

VALENTINE'S AT ABOUT THYME

Celebrate love in a beautiful ambience with great food and vibes

Welcome Cocktail . Gourmet 3 Course Meal . Romantic Candlelit Ambience . Live Music Serenade

Friday 14th February 2025 from 6.30 pm

14,000/- per couple (by reservation only)

COCKTAILS

St. Tropez Spritz: Veuve Ambal Rosé . Grapefruit Liqueur . Soda

Blueberry Hibiscus Mojito: White Rum . Hibiscus and Blueberry Syrup . Fresh Blueberries . Lime . Mint . Soda

Negroni : Gin . Campari . Red Vermouth . Fresh Orange Wheel

Old Fashioned: Bourbon Whiskey . Angostura Bitters . Sugar

Strawberry Crush Mocktail: Strawberries . Lime . Grenadine . Basil . Soda

APPETISERS

^{v*} ^{gf*} **Roasted Beetroot and Apple Soup . Blue Cheese Toast**

^{gf*} **Smoked Mackerel and Avocado Salad . Garlic Sourdough Croutons**

Duck Spring Rolls . Oriental Dipping Sauce

Chicken Tikka Samosas . Tamarind and Date Chutney

^v ^{gf*} **Cheesy Arancini . Marinara Sauce**

^{v+} **Oyster Mushroom Karaage . Nanbam Sauce**

ENTRÉES

^{gf*} ^{n*} **Aromatic Lamb Tagine**

Moroccan spiced slow cooked lamb cubes with apricots

Jewelled cous-cous . Labneh . Toasted flaked almonds . Pomegranate seeds

Chicken Pot Pie

Cubed chicken breast in a creamy tarragon sauce with leeks and peas topped with flaky, all butter puff pastry
Sautéed new potatoes . Spinach and apple salad

^{gf*} New York Strip

300g prime New York strip loin steak charcoal grilled to your taste

Rustic fries . Onion rings . Tender stem broccoli . Mushroom, sherry and grain mustard sauce

Tuna Steak with Fresh Mango Salsa

Yellowfin tuna steak marinated in honey and soy-sauce, barbequed to your taste and served
with a zesty and colourful mango, chilli and lime salsa

Coconut forbidden black rice . Chilli/ginger pak-choi

^{v+} Teriyaki Tofu

Tofu 'steak' with a sticky sweet and savoury teriyaki glaze

Coconut forbidden black rice . Chilli/ginger pak choi

^v ⁿ Pumpkin and Amaretti Tortellini

Sage and butter cream sauce . Amaretto biscuit crumbs . Parmesan cheese . Spinach and apple salad

DESSERTS

ⁿ **Irresistible Sticky Date Pudding . Nutty Toffee Sauce . Vanilla Ice-Cream**

^{gf} **Rum Flavoured Dark Chocolate Mousse . Honeycomb**

^{n*} **Raspberry Cream Puff . White Chocolate Sauce . Pistachio Nut Garnish**

^{v+} ^{gf} **Coconut Black Rice Pudding . Fresh Mango . Sesame Seeds**

^{v*} **Exotic Fruit Platter . Honey and Poppy Seed Dressing**

Kenya Cheese Platter . Strawberry, Cape Gooseberry and Ginger Jam . Artisanal Crackers

^v Suitable for vegetarians ^{v+} Suitable for vegans ^{v*} Vegan option available on request

ⁿ Contains Nuts ^{n*} Contains nuts that can be excluded on request

^{gf} Gluten free ^{gf*} Gluten free option available on request