



FATHER'S DAY CELEBRATIONS AT THE PRESIDENT



*Join us in celebrating Father's Day with
a South African inspired feast, thoughtfully curated
to honour the rich flavours of our heritage.*

Set against the backdrop of Cape Town, enjoy a generous sharing-style menu featuring the best of the land and sea, fire-cooked favourites, and nostalgic local desserts.

Sunday, 21 June | 1pm

R595 per adult | R295 per child

Includes a welcome draft beer on arrival

Booking Essential

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FATHER'S DAY MENU

Tapas and Craft Beer

Grilled Roosterkoek
Traditional Mini Boerewors Rolls
Chilli, Garlic and Herb Barbeque Prawns
Sun-dried Tomato, Corn and Risotto Croquettes

Market Salads

Cumin and Biltong Spiced Pull Apart Bread, with flavoured butter and biltong spread
Fresh Build-Your-Own Salad Bar
Rainbow Coriander Cabbage, pineapple and toasted almond slaw
Samp, sun dried tomato and three bean tabbouleh
Chargrilled Beetroot & Feta Salad, with seeded dukkha
Roasted Honey Butternut, Almond, Cranberry Salad, with blood orange oil

Around The Fire

Cape Malay Mussel Pot
Curry Lamb and Vegetable Pot
Shisanyama Barbeque
Smoked Paprika Beef Sirloin, stuffed with spinach and feta
Lamb Chops, with chakalaka jus
Sosaties
Garlic and Coriander Crayfish Tails
Gamefish, Pepper and Red Onion, with coriander lime dressing
Chicken, Apricot and Pineapple, in sweet and sour curry marinade
Mushroom, Tofu and Courgette, with cream herb sauce

Deliciously Paired Sides

Buttered Corn on the Cob Wedges, with fresh herbs and parmesan
Sweet Boer Pampoen, with cinnamon and honey
Baked Baby Potatoes, coriander, feta and caramelised red onion
Wood Fired Rustic Vegetables, with chimichurri
Crispy Pap, with sautéed red pepper and grilled red onion

Sweet Treats

Peppermint Crisp Petit Gâteaux
Traditional Hertzoggies
Apricot and Coffee Cake Slices
Milk tart Verrines
Malva Pudding, with caramel crème anglaise
Freshly Sliced Fruit