SABLE

CHEFS

Tapas

FIVE SMALL PLATES · FIVE MAINS · FIVE DESSERTS



PRIVATE DINING · CAPE TOWN

BY THE VELVET EFFECT

HOW THE EVENING WORKS

Eight plates for the table, the shape is yours.

Plates that keep arriving. Plancha, saffron and smoked paprika, put in the middle of the table for people to reach across. It is the least formal menu we do and usually the loudest table.

Tapas is eight plates for the table, not one dish per course. Three small plates always. Then you choose the shape of the rest: three mains and two desserts, or two mains and three desserts. Every plate is tapas-sized and everything is shared, so the table eats its way through the menu. Vegetarians, vegans and anyone with an allergy are served their own version of the same plates, 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

Small Plates

Pick three of these five, shared by the table.

Four Cousins Arancini BEEF

Mushroom · jalapeño and cheese · beef pepperoni · spinach and feta · each with its own dipping sauce

Booster Shots VEG

Beetroot · carrot · butternut soup shots · toasted brioche

Smoked Yellowtail Sashimi FISH

Sea salt · soy · wasabi · lemon

Ribeye, Blue Cheese & Fig Skewers BEEF

Grape juice braise · honey · miso · fig jus · parsley

Croquetas CHICKEN

Smoked chicken · aged cheese béchamel · aioli · beetroot caviar

COURSE 02

Mains

Pick two or three of these five, shared by the table.

Mini Ramen Bowls BEEF

Chicken, beef and veg bowls · ramen noodles · spring onion · red cabbage · nori · pickled ginger · sesame

Rainbow Hummus VEG

Beetroot · butternut · cauliflower · black garlic · warm naan

Mountains of Italy BEEF

Spaghetti · beef bolognese · cheddar béchamel · parsley · tomato and chilli oil

Skewered Charred Line Fish FISH

Roast pepper · caper · parsley oil · burnt butter sauce

Slow-Cooked Beef Cheek BEEF

Smoked paprika · chickpea · roast garlic · parsley

COURSE 03

Desserts

Pick two or three of these five, shared by the table.

Churros DESSERT

Thick drinking chocolate · cinnamon sugar

Crema Catalana DESSERT

Burnt sugar · citrus · cinnamon

Basque Burnt Cheesecake DESSERT

Cherry · olive oil · sea salt

Leche Frita DESSERT

Fried custard · cinnamon sugar · orange

Olive Oil & Orange Cake DESSERT

Yoghurt sorbet · honey · candied orange

THE NIGHT, PRICED

Tapas

R795

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

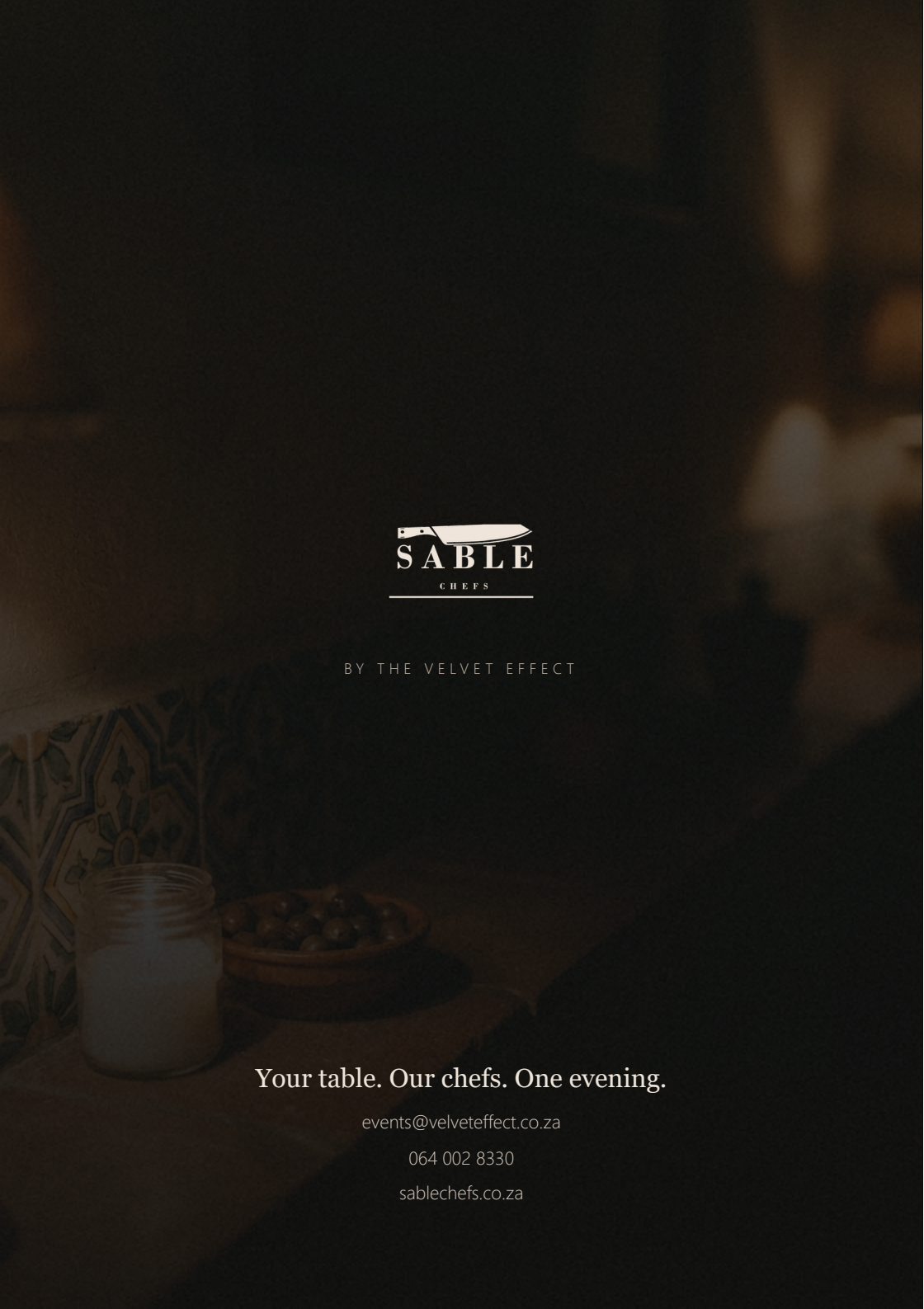
Prices include VAT and cover prep at our kitchen, cooking, service and the clean-up.

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	Everything goes to the middle of the table. Plates keep arriving; nothing is plated per person. The pepperoni and all sausage is beef, made in Epping. The beef cheek and the ramen broth are long jobs — twelve hours for the broth. Both start in Epping and finish in your kitchen. The ribeye skewers braise in grape juice, not wine.
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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