

JEUNE AFRIQUE



PARC FERMÉ
RESTAURANT

BANQUETING AND CONFERENCING

2018

PARC FERMÉ
RESTAURANT

COCKTAIL *Menu* 1

R245 per person

COLD CANAPES

Smoked salmon crostini with seaweed caviar
Bruschetta of confit tomato and mozzarella cheese
Chicken vol au vent with goats cheese
Feta, sweetcorn and zucchini tacos

HOT CANAPES

Vegetable bhajas with tomato and coriander chutney
Prawn tempura with sweet chilli mayonnaise
Mini chicken bunny chow
Crispy baby squid with shoestring fries
Beef samoosas
African fish roll
Spicy chicken wings
Mini boerewors roll with tomato and onion relish
Tofu skewers with toasted sesame seeds and basil pesto

DESSERTS

Chocolate tartlet with berries
Mini crème brûlée
Fruit salsa with Malibu
Lemon tartlet with meringue

PARC FERMÉ
RESTAURANT

COCKTAIL *Menu* 2

R310 per person

COLD CANAPES

Smoked salmon and crab coleslaw with seaweed caviar
served on gaufrette potato
Bruschetta of confit tomato and mozzarella cheese
Tandoori prawns and avocado cocktail
Mini pita bread filled with spicy chicken and fresh coriander
Feta, sweetcorn and zucchini tacos

HOT CANAPES

Vegetable bhajas with tomato and coriander chutney
Prawn tempura with sweet chili mayonnaise
Chicken suya skewers
Sausage cheddar croquette
Crispy baby squid with shoestring fries
Duck spring roll with teriyaki sauce
Spicy chicken wings
Mini boerewors roll with tomato, onion relish
Tofu skewers with toasted sesame seeds and basil pesto

DESSERTS

Chocolate tartlet with berries
Mini crème brûlée
Chocolate parfait
Lemon tartlet with meringue
Mini ice-cream cones with cappuccino cream

PARC FERMÉ
RESTAURANT

COCKTAIL *Menu* 3

R350 per person

COLD CANAPES

Seared tuna served with pineapple salsa
Tomato and goats cheese tart
Spicy prawn with pickle cucumber salsa
Mini pita bread filled with spicy chicken and fresh coriander & bean sprout
Feta, sweetcorn and zucchini tacos
Rolled pancake filled with teriyaki beef salad

HOT CANAPES

Vegetable bhajas with tomato and coriander chutney
Prawn tempura with sweet chilli mayonnaise
Chicken suya skewers
Sausage cheddar croquette
Spiced lamb balls with tomato and coriander salsa
Beef skewers with ginger and soy sauce
Duck spring roll with teriyaki sauce
Spicy chicken wings
Mini boerewors roll with tomato, onion relish
Vegetable spring roll with sweet chilli sauce
Tofu skewers with toasted sesame seeds and basil pesto

DESSERTS

Chocolate tartlet with berries
Mini crème brûlée
Chocolate parfait
Lemon tartlet with meringue
Strawberry sundae served in shot glass
Mini ice-cream cone filled with cappuccino cream

PARC FERMÉ
RESTAURANT

5 COURSE MEAL *Menu*

R485 per person

AMUSE BOUCHE

Coconut Curried Cauliflower Soup

With coconut shavings and fresh coriander leaves

STARTER

Crispy Prawn

Wrapped in phyllo pastry and coriander leaves.
Served with mixed green leaves and a soy chili dressing

