SUNSETS & Mermaids
RESTAURANT & BAR

SEASONAL MENUS

SUMMER SEASON

"IT'S COASTAL COOKING AT ITS BEST, WITH A DELICIOUS & DECADENT LOOK AT SEAFOOD."

Sunsets & Mermaids is the new place where Durbanites and travellers enjoy la dolce vita... the good life... in an intimate, all-day meeting place in the heart of Umhlanga Village.

Meet for a cocktail as the sun goes down. Indulge in the best locally caught seafood, with a hint of Italian coastal and Pacific rim flavours. Catch up with friends at any time of the day. Turn the everyday into a special occasion over a light lunch, sushi or a romantic dinner in a laid-back tropical setting that brings back memories of those long summer days.

Sunsets & Mermaids was inspired by the story of a mermaid that fell in love with the little town of 031 Durban. She travelled to Italy and to mythical places all over the world. She surfed Honolulu and fell in love with Atlantis. But her longing for Durban brought her back home every time. And here she stayed.

In tribute to her, this 100-seater restaurant is anchored by an oyster and sushi bar, serving the freshest hand-rolled sushi and oysters handpicked from the rock beds of the wild east coastline of KZN. The menu features old school classics and local seafood favourites, with a range of Italian coastal dishes to celebrate our mermaid's travels.

CANAPE SELECTION MENU

menu	price	vegetarian	chicken	seafood	beef	other
OPTION 1	300	1	1	1	1	1
OPTION 2	450	2	2	2	2	2
OPTION 3	580	3	3	3	3	3

VEGETARIAN

1. Jalapeño poppers, in a tempura crumb, stuffed with cheddar & mozzarella.
2. Melanzane al forno. Thinly sliced egg plant baked in the oven garnished with pepperoncino.
3. Carciofi, lightly dusted artichokes, caper butter, parmesan shavings. Drizzled with olive oil on a cocktail stick.
4. Caprese salad skewer. Finished with pesto & balsamic glaze.
5. Aranchini of mushroom & mozzarella. Served on a Chinese spoon with a tomato dipper.

CHICKEN

1. Chicken skewer chargrilled & smoky BBQ basted. Served with a dipper of wasabi mayonnaise.
2. Chicken nachos, served with all the trimmings.
3. Chicken poke seaweed tacos served in little bowls with sushi ginger, crunchy rice. Delicous.
4. Mexican flour taco topped with crunchy chicken and Mexican flavours.
5. Cocktail size chicken crunch sliders.

CANAPE SELECTION MENU

SEAFOOD

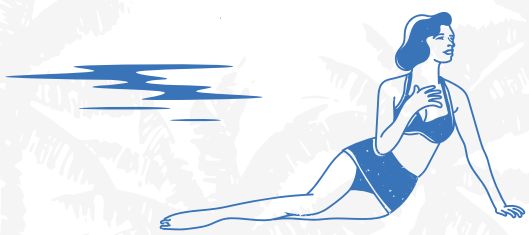
1. Tuna tataki. Seared fresh tuna grilled with a teriyaki glaze.
2. Salmon pate, sour dough crostini. Caper berry garnish
3. Fresh oysters (2) with a white balsamic and prawn tail dressing.
4. Prawn tempura, sweet chilli mayonnaise, kewpi mayo. Variety of sushi.

BEEF

1. Mini free range beef sliders, black & white sesame brioche, mayo, rocket & BBQ sauce.
2. Lamb curry bunny brioche. Tomato salad.
3. Free range beef carpaccio, (Rare) Little rice cakes, kewpi mayo, balsamic reduction.
4. Traditional Italian meat balls. Served with a tomato dipper.
5. Beef fillet skewers, pineapple chargrilled. Soy sesame dipper.

OTHER

1. Salmon roses filled with sticky rice, avocado. Topped with spicy prawns.
2. A variety of flat breads. Served on little boards.
3. Deep fried tuna pops. A Sunset & Mermaids classic. Served with habanero mayo.
4. Deep fried prawn ravioli. Served with tomato dipper.



SET MENU A | TWO COURSE

R320 VAT Inclusive

STARTER COURSE

CRUNCHY CHICKEN TACO crunchy chicken, guacamole, micro greens, japanese mayo, char-grilled pineapple & red onion pickle.

or

SALT & PEPPER SQUID top & tail two ways, deep-fried or grilled au natural & served with toasted ciabatta.

or

PRAWN FASHION SANDWICH layered with avocado, prawn & sushi rice.

MAIN COURSE

LINE FISH OF THE DAY served with a tomato & parsley butter, chips & king basmati rice, a firm favourite on our seasonal menus.

or

CHICKEN ALFREDO the classic served on penne.

or

SEAFOOD RISOTTO ½ PORTION prawns, clams, mussels, calamari, tomato, chardonnay & lemon finished in our secret tuscan way.

SUNSETS & MERMAIDS SEASONAL MENU SELECTION

SET MENU B | THREE COURSE

R480 VAT Inclusive

STARTER COURSE

CHARCOAL BEEF FILLET SKEWERS asian flavour soy & onion star anise dipper.

or

LINE FISH, FLOUR-DUSTED & FRIED served as a tapas bite with toasted seaweed, micro salad, japanese mayonnaise & caviar.

