



CULINARY EXPERIENCE

2 COURSE R395 | 3 COURSE R495

Welcome rolls for the table

TABLE STARTER PLATTERS

Chilli Prawns

Or

Livers

Or

Mussels

MAINS

QUEEN PRAWNS

Butterflied and grilled to our traditional recipe

Or

SLOW COOKED LAMB SHANK

Mash and veg

Or

LINE FISH

Potato Rosti / Wilted Spinach /
Sundried Tomato /
Lemon Butter

Or

PRAWN & CHICKEN COMBO

Half Peri-Peri chicken / Traditional
Queen Prawns

Or

VEG LINGUINI

Garlic / Chilli / Mushroom / Baby
Parmesan / Lemon Cream Sauce

INDULGENT DESSERTS

CRÈME BRÛLÉE

Indulgent custard base pudding /
Caramelized sugar topping

Or

PIGALLE NUT CAKE

Home – made ice cream / Mixed
nuts / Chocolate sauce

Or

LEMON MERINGUE

Pigalle
CLUB & TERRACE