ESTD 1997

TEBALDI'S
RESTAURANT

NEW YEARS EVE Menu

31st Dec 2026 | 6pm

STARTERS

PRAWN COCKTAIL WITH A TWIST

Prawns dressed in a cognac-infused sauce, served over crisp baby leaves with fresh citrus

CARPACCIO OF SPRINGBOK

Thinly sliced Karoo springbok topped with shaved parmesan, fried capers and wild rocket

WILD MUSHROOM & FETA ARANCINI

Golden risotto spheres stuffed with forest mushrooms and creamy feta, served over a rich roasted red pepper sauce and garlic aioli

GORGONZOLA ROASTED PEAR & WALNUT SALAD

Caramelized pears, creamy gorgonzola and toasted candied walnuts set on a bed of crisp garden greens with a honey-mustard dressing

MAINS

PAN-ROASTED HERB-CRUSTED LINE FISH

Baked with a crisp parsley-panko crust, served over saffron risotto and baby marrow ribbons with lemon-butter sauce

TUSCAN CHICKEN INVOLTINI

Tender chicken breast filled with tomatoes, spinach, and ricotta, wrapped in ham and served with a wine reduction and herb-roasted potatoes

PRIME BEEF FILLET & TRUFFLE BÉARNAISE

beef fillet served on potato purée with roasted baby vegetables and a rich, velvety truffle-infused béarnaise sauce

ROASTED NUT & WILD MUSHROOM LOAF

A rich, flavorful roast of toasted nuts, wild mushrooms, and garden herbs, served with a deep onion gravy and a side of fresh salad

DESSERTS

Tebaldi´s Signature Tiramisu

Cardamon & Blueberry Panna Cotta

Artisanal South African Cheese Board

Belgian Chocolate Mousse