MIDDLE COURSE

Cannelloni Filled with Spinach and Salmon

Gratinated with a lemon ricotta cream sauce

MAIN COURSE

Roast Beef Tenderloin

Served with creamy polenta,
sautéed wild mushrooms and asparagus & port wine jus

DESSERT

Chocolate Parfait

With pistachio nuts and vanilla ice-cream

PARC FERMÉ
RESTAURANT

SET *Menu* 1

R325 per person

STARTERS

Peri Peri chicken livers

Grilled in lemon butter sauce,
brushed with garlic marinade and peri peri sauce

Seafood Bouillabaisse

Complimented with clams, fresh mussels, fish and prawn

Tomato, Basil and Goats Cheese Tarte Tatin

With micro herb salad and balsamic reduction

MAINS

Baked Catch of the Day

Marinated with creole spices and served with egg fried rice

Slow Braised Springbok Shank

In red wine and served with butternut mash and stir fry vegetables

Stuffed Chicken Breast

With spinach, apricot and goats cheese,
served with roast vegetable couscous

Vegetable and Thyme Wellington

Served with curried sweet potato puree and plum tomato sauce

DESSERTS

Chocolate Parfait with Pistachio Nuts

Served with vanilla ice cream

Lemon Pudding Cake

Served with a mixed berry marmalade and crème anglaise

Watermelon Salad

With fresh mint leaves and Malibu

PARC FERMÉ
RESTAURANT

SET *Menu* 2

R385 per person

STARTERS

Spinach and Ricotta Gnocchi

With sundried tomato and parmesan cheese

Spicy Calamari

Flash fried with chili flakes and lemon butter sauce

Spicy Chicken Broth

Flavored with sesame oil and
served with julienne vegetables & deep fried chicken wontons

MAINS

Mafe

Lamb stew, simmered with vegetables and peanut sauce served with
pap

Pan Fried Catch of the Day

Served with couscous, sautéed spinach and a light curry sauce

Grilled Chicken Kebab

Marinated with Greek yogurt, lemon, garlic and spices
served with jolof rice & mint and coriander chutney

Mediterranean Baked Eggplant

With burnt butter & sage gnocchi, pesto and crumbled feta

DESSERTS

Crème Brûlée

Rich custard base flavored with vanilla,
topped with a contrasting layer of hard caramel

Mixed Berrie Coconut Custard Cobbler

Served with coconut ice cream

Dark Chocolate and Orange Tart with Toasted Almonds

Served with whipped cream and pistachio nuts

PARC FERMÉ
RESTAURANT

SET *Menu* 3

R430 per person

STARTERS

Pepper Soup

With goats meat and pap

Deep Fried Crispy Prawn

Wrapped with phyllo pastry

served with mixed green leaves, avocado and soy chilli dressing

Antipasti [veg]

Aubergine parmigiana, green cabbage dumplings with chilli soy sauce,
grilled zucchini with parmesan shavings and baked brown mushroom
with goats cheese & bread crumbs

MAINS

Roast Beef Tenderloin

Served with creamy polenta, sautéed asparagus,
baby carrot and porcini jus

Crusted Seared Salmon

With wasabi mash, sautéed green beans and miso beurre blanc sauce

Mauritian Chicken Curry

With coconut cream and served with steamed rice & sambals

Pappardelle Pasta

With exotic mushrooms, rocket leaves and a touch of cream & chilli

DESSERTS

Chocolate Fondant

Served with vanilla ice cream

Caramel Crunch Cheese Cake

With berries and chocolate ice cream

Date and Nut Baked Pudding

With brandy sauce and whipped cream

PARC FERMÉ
RESTAURANT

SET *Menu* 4

R485 per person

STARTERS

Prawn Tempura

Japanese fried prawns, served with sweet chilli soy sauce &
complimented with crunchy vegetables

Mozarella & Parma Ham Parcels

Served with rocket leaves, strawberries,
cherry tomato & drizzled with balsamic vinaigrette

Traditional French Onion Soup

Topped with a thick slice of toasted French baguette
loaded with melted cheese

MAIN COURSE

Queen and King Prawns

Grilled in lemon butter, lightly brushed with our garlic marinate,
served with savoury rice and vegetables

Seared Kudu Loin

Wrapped in Parma ham,
complimented with butternut squash mousseline,
sautéed green beans, red wine & chocolate sauce

Traditional Mauritian Chicken Curry

Blended spices and curry leaves for an authentic Mauritian curry,
served with basmati rice & sambals

