



ALI BARBOUR'S CAVE GROUP SET MENUS

MENU 1

STARTER

SEAFOOD PÂTÉ

Red Snapper, Prawn & Crab Pâté served with warm Toast and Butter

2ND COURSE

FRENCH ONION SOUP

MAIN COURSE

PRAWNS PIRI PIRI

Served in a medium hot Chili Sauce this can be served on or off the Shell

DESSERT

ALI BARBOUR'S CHOCOLATE ORANGE MOUSSE

Creamy Mousse topped with fresh Cream

Tea or Coffee

Total per person 4250/- per person.



MENU 2

STARTER

LEMON RISOTTO WITH GRILLED PRAWNS

A smooth and Creamy Lemon Risotto topped with grilled King Prawns

2ND COURSE

ORIENTAL CRAB AND GINGER SOUP

A broth flavored with Lemongrass, Ginger and Crab

MAIN COURSE

LOBSTER THERMIDOR

Lobster shells are stuffed with cooked Lobster in a creamy White Wine sauce, then topped with Parmesan Cheese and grilled til golden

DESSERT

MANGO AND PASSION FRUIT CRUMBLE

Fresh Mango and Passion Fruit combined to make this wonderful Dessert served with Ice-cream

Tea or Coffee

Total 4550/- per person





ALI BARBOUR'S
cave restaurant

MENU 3

STARTER

CREAM OF TOMATO SOUP

A classic rich Tomato Soup with a topping of Cream and Croutons

MAIN COURSE

SURF N' TURF

Grilled classic Lobster Tail with a Beef Fillet Medallion served with Tarragon Sauce

DESSERT

MERANGO

Meringue topped with a Creamy Mango Purée

Tea or Coffee

Total 3850/- per person



MENU 4

STARTER

BEEF CARPACCIO

Thinly sliced marinated raw Beef,
drizzled with Olive Oil and sprinkled with Rocket and Parmesan

MAIN COURSE

DUCK À L'ORANGE

Duck Breast served in a classic Orange and Brandy sauce

DESSERT

LEMON CHEESECAKE

A smooth Cheesecake topped with Passion Fruit

Tea or Coffee

Total 3250/-





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MENU 5

STARTER

SPINACH GNOCCHI

In a creamy Spinach and Herb sauce

MAIN COURSE

VEGETARIAN SHEPHERD'S PIE

Mixed Vegetables topped with Mashed Potatoes and browned under the grill

DESSERT

CRÊPE SUZETTE

Light Crêpes soaked in an Orange Liqueur, flambéed at your table. Served with
Vanilla Ice cream

Tea or Coffee

Total 2850/-



MENU 6

STARTER

SPINACH AND FETA FALAFELS

Chick Pea, Spinach and Feta, Rolled and Deep fried with Tsatsiki Sauce

MAIN COURSE

VEGETABLE TAGINE

Mixed Moroccan Spicy Vegetable Dish, served on a Bed of Couscous

DESSERT

BRANDY SNAPS WITH FRESH CREAM

Crispy Ginger Snaps filled with Cream or Vanilla Ice Cream

Tea or Coffee

Total 2750/-



All meals are inclusive of Taxes.