MAIN COURSE

PEPPERED BEEF FILLET finished in our char-grilled café de paris butter, served with skinny fries and a green peppercorn sauce.

or

DURBAN LAMB CURRY local durban homemade style, served with sambals.

or

PARMA POLLO chicken breast layered with mozzarella and pesto, wrapped in prosciutto crudo and baked in the oven. served on a bed of mash with a side of your choice.

or

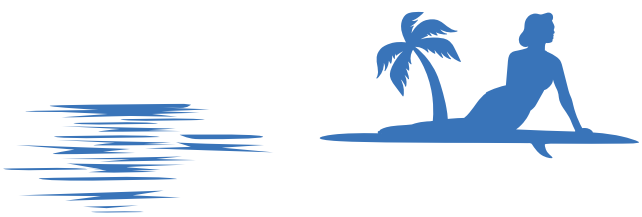
FLAVIO'S BOLOGNESE homemade napoli sauce and beef mince slowly cooked for the ultimate authentic experience, served with penne.

DESSERT

NAUGHTY NUTELLA crushed oreo, vanilla ice cream & swirls of nutella.

or

TRIPLE CHOCOLATE BROWNIE with a scoop of ice-cream chocolate honeycomb.



SET MENU C | THREE COURSE

R550 VAT Inclusive

STARTER COURSE

CHAR-GRILLED CALAMARI lemon butter or peri-peri & served with a side.

or

SIREN'S CRISPY RICE (4PC) spicy salmon or prawn, crispy rice squares, avo, caviar, teriyaki & sesame oil.

or

CHARCOAL BEEF FILLET SKEWERS asian flavour soy & onion star anise dipper.

MAIN COURSE

SEAFOOD AL FORNO prawns, clams, mussels, calamari, fired in the bag with tomato & lemon, baked with linguine.

or

BEEF FILLET (200G) green peppercorn sauce, steamed vegetables & roast pumpkin.

or

SEARED TUNA sesame crusted, sautéed greens, wasabi mash islands, teriyaki glaze & sendai umami sauce.

or

KING SIZE PRAWNS stacked cooked in the pizza oven, garlic, parsley, sea salt, lemon butter or peri-peri sauce, served with a side.

DESSERT

NAUGHTY NUTELLA crushed oreo, vanilla ice cream & swirls of nutella.

or

CRÈME BRÛLÉE ask about this week's flavour.

SET MENU D | CREATE YOUR OWN

speak to us about how you can create
your own functions menu.

VENUE HIRE

LIBRARY
library area at R 2 500 p/h

FULL RESTAURANT
full restaurant at R 10 000 p/h

rates vary according to the season

OTHER OFFERINGS

CORPORATE AND PRIVATE EVENT HOSTING ACTIVATIONS

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speak to our team and get your team or group of friends together host them in our private room for:

SUSHI MAKING WORKSHOP
capacity: 12 pax
R 600pp

includes:
- 6 different sushi types
- bottomless bubbly
- apron and all equipment

MIXOLOGY WORKSHOP
capacity 15 pax
R 650 pp

includes:
- x 2 different cocktails
- canapes

SIP & PAINT CLASS
capacity: 10 pax
R 550 pp

includes:
- apron
- canvas
- all art materials
- little easels to take home
- welcome drink

PIZZA MAKING EVENING
capacity: 10 pax
R 450 pp

includes:
- all pizza topping options

OTHER OFFERINGS

MUSIC
- a variety of DJs to select from.
- customized playlists to suit your party / event theme.

EVENT PHOTOGRAPHY
- photographers
- photo booths
- 360° camera booth

ALL YOUR DECOR REQUIRMENTS
customize your event with our in-house event co-ordinator assisting you with a look and feel for your event:
- cocktail tables and chairs
- candles
- florals
- photo backdrops
- menu designs
- welcome signs
- light up signage

CREATE YOUR OWN THEMED WELCOME DRINK
speak to our team and lets create your own mixology welcome drink for your guests.

CELEBRATION CAKE
our team will make your celebration cakes a reality.

CORPORATE GIFTING
speak to our team and view our luxury gifting ideas.

Special Dietary Requirements

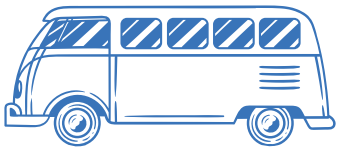
Please see below a couple of vegetable options available below to pre order. One option per function.

Paneer style Durban curry served with king basmati rice, sambals, delicious roti & poppadums.

Falafel burger, tzatziki, pickles, char-grilled peppers & aubergine.

Aubergine rotolo, spinach & ricotta filling, tomato reduction & parmesan shavings.

Vegetable mezze, homemade flat bread, hummus, charred aubergine pate, roast chickpeas, artichoke, stuffed pepperdews & olives.



CONTACT INFO

Biaggo Pelliccia

biaggo@sunmer.co.za

Sunsets & Mermaids

info@sunmer.co.za

T: 031 943 3044

@SUNSETS_MERMAIDS

@SUNSETSANDMERMAIDS

WWW.SUNMER.CO.ZA