DESSERT

Baked Alaska Cake

Filled with mocha pecan caramel ice cream

Fresh Seasonal Fruit Salad

Gratinated in a Champagne sabayon

Duo of Crème Brûlée

Vanilla and dark chocolate

PARC FERMÉ
RESTAURANT

HIGH TEA *Menu*

R235 per person

Freshly baked scones with selection of Chantilly cream and assorted jam

Assorted mini cup cakes

Mini lemon meringues

Homemade carrot cakes

Mini Baked Cheese Cake

Chocolate cookies

Assorted sandwiches with smoked salmon, cream cheese and cucumber

Croissant filled with chicken mayo

Mini vegetables quiches with feta cheese

Wok fried chicken and sweet chillies' wrap

Beef sausage roll

Mini Chicken & Mushroom pies

Chicken & Beef Sliders

Mini Phyllo Parcels with curry, mint & yoghurt

PARC FERMÉ

RESTAURANT

BEVERAGE *List*

COFFEE	
Americano	R 20,50
Black Filter Coffee	R 19,50
Café Mocha	R 29,00
Caffe Latte	R 26,50
Cappucino	R 26,50
Cappucino Cream	R 27,50
Decaf Cappucino	R 28,50
Decaf Coffee	R 26,00
Single Espresso	R 16,50
Double Espresso	R 26,00
Horlicks	R 31,00
Milo	R 31,00
Hot chocolate	R 31,00
Jug of Coffee	R 160,00
TEA	
Five roses	R 19,50
Rooibos	R 19,50
Twinings Tea	R 26,00
SPECIAL COFFEES	
Irish coffee	R 45,00
Kahlua Coffee	R 45,00
Amarula Coffee	R 45,00
Don Pedros	
Cape velvet	R 47,50
Kahlua	R 47,50
Peppermint	R 47,50
JUICE	
Apple, Mango, Fruit Cocktail,	
Orange, Mango & Strawberry	R 29,50
JUG OF JUICE	
	R165,00

MINERAL WATER	
750 ml Still & Sparkling	R 49,00
250 ml Still & Sparkling	R 29,00
MILKSHAKES	
Strawberry, Chocolate & Vanilla	R 29,50
Freezachino	R 29,50
Iced Coffee	R 29,50
Chai Tea	R 29,50
COLD DRINKS	
Appetizer & Grapetizer	R 31,00
Coke, Coke Light, Coke Zero, Tab	
Fanta, Cream Soda & Sprite	R 27,00
Lipton Iced Tea, Peach & Lemon	R 29,00
Red Bull	R 46,00
.	
MIXERS	
Coke, Dry Lemon, Ginger Ale, Soda	
Lemonade & Tonic	R 25,00
Tomato Cocktail	R 27,00
Rock shandy	R 32,00
Malawi shandy	R 32,00
Steel Works	R 32,00
Passion Fruit & Lemonade	R 32,00
Kola tonic % soda	R 32,00
lime & Lemonade	R 32,00

PARC FERMÉ

RESTAURANT

BEERS	
Local	
Amstel, Castle, castle Light, Hansa	
Black label	R 29,50
Ciders	
Savannah Dry	R 30,00
Savannah Light	R 30,00
Hunters Dry	R 30,50
Hunters Light	R 29,50
Smirnoff spin	R 29,50
Flying Fish Lemon	R 31,00
IMPORTED BEERS	
Heineken	R 34,00
Corona	R 45,00
Millers	R 31,00
Guinness Can	R 45,00
Windhoek Lager	R 31,00
Windhoek Light	R 31,00
Becks	R 36,00
CRAFT BEER	
Redrock Rusty trigger Lager (500ml)	R 47,00
APPERATIF	
Campari	R 36,00
Pernod	R 36,00
Pimms	R 29,00
Martini dry, red & white	R 29,50
Cinzano dry, red & white	R 29,50
Medium Cream Sherry	R 26,00
Pale dry Sherry	R 26,00
Full Cream Sherry	R 26,00
RUM	
Bacardi	R 29,00
Captain Morgan	R 29,50
Spiced Gold	R 29,00
Malibu	R 28,50
Stroh Rum	R 40,00

