes and Seasonal Vegetables | R160

250g Fillet Steak (Served medium)

Served with Creamy Mash Potatoes and Seasonal Vegetables | R175

300g Ribeye Steak (Served medium)

With Crispy Roast Potatoes and Vegetables of the Day | R155

300g Rack of Lamb Served with Pommes Puree, Baby Spinach,
Honey Glazed Carrots and Sauce Bordelaise | R230

Slow Roasted Lamb Shank

Served on a Creamy Bed of Mash Potatoes and Vegetables | R 200

Slow Roasted Pork Belly, Barley, Butternut Puree, Honey Glazed Carrots | R180

200g Grilled Calamari and 6 Queen Prawn Combo French Fries and Garden Salad | R220

Grilled Line Fish, Topped with Lemon Butter Sauce with
Savoury Rice and Vegetables of the Day | R170

Whole Grilled Tilapia

(the freshest and most sustainable fish available in Gauteng)

Stuffed with Fennel, Lemon and Herbs Served with Roast Potatoes
and Tomato on the Vine | R155

Mozambican Style Coconut Curry with Basmati Rice, Sambals and Poppadum.
Chicken | R125
Prawn | R195

Dessert

Yogurt Panna Cotta
with Litchi Jelly, White Chocolate, Almond Crumb and Meringue | R65

Valrhona Chocolate Mousse Dome
Filled with Almond Praline, Salted Caramel and Genoise Sponge
with Almond Crumb and Seasonal Berries | R89

Ice cream and Chocolate Sauce | R45

Malva Pudding with Home-made Custard | R50

Berry Cheese Cake with Seasonal Berries | R60

Belgium Chocolate Fondant Served with Vanilla Cce cream | R60

Trio of Desserts | R79

Chocolate Tort
Salted Caramel Macaron
Strawberry Cheesecake

