



Blueberry Hill

Winter - 3 Course Menu

R325.00

STARTERS

Soup of the day

A warm, comforting cup of our freshly prepared soup of the day, made with seasonal ingredients and rich, wholesome flavors, Served with a Home-made Bread Stick

Beef Trinchado

Tender Beef Strips Glazed in a Smoky, Slightly Sweet BBQ Chin Trinchado Sauce with a Rich, Caramelized Finish, Served with Herb Flat Bread

Dimsum

Veg | Chicken | Pork | Beef 6pc

Traditional Chinese Dim Sum, Perfectly Steamed and served with a Chili-Soy Sauce

Crumbed Mushrooms

Panko Crumb-Dusted Mushrooms, fried until Crispy & Served with a Japanese Sriracha Mayo

MAIN COURSE

Classic Alfredo

Ham, Sautéed Mushrooms Folded into a Creamy Garlic Parmesan Sauce, Served over Perfectly Al dente Cooked Pasta of Your Choice

Portuguese Steak

Flame Grilled Steak Topped with a Perfectly Fried Egg and Finished with Rich Garlic and Chili Sauce, Served with Hand Cut Chips & Seasonal Vegetables

Buttery Hake

Oven-Baked Hake Infused with Butter, Garlic, and Fresh Herbs for a Soft, Melt-in-your-mouth texture, Served with Japanese Rice & Seasonal Vegetables

Chicken Schnitzel

Crispy Crumbed Chicken Schnitzel topped with Creamy Cheese Mushroom sauce, Served Mashed Potato & Seasonal Vegetables

DESSERT

Jan Ellis Pudding

A Comforting Baked Pudding with a Light, Fluffy Texture, Generously Covered in a Golden Caramel Sauce and Served Warm with Home-made Custard OR Ice Cream

Affogato

Super Deluxe Vanilla Ice Cream "Drowned" in Hot Prest Espresso with Chocolate Shavings

Orange Crème Brule

Luxurious Vanilla Custard Delicately Infused with Orange, Topped with a Golden Brittle Sugar Crust



Includes a Glass of "HER wines
"of your choice

Or Upgrade to a Bottle for R105
per couple