SPIRITS	
Absolute Citron Vodka	R 29,00
Absolute Mandarin	R 29,00
Absolute Vanilla	R 29,00
Belvedere Vodka	R 37,50
Bombay Dry Gin	R 29,00
Bombay Sapphire Gin	R 35,00
Ciroc Vodka	R 46,00
Ciroc Apple Vodka	R 46,00
Grey Goose Vodka	R 43,00
Cruz Berrylicious	R 25,00
Cruz Cranberry	R 25,00
Cruz Pineapple	R 25,00
Cruz Vodka	R 25,00
Malawi Gin	R 31,00
Hendricks Gin	R 43,00
Inveroch Gin	R 35,00
Mainstay Cane	R 29,00
Tanquarey	R 32,00
Tanquarey Ten	R 42,00
Widerer Fynbos Gin	R 35,00
Whitney Neill Gin	R 28,00
Whitney Neill Protea Gin	R 28,00
BRANDY	
1920	R 46,00
Collisons	R 30,00
Fish eagle	R 32,00
KWV 10 Year	R 40,00
KWV 20 Year	R 130,00
Klipdrift	R 28,00
Klipdrift Gold	R 37,00
Richelieu	R 28,00
Sydney Back	R 37,00
Van Ryns 10 Year	R 40,00
Van Ryns 12 Year	R 80,00
Van Ryns 15 year	R 160,00
Van Ryns 20 year	R 220,00

PARC FERMÉ

RESTAURANT

COGNAC	
Bisquit V.S	R 78,00
Bisquit V.S.O.P.	R 125,00
Bisquit X.O.	R 375,00
Camus V.S.	R 85,00
Camus V.S.O.P.	R 130,00
Camus X.O.	R 420,00
Courvoisier V.S.	R 90,00
Courvoisier V.S.O.P.	R 130,00
Courvoisier X.O.	R 330,00
Hennessy V.S.	R 90,00
Hennessy V.S.O.P	R 140,00
Hennessy X.O.	R 390,00
Hennessey Paradis	R 1 600,00
Remy Martin V.S.	R 90,00
Remy Martin V.S.O.P.	R 130,00
Remy Martin X.O.	R 410,00
Remy Martin louis 13	R5800,00
WHISKY	
Bells	R 29,00
Bells Reserve	R 45,00
Balvinie 12 year	R 78,00
Balvinie 15 year	R 125,00
Bushmills	R 32,00
Bushmills 10 year	R 65,00
Cardhu	R 35,00
Chivas Regal	R 40,00
Chivas Regal 18 year	R 140,00
Cragganmore 12 year	R 80,00
Crown Royal	R 55,00
Dalwhinnie 15 year	R 115,00
Dimple Haig	R 65,00
Famous Grouse	R 31,00
Gentleman Jack	R 50,00
Glen Grant	R 32,00
Glenmorangie 18 year	R 160,00
Glenmorangie Lasanta	R 75,00

Glenmorangie Nectar D`Or	R 75,00
Glenmorangie Quinta Ruban	R 75,00
Glenmorangie Signet	R 230,00
Glenfiddich 12 year	R 48,00
Glenfiddich 14 year	R 75,00
Glenfiddich 15 year	R 95,00
Glenfiddich 18 year	R 140,00
Glenfiddich 21 year	R 295,00
Glenfiddich 26 year	R 450,00
Glenkinchie	R 65,00
Glenlivet 12 year	R 65,00
Glenlivet 15 year	R 95,00
Glenlivet 18 year	R 125,00
Highland park	R 85,00
J & B	R 31,00
J & B Jet	R 36,00
Jack Daniels	R 31,00
Jack Daniels Honey	R 36,00
Jack Daniels Single Barrel	R 76,00
Jameson Irish Whiskey	R 35,00
Jameson Reserve	R 95,00
Jameson 18 years	R 140,00
Jim Beam White	R 32,00
Jim Beam Black	R 32,00
Johnnie Walker Red	R 32,00
Johnnie Walker BlackK	R 45,00
Johnnie Walker Double Black	R 45,00
Johnnie Walker Green	R 70,00
Johnnie Walker Gold	R 70,00
Johnnie walker Swing	R 90,00
Johnnie Walker Platinum	R 125,00
Johnnie Walker Blue	R 285,00
Johnnie Walker King George	R 720,00
Lagavulin	R 110,00
Laphroaig	R 65,00
Longmorn	R 140,00

