SABLE

CHEFS

Japanese

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.

Raw fish handled properly, clean dashi, sharp acidity and not much else on the plate. This one runs well in a home kitchen. Most of the work is knife work and timing rather than oven space, so the courses land hot and together.

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.

Yellowtail Sashimi FISH

Ponzu · yuzu kosho · spring onion · nori oil

Miso-Glazed Eggplant VEG

Grilled eggplant · sweet miso glaze · ginger · beetroot oil

Salmon & Avocado Tartare FISH

Crisp nori · wasabi cream · tobiko · pickled cucumber

Orange Chicken Karaage CHICKEN

Ginger-soy marinade · yuzu mayonnaise · charred lemon

Edamame & Shishito VEG

Sea salt · togarashi · charred lemon · toasted sesame

COURSE 02

Mains

Pick one of these five for the table.

Miso-Glazed Black Cod FISH

Sweet miso · pickled ginger · steamed rice · daikon

Beef Teriyaki BEEF

Shiitake · tenderstem · toasted sesame · steamed rice

Chicken Katsu Curry CHICKEN

Panko chicken · Japanese curry · sticky rice · house pickles

Beef Short Rib Ramen BEEF

Twelve-hour beef bone broth · soft egg · corn · nori · spring onion

Prawn & Vegetable Tempura Donburi SEAFOOD

Crisp tempura · tentsuyu · steamed rice · spring onion

COURSE 03

Desserts

Pick one of these five for the table.

Matcha Basque Cheesecake DESSERT

Burnt top · black sesame crumb · whipped cream

Yuzu Tart DESSERT

Torched meringue · shortbread · yuzu curd

Black Sesame Panna Cotta DESSERT

Kinako · honey · puffed rice

Mochi Trio DESSERT

Matcha · strawberry · black sesame

Japanese Cotton Cheesecake DESSERT

Whipped cream · macerated strawberry · matcha

THE NIGHT, PRICED

Japanese

R975

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

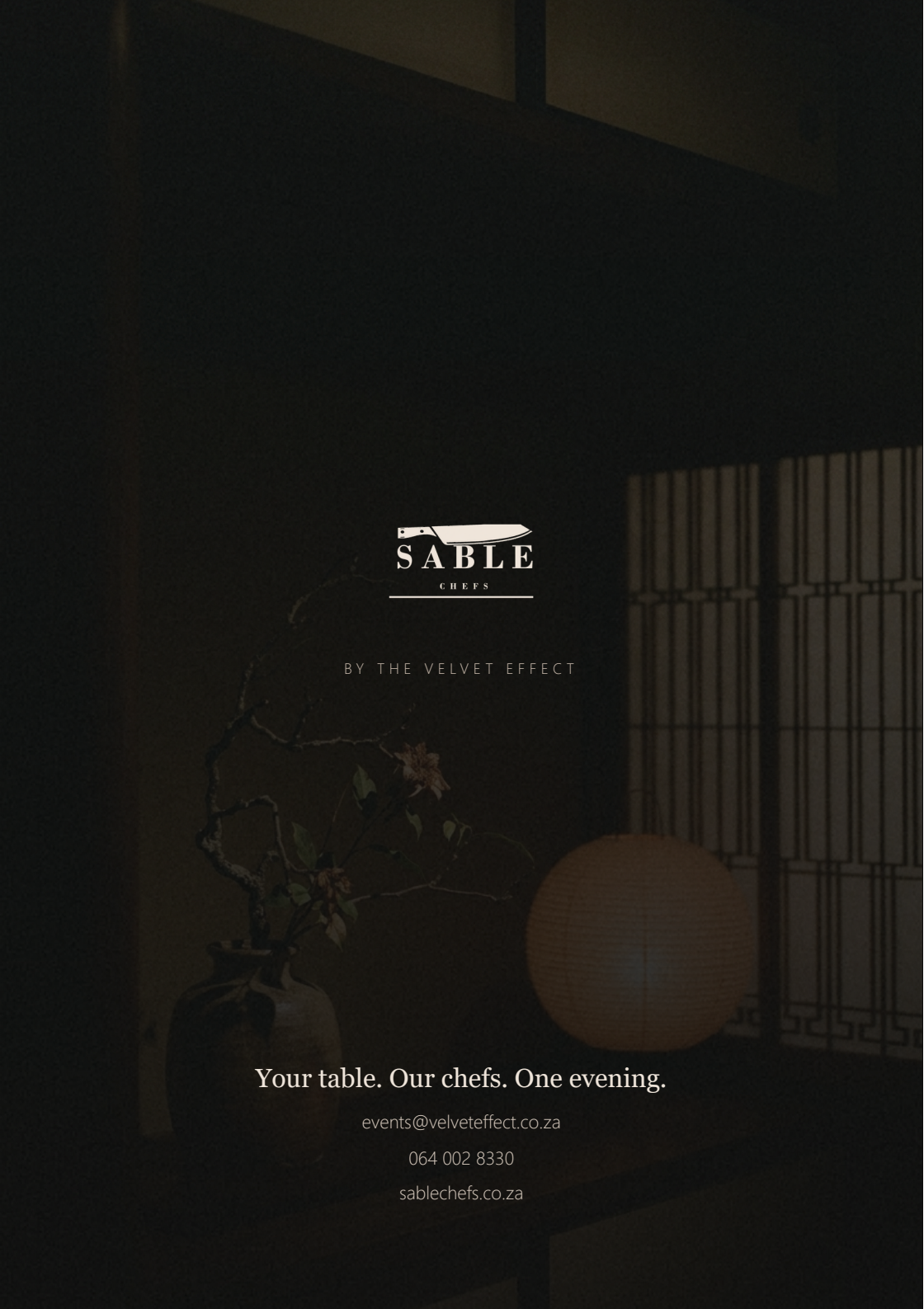
Prices include VAT and cover prep at our kitchen, cooking, service and the clean-up.

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.

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	Ramen and the short rib need a long braise, so they are prepped in Epping and finished in your kitchen. Raw fish is bought the morning of the dinner. If the market is short we will call you, not swap it quietly. The tempura course needs a working extractor. Send us a photo of the kitchen when you book.
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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