SABLE

CHEFS

Coastal

FIVE STARTERS · FIVE MAINS · FIVE DESSERTS



PRIVATE DINING · CAPE TOWN

BY THE VELVET EFFECT

HOW THE EVENING WORKS

One dish per course, yours to pick.

Line-caught and cooked simply. Fire, citrus and salt. There is nowhere to hide on a menu like this, so we buy the fish the morning of the dinner and cook it the same night.

The plates below are what this cuisine can do. You choose one dish per course for your table - one menu, every plate out of a home kitchen hot and together, and we buy exactly what gets eaten. Vegetarians, vegans and anyone with an allergy are served their own version of the same dishes, counted in from the start - never handed a plate with something taken off it. Tell us at booking.

Every dinner starts with five canapés — the chef's choice on the day. The chef decides them on the morning, off whatever is best that day, so no two dinners get the same welcome.



BY THE VELVET EFFECT

COURSE 01

Starters

Pick one of these five for the table.

Saldanha Bay Oysters SEAFOOD

Buchu and lemon granita · green fig · nori shards · lemon

West Coast Mussels SEAFOOD

Cheese and caper white sauce · pickled lemon ribbon · grilled sourdough

Kingklip Crudo FISH

Orange and grapefruit · cucumber · citrus vinaigrette

Prawn Toast SEAFOOD

Avocado · smoked paprika · brioche · lemon and parsley gel · sea salt

Calamari Two Ways SEAFOOD

Grilled and crisp · lemon aioli · chilli · wild garlic

COURSE 02

Mains

Pick one of these five for the table.

West Coast Crayfish SEAFOOD

Bisque · saffron mielie · curry leaf · nori crisp

Line Fish of the Day FISH

Brown butter · caper · samphire · smashed potato · olive oil

Yellowtail over Coals FISH

Fennel · blood orange · olive · dune spinach · fish crisp

Seafood Potjie SEAFOOD

Mussels · prawns · line fish · tomato and fennel · potbrood

Prawn & Crayfish Linguine SEAFOOD

Chilli · garlic · lemon · bisque butter

COURSE 03

Desserts

Pick one of these five for the table.

Coconut & Lime Panna Cotta DESSERT

Passion fruit · toasted coconut · lime

Salted Caramel Tart DESSERT

Dark chocolate · sea salt · crème fraîche

Citrus Curd Pavlova DESSERT

Naartjie · granadilla · whipped cream

Lemon Meringue Tiramisu DESSERT

Finger biscuit · cinnamon cream · lemon preserve

Dark Chocolate & Olive Oil Mousse DESSERT

Sea salt · orange · cocoa crumb

THE NIGHT, PRICED

Coastal

R895

A HEAD · FOOD · INCL VAT

CHEF AND CREW		PER DINNER · INCL VAT
6 to 10 guests	1 signature chef + 1 junior chef	R3 950
11 to 20 guests	1 signature chef + 2 junior chefs	R5 500
21 to 30 guests	1 signature chef + 3 junior chefs + 1 waiter	R8 850
31 to 45 guests	1 signature chef + 4 junior chefs + 2 waiters	R12 700

Shell bowls and finger bowls for the table: one per four guests, included. Extra bowls R25 each.

TRAVEL		FROM EPPING
0 to 10 km		Included
10 to 30 km	1 to 3 crew	R2 000
10 to 30 km	4 crew or more	R2 750
30 to 50 km	1 to 3 crew	R2 750
30 to 50 km	4 crew or more	R3 500
Over 50 km		Quoted

Prices include VAT and cover prep at our kitchen, cooking, service and the clean-up.

A dinner runs up to 7 hours door to door (5 for the smaller ones): about two hours to prep in your kitchen, three to four hours at the table depending on the numbers, and an hour to clean up. If an evening goes longer we agree it with you before we carry on, never afterwards.

BEFORE THE NIGHT

The small print.

Service time	6 to 10 guests: up to 5 hours from the moment we arrive to the moment we leave. Prep in your kitchen, the dinner itself, and the clean-up.
Service time	11 to 45 guests: up to 7 hours door to door. Allow about two hours for us to prep in your kitchen and an hour to clean up, which leaves three to four hours at the table depending on the numbers.
Running late	An evening that runs past its hours is agreed with you on the night, before we carry on - never billed as a surprise afterwards. Overtime is R700 an hour for the signature chef and R400 an hour for each junior chef, VAT included.
Your kitchen	Up to 30 guests a normal home kitchen is fine. From 31 guests we need a proper kitchen to work in: a full-size oven, a hob with four plates or more, and fridge space for the night. Tell us what you have and send a photo; we would rather know two weeks before than on the night.
Final numbers	We need the guest count, the allergies and any dietaries seven days before the dinner. After that we have bought the food, so later changes we will do our best with but cannot promise.
Holding the date	A 50% deposit confirms the booking. The balance is due on the terms printed on your invoice.
Good to know	The fish is bought the morning of the dinner. We name the species when we confirm the menu, not before. Crayfish depends on season and permit. If it is closed we will say so upfront rather than substitute it. Line Fish of the Day is exactly that. If you need to know the species in advance, choose one of the others.
What we bring	We bring our own pans, pots, knives, boards and plating kit for this menu. We use your hob, your oven, your sink and your counters. If something is missing we would rather find that out from a photo two weeks before than at half past six on the night.

Sable Chefs is a division of The Velvet Effect (Pty) Ltd. Quotes and invoices come from The Velvet Effect. Prices include VAT.

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Your table. Our chefs. One evening.

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