PARC FERMÉ

RESTAURANT

Maccallen Amber	R 70,00
Maccallen Siena	R 105,00
Maccallen 12 year	R 60,00
Maccallen 15 year	R 95,00
Maccallen Ruby	R 195,00
Oban 14 year	R 90,00
Royal Salute	R 285,00
Singleton	R 50,00
Singleton 15 year	R 70,00
Singleton 18 year	R 95,00
Southern Comfort	R 31,00
Talisker	R 60,00
Tullamore Dew	R 31,00
Wild Turkey	R 31,00
Pogues	R 31,00

DIGESTIVES	
Underberg	R 42,00
Fernet Branca	R 36,00
Antonella Grappa	R 34,00
Messias Ruby Port	R 30,00
Messias Tawny Port	R 30,00
Messias 10 year old	R 65,00
Messias 20 year old	R 135,00
Messias 30 year old	R 260,00
Messias 40 year old	R 300,00
Muratie Port	R 30,00

LIQUERS	
Absinth	R 25,00
Aftershock	R 25,00
Amaretto	R 31,00
Amarula	R 23,00
Apple sourz	R 23,00
Archers Peach Schnappes	R 23,00
Baileys Irish Cream	R 23,00
Cape Velvet	R 23,00
Caramel Vodka	R 30,00
Chocolate Vodka	R 30,00
Chocolate Grappa	R 30,00
Couintreau	R 37,00
Drambuie 15 year	R 47,00
Frangelico	R 26,00
Jagermeister	R 28,00
Olmega Silver	R 26,00
Olmega Gold	R 26,00
Grand Marnier	R 32,00
Galiano	R 32,00
Kahlua	R 26,00
Malibu	R 24,50
Patron X.O.	R 35,00
Patron Chocolate	R 35,00
Patron Silver	R 50,00
patron Anejo	R 80,00
Tia maria	R 26,00

Dear Patron

We have compiled a small but comprehensive list of some local and international wines that we believe are a true reflection of what Parc Fermé is striving to achieve - a balance between good value and hints of extravagance. We hope you enjoy our selection of wines as we have enjoyed selecting them. Leon and team

Champagne

	GLASS	BOTTLE
Dom Perignon Vintage Blanc (Full taste lingers, elegance and a sappy, spicy note)		R6000
Dom Perignon Rosé Vintage (Full of personality and longevity)		R9500
Moët & Chandon Brut Imperial (Bright fruitiness, seductive palate and elegant maturity)	R310	R1550
Moët & Chandon Rosé Imperial (Spontaneous, radiant and bright fruitiness)	R375	R1750
Moët & Chandon Nectar Imperial (Density of exotic fruits and grapefruit notes)		R1750
Veuve Clicquot Yellow Label Brut (Mouth-watering fruit, splendid mousse and tremendous finish)		R1750
Veuve Clicquot Rich (Lightly sweet, fresh citrus and floral notes)		R2500
Veuve Clicquot Vintage (Light candied citrus fruit aromas)		R2500
Laurent Perrier Demi-Sec (Dried fruit, almonds and hazelnut aromas)		R1500
Cristal (Powerful and delicate, combining subtlety and precision)		R9500

Local Bubbles

Pongrácz Nectar Demi-Sec (Velvety, creamy and citrus notes)	R70	R350
Krone Night Nectar Demi-Sec (Refreshing lemon curd and subtle fruit flavour)	R85	R370
Krone Borealis Cuvée Brut (Displaying biscuity bouquet with fine persistent bubbles)	R85	R370
Steenberg Brut Chardonnay (Fresh Granny Smith apples, peach and baked biscuits)		R450
Luc Belaire Luxe (Aromas of grapefruit, peach, apricot, honeysuckle and brioche)		R1050

White Wines

SAUVIGNON BLANC

Thelema (Perfectly balanced)	R75	R230
Flagstone Poetry (Light, zesty lemoncurd)	R60	R180
Rustenberg (Lemongrass, pear and herbal)	R65	R200
Steenberg The Black Swan (Beautifully creamy with a full mouth-feel)	R215	R650

