

VALENTINE'S DAY DINNER

BOOKING SHEET – 14TH FEBRUARY 2022

Havana Grill is offering an exciting menu to tempt the romantics this Valentine's Day.

For Confirmation of Booking please complete the sheet and return by email with the proof of payment.

Full payment, either by credit card, cash or EFT is required to confirm your reservation.

Name		Number of Guests	
Telephone No		Time of Arrival	
Email Address			

Please indicate the number of guests below.

Valentine's Day Dinner – R 495.00 (+ 10% Gratuity)		Amount Due :	
		Total Amount Due :	

Credit Card and Deposit Details

Credit Card No: _____
Type: _____
Expiry Date: _____
CVV Number: _____

Account Name: **Havana Grill & Wine Bar**
Bank: **First National Bank**
Account No: **62054362430**
Branch Code: **220526**

Signature: _____

*Should numbers change, please confirm at least 2 days prior to reservation date. Full price will be levied on non-arrivals.
Menu subject to change based on availability and quality of ingredients.*

VALENTINE'S DAY DINNER - 2022

ARRIVAL COCKTAIL

STARTER SELECTION

Prawn Cocktail

Prawns, Marie Rose Sauce, Avocado, Shredded Lettuce

Asian Beef & Pine Salad

Mixed Greens, Finely Julienned Slaw, Carrots, Red Onion, Chili, Peanuts, Peanut Dressing

Cheesy Arancini

Arrabbiata Sauce, Rocket

Chicken Lollipops

Chicken Drummettes, Mozambican Sauce

Salt and Pepper Fried Calamari

Lime and Chili Mayo

Peps and Pops

Crumbed and Fried Pepperdews, Stuffed with Cream Cheese, Olives, Spring Onion

Jalapeno Poppers, Chili Mayo

MAIN COURSE SELECTION

Deconstructed Beef Wellington

250gr Fillet, Red Wine Jus, Spinach, Mushroom Duxelle, Pastry Cap, Roast Potatoes

Seafood Gnocchi

Mussels, Pink Prawns, Fish, Creamy Roasted Garlic Sauce

Grilled Venison

Cranberry Sauce, Batons of Carrot & Green Beans, Potato Croquettes

Sweet and Sour Fish

Egg Fried Rice

Butter Chicken Spago

Half Deboned Chicken, Roasted and Topped with Butter Chicken Sauce, Basmati Rice

Dressed Lamb Chops

Grilled Lamb Chops, Chutney, Turmeric Crushed Potatoes

Porchetta

Rolled Pork Belly, Creamy Leeks, Pork Gravy, Mashed Potato

DESSERT

Tiramisu – Otherwise known as an Italian Cheesecake

Layers of Coffee Soaked Biscuits, Mascarpone Cream, Topped with Bitter Cocoa Powder

Strawberry Mousse Cake

A Layer of Light Strawberry Mousse, Vanilla Sponge Base, Scoop of Berry Sorbet

Chocolate Tart

Lemon Curd Pannacotta

Shortbread Biscuit

Malva Pudding

Locals Need No Explanation, Served with Custard

Coffee Crème Brulee

R495.00 Per Person (+ 10% Gratuity)

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