SABLE

CHEFS

Gastronomy

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.

Technique first. Ferments, smoke, temperature held to the degree, and a lot of work done days before anyone sits down. This is the most demanding menu we run and the one we say no to most often — it needs the right kitchen and the right lead time. When it lands, nothing else we do comes close.

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.



COURSE 01

Starters

Pick one of these five for the table.

Beetroot & Rooibos Cured Salmon FISH

Sliced radish · honey glass · spinach dust · lemon and soy reduction

Melon Art VEG

Watermelon and sweet melon · feta · cucumber ribbon · melon and mint foam · chive oil

Ocean Island SEAFOOD

Lobster · lobster butter foam · caviar · lobster dust · parsley

Zucchini-Wrapped Kataifi VEG

Tahini · black garlic and parmesan paste · coriander oil

Oyster Mushroom Steak VEG

Capers · chives · miso glaze · coffee and balsamic sauce · cauliflower purée · white flowers

COURSE 02

Mains

Pick one of these five for the table.

Wellington Malay BEEF

Beef wellington · spinach · mustard and masala paste · mushroom oil · dark jus

Lamb Belly Roulade LAMB

Smoked mushrooms · pea · whipped goat's cheese · mint · chive oil · lamb jus

Octopus & Beetroot Pasta SEAFOOD

Lemon and caper butter · nori crisp · baby spinach · sea salt

Fat Duck DUCK

Breast stuffed with chicken liver pâté · cherry jus · mushroom purée · cranberry foam

Textures of Cauliflower VEG

Roast · puréed · pickled · crisp · truffle oil

COURSE 03

Desserts

Pick one of these five for the table.

Dark Chocolate & Olive Oil DESSERT

Aerated cocoa · sea salt · olive oil ice cream · chocolate mousse · chocolate and olive disc

Rooibos & Strawberry Pavlova DESSERT

Honey tuile · poached strawberry · ginger crumb · strawberry jam · rooibos crème pâtissière

Everything's Peachy DESSERT

Peach syrup · peach cake · peach ice cream · peach jam · peach caviar

Burnt Milk Tart DESSERT

Milk tart cube · pastry · oat crumb · vanilla cream · cinnamon syrup

Cheesecake & Fig DESSERT

Caramel · fig glass · seeded cracker · fig jam · fig syrup

THE NIGHT, PRICED

Gastronomy

R1 150

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

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.

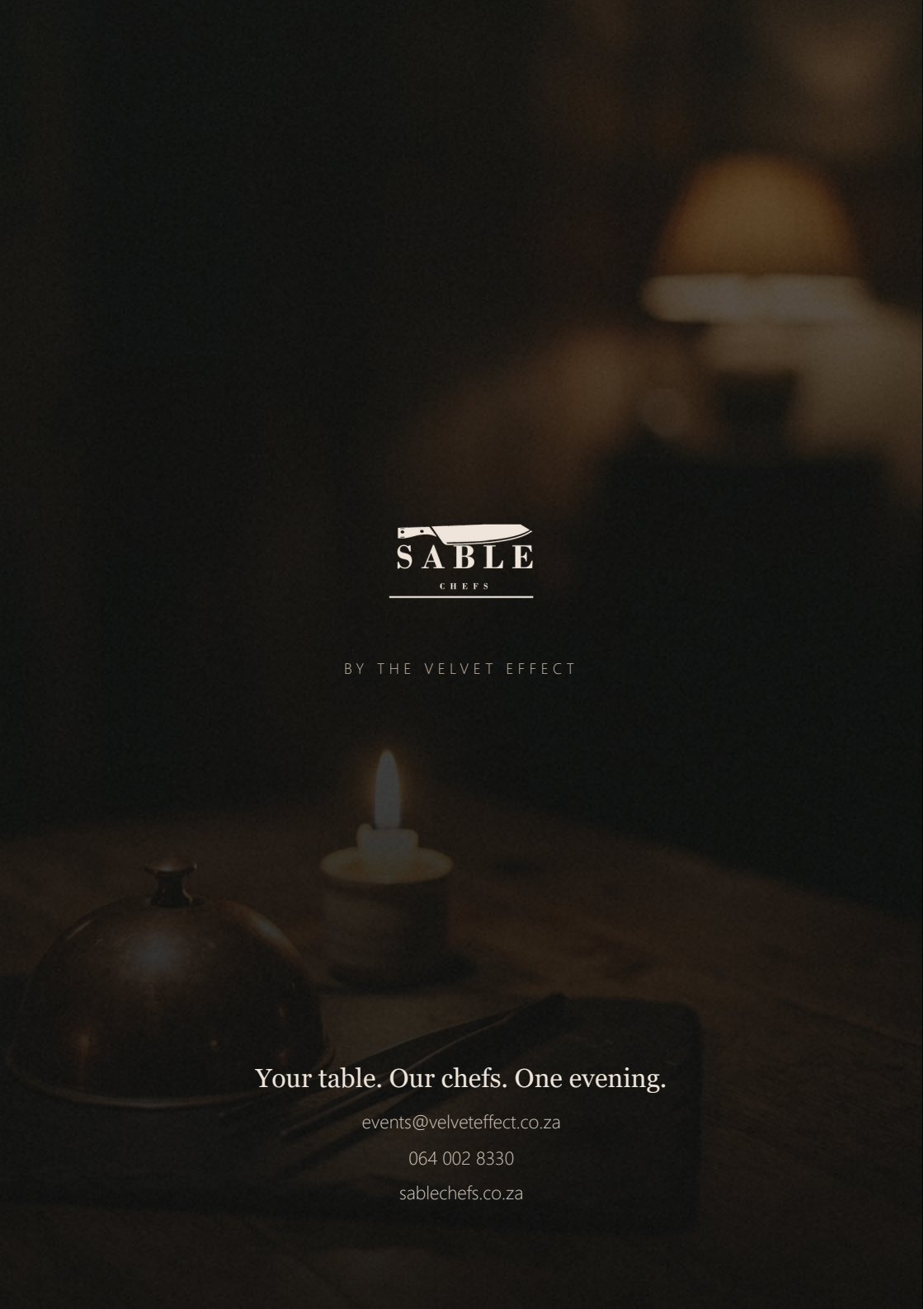
A dinner runs up to 7 hours door to door (5 for the smaller ones): about two hours to prep in your kitchen, three to four hours at the table depending on the numbers, and an hour to clean up. If an evening goes longer we agree it with you before we carry on, never afterwards.

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	Longest lead time of any Sable menu. Ferments and cures are started up to a week ahead, so this one closes for booking earlier than the others. It needs the most from a kitchen — four working burners, an oven we can hold to temperature, and fridge space we agree in advance. We will ask for photos before we confirm. The chef arrives earlier than on any other menu and brings more equipment. Several elements are finished to the second. Courses are paced by the kitchen, not by the table. Lobster and caviar are market-dependent. We confirm two days before and call you if it changes.
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.


SABLE
CHEFS
BY THE VELVET EFFECT
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