CHARDONNAY

Jordan Nine Yards (Buttered, toasty, fresh and focused)		R990
Fat Bastard (Lemon and marmalade, peach and pear middle)	R75	R230
Glen Carlou (Hints of tropical fruit, citrus and balanced oak)	R105	R320

CHENIN BLANC

De Morgenzon (Green apple, yellow stone fruit, hints of honey and floral aromas)		R290
Leeuwenkuil (Green apple, granadilla and guava character)	R65	R160

WHITE BLENDS & UNUSUAL CULTIVARS

The Beautiful Lady (Fruity litchi and pineapple notes, shimmering acidity)	R130	R390
Altydgedacht Muskarade (Sweet blend of Muscat)	R60	R180
Haute Cabriere Chardonnay Pinot Noir (Light, bright and pink)	R85	R260

Red Wines

CABERNET SAUVIGNON

	GLASS	BOTTLE
Rustenberg Stellenbosch (Dark berries and tobacco, with well-structured palate)	R90	R280
Kanonkop (Essentially savoury, classically styled)		R980
Vergelegen (Explosive blackcurrant flavours)		R750
Plaisir de Merle (Plummy fruit with savoury notes)		R495

SHIRAZ

Boschendal 1685 (Young and lively, combining the elegant and juicy fruit)	R95	R295
Thelema (Perfumed and elegant)	R130	R390
Neil Ellis Groenekloof (Licorice aromas and hints of violets)	R80	R240

MERLOT

Lanzerac (Flavours of chocolate, dark berries and pencil shavings)		R360
Thelema (Juicy upfront red fruit and concentrated flavours)	R130	R390
Meerlust (Succulent dark plum and mineral core)	R230	R690
Flagstone Poetry (Pleasant, quaffable, fat black plums)	R65	R200

PINOTAGE

L'Avenir (Wild berry bouquet with friendly tannins)		R320
Beyerskloof (Red berry fruit, good cheer)	R75	R220
Diemersfontein (Espresso, tobacco and ripe plum, seductive)		R340

PINOT NOIR

Glen Carlou (Forest floor, farmyard richness)		R380
Haute Cabriere (Light, bright, pink)		R720
Nitida (Uncover a tango of strawberries, red cherries and wild ostrich)	R110	R385

RED BLENDS

Plaisir de Merle Petit Plaisir Cabernet Sauvignon Shiraz (Sweet spice and vanilla flavours)	R90	R280
Thelema Rabelais 2010 (Luscious dark berries, cherries and cedar wood)		R1200
Steenberg Catharina (A barrel selection of the best vineyards)	R205	R640
Vergelegen Cabernet Sauvignon Merlot (Leafy and complex)	R95	R280
Waterford "The Gem" (Big scale, superbly balanced)		R2300
Meerlust Rubicon (Boldly packed, dense)		R950
Glenelly Estate Reserve Red (Dark berry fruit laced with spice)		R500
Anthonij Rupert Optima (Berry fruit and cherry tobacco nose with hint of spice)		R485
Rupert & Rothschild Classique (Smokey oak scents, sweet fruit)		R425
Kanonkop Paul Sauer (Bordeaux blend, cranberry and blueberry flavours)		R1895
Rust en Vrede Estate (Deep piled hedgegrow fruit)		R1050
De Toren "V" (Savoury, raisiny dried fruit notes)		R1350
Boekenhoutskloof The Chocolate Block (Exotic herbs, ethereal aromas)		R480

Dessert Wines

Groot Constantia Grand Constance (Pineapple, raisins, apricots, rose petals)		R1450
Rustenberg Straw Wine (Honey characters and hints of lemon)	R50	R320

PARC FERMÉ

RESTAURANT

COCKTAILS

BLOODY MARY R 45

Vodka, tomato juice, Worcestershire sauce, black pepper and tabasco

MARGARITA R 42

Tequila, Butlers Triple Sec, Lime and Crushed Ice

COSMOPOLITAN R 48

Vodka, Butlers Triple Sec, Fresh Lime and Cranberry Juice

CLASSIC MOJITO R 45

Bacardi Superior Rum muddled with fresh lime, mint and castor sugar served over crushed ice.

