

# MIKO

## MIKO LUNCH SET MENU

### STARTERS

#### Miko Salad (V)

Candied baby beets, pickled red onions, pea mousse and green olives with raspberry dressing and foraged leaves

#### Squid

Smoked paprika squid with egg noodles, saffron cream and crispy salted tentacles and lime

#### Asian Beef Tartar

Rice wine pickled red onion, caper berry, coriander salsa, Japanese mayo and pickled ginger with lava bread wafers

### MAINS

#### Cauliflower Orzo (V) (N)

Roasted granny smith apple, roasted artichokes with pecan nut and gorgonzola salad, parsley pesto

#### Beef Fillet

Smoked garlic and basil pesto butter, thick cut fries, spinach cream, red onion and rocket salad

#### Franschhoek Trout

Beetroot puree, tender stem broccoli and toasted pinenut, lemon crème fraiche, poach egg

### DESSERTS

#### Passionfruit and orange tart

Passionfruit and orange tart with blueberry sorbet

#### Elderflower panna cotta

Elderflower panna cotta with citrus and mint salad, sesame tuile

#### Chocolate crème brulee

Chocolate crumble, peppermint mousse and chocolate pearls

**Two Course: R280.00 per Person**

**Three Course: R350.00 per Person**

(V) denotes vegetarian dishes. (N) indicates a dish contains nuts. If you have any specific dietary requirements, and in particular any food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

Our chefs work with as many local suppliers as possible to reduce the amount of 'food miles' before dishes arrive at your table. We're also careful not to use any endangered species of fish and aim to use those approved by the Marine Stewardship Council.