



CLASSICAL MUSIC EVENINGS

AT THE LORD NELSON
RESTAURANT

In partnership
with Boschendal

CLASSICAL MUSIC EVENINGS

ENJOY AN EVENING OF CULINARY AND
MUSICAL EXCELLENCE

Soprano and pianist Lisa Engelbrecht joins mezzo soprano Lindsay Thomson from classic duo 'The Opera Angels' to perform for diners at the Lord Nelson Restaurant.

Anticipate a fantastic repertoire, ranging from opera arias and classic European art songs to Broadway hits and contemporary favourites.

CONCERT DATES:

6 APRIL AND 8, 15, 22 JULY 2019
from 6:30pm - 10:30pm

27 JULY

A SPECIAL CONCERT WITH THE
CAPE OPERA ENSEMBLE

COST:

R650 PER PERSON
INCLUDING A WELCOME GLASS OF BRUT MCC, A
THREE COURSE DINNER WITH WINE PAIRING

BOOKINGS ESSENTIAL

restaurantreservations.mnh@belmond.com
021 483 1948



BELMOND
MOUNT NELSON HOTEL
CAPE TOWN



BOSCHENDAL
Founded 1685

PROGRAM

"A MAGICAL NIGHT AT THE OPERA" OPERA ANGELS

6:30 pm

Arrival

Guests kindly requested to be seated by 7:00pm

7:00pm

INVITATION TO THE OPERA

Song to the Moon aria Rusalka - Dvořák

The Flower duet - Lakmé Delibes

Sull' aria duet The Marriage of Figaro - Mozart

Vilja The Merry Widow - Lehar

Quando m'en vo Musetta's Waltz La Bohème - Puccini

O mio babbino caro aria Gianni Schicchi - Puccini

7:20pm

Starters served

8:00pm

THE MAGIC OF MUSICALS

"I could have danced all night" duet My Fair Lady Lerner/Lowe

"Things change" duet Little Women - Adamo

"I feel Pretty" West Side Story - Bernstein

"Phantom of the Opera" medley - Andrew Lloyd Webber

8:20pm

Main course served

9:00pm

MEDITERRANEAN NIGHT MUSIC

"Belle Nuit" duet. The Tales of Hoffman Offenbach

"Mon Coeur s'ouvre a ta voix" Samson and Dalilah Saint Saens

"Nella Fantasia" duet Morricone

"Gira con me" Foster

9:20pm

Dessert served with tea or coffee

MENU

STARTERS

OSTRICH TARTARE

spiced prune puree, fermented beetroot, tabbouleh, labneh

or

HEIRLOOM TOMATO SALAD

smoked tomato Panna Cotta, caper dressing, dried olives, pine nuts

Boschendal 1685 Sauvignon Blanc 2018

A melange of yellow tropical fruits and green apple tartness.

A soft, full-bodied wine with a zesty mineral finish

MAINS

GRILLED LAMB LOIN

bean salad, lamb bacon crumble, lemon and scallion,
crushed potato, confit lamb neck

Boschendal 1685 Merlot 2016

Rich red cherry plum and pronounced ripe mulberry notes.

An elegant cool-climate style of wine with intensity of fruit

or

PAN FRIED SEA TROUT

potatoes cooked in seaweed, chorizo, calamari,
tender stem broccoli, squid ink cracker

Boschendal 1685 Chardonnay 2017

*Zesty citrus fruit flavours less to a well balanced soft, buttery
character from barrel fermentation and maturation*

DESSERT

COFFEE OPERA CAKE

smoked hazelnut meringue with a chocolate crème
and Grand Marnier ice-cream

or

BAKED LEMON AND THYME TART

with salted caramel ice-cream

Boschendal Demi-Sec MCC NV

*Decadent brûlée and almond Biscotti deliciousness,
balanced with an alluring orange peel hint.*

TEA AND COFFEE