



GRIMALDI'S

Menu A

Classic Buffet

R269 per person

— Starter —

Freshly Baked Bread Rolls

Warm, oven-baked rolls served with creamy butter.

— Main —

Grilled Harissa Chicken Pieces

Tender chicken grilled over open flame and finished with a gently spiced harissa glaze.

Lasagne al Forno

Beef lasagne layered with slow-cooked ragù, creamy béchamel sauce, and melted cheese.

Vegetarian option

Order directly from the a la carte menu.

— Accompaniments —

Roast Potatoes

Golden roast potatoes seasoned with herbs.

Garden Salad Selection

Seasonal leaves and crisp vegetables served with classic dressings.

— Dessert —

Vanilla Ice Cream & Chocolate Sauce

Smooth vanilla ice cream served with warm chocolate sauce.





GRIMALDI'S

Menu B

Enhanced Buffet

R369 per person

— Starter —

Bruschetta Selection

Toasted ciabatta topped with tomato and basil, and pesto with mozzarella.

— Main —

Beef Cannelloni

Pasta filled with seasoned beef, baked in rich tomato sauce and finished with cheese.

Chicken Tikka Masala

Succulent chicken simmered in a mild, aromatic tomato and spice sauce.

Spinach & Feta Cannelloni

Pasta filled with creamy spinach & feta, baked in a rich tomato sauce with melted cheese.

— Accompaniments —

Savoury Rice

Lightly spiced rice with aromatic herbs.

Roasted Root Vegetables

Seasonal vegetables oven-roasted until caramelised.

Garden Salad Selection

Seasonal leaves and crisp vegetables served with classic dressings.

Carrot Slaw

Crunchy carrot slaw with a light citrus dressing.

Raita

Cooling yogurt with cucumber and herbs

— Dessert —

Ice Cream & Chocolate Sauce

Smooth vanilla ice cream served with warm chocolate sauce.

Chocolate Mud Cake

Rich, indulgent chocolate cake finished with a smooth chocolate ganache.





GRIMALDI'S

Menu C

Spit Braai Buffet

R485 per person

— Starter —

Handmade Rissoles

Biltong & Cheese and Pepper dew & Feta lightly fried and served warm.

— Main —

Lamb on the Spit

Slow-roasted lamb carved to order, served with traditional gravy.

Grilled Harissa Chicken

Juicy chicken grilled and finished with a gently spiced harissa glaze.

— Accompaniments —

Pesto Pasta Salad

Pasta tossed with basil pesto, cherry tomatoes and parmesan.

Garden Salad Selection

Seasonal leaves and crisp vegetables served with classic dressings.

Roast Potatoes

Crisp roasted potatoes seasoned with herbs.

Garlic Bread

Warm garlic bread baked until golden.

— Dessert —

Ice Cream & Chocolate Sauce

Smooth vanilla ice cream served with warm chocolate sauce.

Malva Pudding

Warm malva pudding served with creamy custard.





GRIMALDI'S

Menu D

Premium Buffet

R595 per person

— Starter —

Beef Trinchado

Tender strips of beef in a rich garlic, wine and chili sauce.

Sushi Platter Selection

Bamboo prawn rolls, Californian rolls and Vegetable maki.

— Main —

Veal Ossobuco

Slow-braised veal shanks cooked until tender in a rich, savoury sauce.

Deboned Chicken

Choice of peri-peri or lemon butter, grilled to perfection.

Lamb Curry

Slow-cooked lamb in a fragrant curry sauce.

— Accompaniments —

Creamy Mashed Potatoes

Smooth mash finished with butter and cream.

Garden Salad Selection

Seasonal leaves and crisp vegetables served with classic dressings.

Roasted Root Vegetables

Seasonal vegetables oven-roasted until caramelised.

— Dessert —

Ice Cream & Chocolate Sauce

Smooth vanilla ice cream served with warm chocolate sauce.

Mini Dessert Medley

Red velvet cake, chocolate mud pie and malva pudding

