treat
RESTAURANT
CLARENS

Valentine's Day 2026

R480 per person

UPON ARRIVAL

A flute of sparkling wine

FIRST COURSE (CHOOSE ONE)

BAKED CAMEMBERT
Wrapped in crisp phyllo pastry and served with a red onion and blackberry compote

CAPE MALAY CHICKEN LIVERS
Poached in a creamy Cape Malay–inspired sauce with sundried apricots, served with ciabatta crostini

TREAT'S GARDEN SALAD
Roasted beetroot, fresh rocket, toasted almonds and Parmesan shavings, finished with a citrus dressing



MAIN COURSE (CHOOSE ONE)

SLOW-ROASTED LAMB SHANK
Served on black truffle–infused potato purée with a red wine jus and Mediterranean roasted vegetables

GRILLED DEBONED CHICKEN THIGH ESPETADA
Served on a portobellini and porcini mushroom–infused orzo risotto

CHEF FRANÇOIS' LINGUINE PESCATORE
Prawn meat and mussels in a rich tomato-based sauce, served with linguine

FLAME-GRILLED RIB-EYE STEAK
Served medium rare with a potato galette and chimichurri sauce, accompanied by oven-roasted vegetables

DESSERT (CHOOSE ONE)

DARK CHOCOLATE TORTE
Served with raspberry coulis, Chantilly cream and a chocolate lace

SUNFLOWER SEED AND BLUEBERRY GELATO

BAKED ORANGE CAKE
With toasted coconut and a rich orange sauce, served with whipped cream and spun sugar

"All you need is love...but a little dessert, now-and-then, will not hurt"

Chef Francois