PINK MOJITO R 65

Pink Pigeon Vanilla Rum muddles with fresh lime, mint and vanilla syrup, served over crushed ice & cranberry juice

KIR ROYALE R 95

Methode Cap Classique drizzled with Crème de Cassis and garnished with a Maraschino cherry

LONG ISLAND ICED TEA R 60

Bacardi Superior Rum, vodka, gin, tequila, Butlers Triple Sec, sugar syrup topped with Cola and freshly squeezed lime juice

STRAWBERRY DAQUIRI R 55

Bacardi Superior Rum, Butlers Strawberry Liqueur, Lime, fresh strawberries and Grenadine blended with ice

PARC FERMÉ

RESTAURANT

COCKTAILS

CAPARINHIA	R 46
Bacardi Superior Rum muddled with fresh lime wedges and sugar syrup served over crushed ice	
APPLE PIE MARTINI	R 52
Vodka, Apple Schnapps, Cinnamon Syrup topped with Cloudy Apple Juice	
BANANA BANSHEE	R 47
Butlers Espresso Liqueur, Butlers Banana Liqueur, cream topped up with milk over ice	
FRUIT SALAD	R 49
Vodka, Butlers Banana Liqueur, Galliano, Grenadine finished off with Orange Juice	
GIN SLING	R 45
Gin, Butlers Cherry Liqueur, Freshly Squeezed lemon juice topped with soda	
MERMAIDS ORGASM	R 47
Peach Schnapps, Butlers Coconut Liqueur, Butlers Banana Liqueur, Finished with Strawberry and Pineapple Juice	
PHUZA THURSDAY	R 55
Gin, Vanilla Syrup, Granadilla Pulp with muddled kumquat and lime	
ROSE & LEMONADE	R 49
Vodka, Butlers Rose Liqueur topped with Lemonade	
FRENCH KIR ROYALE	R 325
French Champagne, Crème de Cassis served with a Maraschino Cherry	

PARC FERMÉ

RESTAURANT

NON-ALCOHOLIC

APPLEBERRY MINT..... R 35

Fresh mint, Apple Juice, Cranberry Juice and Strawberries
churned with crushed ice and charged with lemonade

VIRGIN STRAWBERRY DAQUIRI R 35

CUCUMBER & MINT LEMONADE R 35

Cucumber infused pure cane sugar, churned with crushed ice,
fresh mint, sweet and sour mix and lemonade

PINA COLADA R 35

SAFE SEX ON THE BEACH R 35

Fresh lime, Cranberry and Pineapple juice

SHOOTERS

SANGRITA R 32

– is a chaser for tequila. Shoot tequila first then Sangrita
Tomato juice, Orange juice, 8 drops of Tabasco, salt, pepper and lemon juice

SATANS WHISPER R 32

Campari, Tequila and Stroh Rum

BANANA SPLIT R 32

Butlers Espresso Liqueur, African Secret Marula, Butlers Banana Liqueur

BANANA BLOWJOB R 32

Butlers Banana Liqueur, African Secret Marula Crème and Cream

BLOWJOB R 32

Kahlua, Amarula Cream and Fresh Cream

SPRINGBOK R 32

Butlers Peppermint Liqueur, Amarula Cream

BUBBLE GUMMER R 32

Butlers Banana Liqueur, African Secret Marula Crème, Butlers
Blue Curacao

FLATLINER..... R 32

White Zappa Sambuca, Tequila, 8 drops of Tabasco

LIQUID COCAINE R 32

Vodka, Butlers Blue Curacao and Roses Lime

PANCAKE R 32

Aftershock Liqueur, Amarula Cream and Fresh Cream

SHIT IN THE WOODS R 32

Butlers Peppermint Liqueur, Nachtmuzik

THREE WISE MENR 32

Jack Daniels, Jim Beam, Johnnie Walker Red

WOMAN'S REVENGER 32

2 Shot Glasses – African Secret Marula Crème and Roses Lime Cordial