

SOULGLO SESSIONS @ECS

WITH
JAMESON®

2-COURSE DINNER

**STARTER & MAIN
OR MAIN & DESSERT**

Served with a JAMESON SMASH cocktail
on arrival & your choice of any other
SOUL GLO SESSIONS cocktail
with your main meal.

R375pp

----- **STARTER** -----
GOATS CHEESE BON-BONS
with tarragon honey.

----- **MAINS** -----

LEMON-GARLIC & FIOR DI LATTE PASTA

Roasted lemons and garlic cream, freshly
torn fior di latte, fusilli, sundried tomato
& a dusting of pecorino.

OR

FLAME GRILLED RIBEYE

Ribeye, roasted baby potatoes, chimichurri
with arugula, olive oil & parmesan
dressed salad.

OR

PAN SEARED LINEFISH WITH RISOTTO

Linefish, fresh pea and mint risotto, lemon
zest & roasted cherry tomatoes.

----- **DESSERT** -----
**CHOCOLATE BROWNIE
TIRAMISU**



HARRINGTONS
EST. 1988

Check out our SOUL GLO SESSIONS MENU overleaf,
2-course dinner & 2 cocktails for R375pp

**SOUL GLO
SESSIONS
@ ECS**
WITH
**JAMESON[®]
COCKTAILS**

**JAMESON SMASH
R110**

Jameson with mint, lime & a hint of sweetness. Fresh & bright with a smooth whiskey base. Perfect for a hot summer's day.

**GINGER SNAP
R110**

Jameson shaken with lemon, strawberries and topped with ginger beer. The perfect balance of sweet & spicy.

**PAPER PLANE
R110**

Jameson, aperol & fresh citrus. Bittersweet, bright and easily dangerous to drink.



HARRINGTONS
COCKTAIL LOUNGE