

COLD STARTERS

Beef Steak Tartare

Chopped Raw Fillet of Beef mixed with Capers, Onions, Dill Cucumber, Raw Egg Yolk, Dijon Mustard & Chillies
OR you can mix it to your taste

R99

Tuna Tartare

Chopped Raw Tuna Loin with Red Onions, Lemon Juice, Chillies, Parsley, Coriander Leaves, Avocado & Wasabi Puree & Lemon Oil

R99

Beef Carpaccio

Thinly Sliced Raw Beef with Deep Fried Capers, Spring Onions, Wild Rocket, Parmesan Shavings & Lemon Dressing

R95

Venison Carpaccio

Ask Your Service Ambassador

R95

Salmon Tian

Layers of Cooked and Smoked Salmon with Mascarpone, Cream Cheese, Citrus Zest and Chives, topped with Avocado Puree and Red Caviar. Served with Marinated Cucumber Ribbons

R85

Prawn Tails

Poached Prawn Tails marinated in a Roasted Garlic and Chilli Emulsion, served with Avocado Puree and Homemade Crispy Tortilla Chips

R90

Saffron Pear and Goat's Cheese (V)

Saffron Poached Pear layered with Goat's Cheese and Candied Pecan Nuts, served on a Watercress Coulis with Thyme and Honey

R90

Oysters (when available)

R25

Blood Mary Granita with Crispy Fried Onions Rings

R32

Creamed Horseradish, Lemon Juice & Chives

R32

Chilli, Lime & Onion Salsa with Soya Pearls

R32

Smoked Salmon Wrapped with Cream Cheese, Fresh Basil and Onion Salsa

R32

HOT STARTERS

Crumbed Crocodile Tail

Crocodile Tail Strips, crumbed and Deep Fried, served with Pickled Celery and Tamarind Dressing
R99

Bone Marrow

Rosemary and Garlic Roasted Bone Marrow with Red Onion Marmalade and Parsley Salad and Toasted Bread
R80

Baked Camembert (V)

Saffron Poached Pears, Almond & Cranberry Crumble, Hibiscus Honey, served with Freshly Toasted Brioche
R95

Duo of Smoked Snoek

A Snoek Cake and a Parcel, served with Cucumber Spaghetti and a Coriander Dipping Sauce
R85

Scallops

Pan Fried Scallops served on Vanilla Infused Pea Puree, with fresh Green Apple, Smoked Corn and an Apple Syrup
R119 / *Add Crispy Parma ham* R125

Quail

Brioche Crumbed Quail Breast, Orange Quail Leg Confit and Caramelised Fennel, drizzled with a Rosemary Infused Syrup
R115

Mushroom Tart

A Medley of Sautéed Mushrooms, served in a Crispy Pastry Shell with Onion Puree and Crème Fraiche
R89

Trinchado

Creamy Portuguese-style mild Beef and Baby Onions served with Toasted Bread
R99

Chicken Livers

Pan Fried Chicken Livers, served in a choice of Sauce with Bread

Creamy Peri-Peri & Peppadew or Regular Peri-Peri & Peppadew
R75

Snails

Blue Cheese, Smoked Springbok, Black Pepper and Thyme
R85

Garlic Butter or Creamy Garlic
R75

Fried Corn, Parsley and Garlic Puree
R80

Soups (Ask Your Service Ambassador)

Mushroom and Biltong

Soup of the Day

R65

SALADS

Poached Pear

Port Poached Pears, Goat's Cheese, Rocket, Candied Walnuts, Radicchio and Watercress, mixed with a Caramelised Orange Dressing
R85

Biltong

Sliced Biltong, Crumbled Roquefort Blue Cheese, Roasted Cashew Nuts, Basil Stuffed Peppadews, Preserved Figs, Homemade Tortilla Chips and a Variety of Lettuce, drizzled with a Mild Horseradish and Chutney Dressing
R109

Smoked Chicken

Slices of Smoked Chicken Breast, Radicchio, Romaine Lettuce, Fresh Grapefruit, Slow Roasted Tomatoes and Buffalo Mozzarella, mixed with a Tarragon Dressing
R88

Roasted Beetroot and Butternut (V)

Oven Roasted Beetroot and Butternut, Wild Rocket, Watercress, Toasted Pumpkin Seeds, Danish Feta and Orange Segments, finished with a Tarragon Dressing
R80

Kream Tabbouleh (VV)

Bulgur Wheat mixed with Fresh Cucumber, Tomatoes, Parsley and Red Onions, mixed with a Lemon Dressing
R70

Smoked Salmon

Marinated Fennel, Radish, Baby Spinach, Cucumber and Beetroot, served with a Tzatziki Dressing
R95

Avocado – Seasonal
R35

VEGETARIAN (V) & VEGAN (VV) ITEMS

Falafel (V)

Deep Fried Chickpea Falafel, served with Char Grilled Baby Marrows, Minted Cucumber Salad and Tzatziki
R145

Salt Roasted Carrots and Beets (VV)

Carrots and Beetroot, covered with Salt and Roasted in the Oven, served with Hummus and Homemade Tortilla Chips
R145

Baby Marrow Noodles (VV)

Baby Marrows Noodles, covered in a Basil Pesto and served with Marinated Artichokes, Broccoli, Sautéed Mushrooms and Parmatier Potatoes
R155

Cape Malay Vegetable Curry (VV)

A Variety of Vegetables served in a Fruity Mild Malay Curry Sauce with Basmati Rice, Roti and Sambals
R139

MAIN COURSES

POULTRY

Confit Chicken

Two Chicken Leg Quarters Confit in Duck Fat, served with Parmesan and Parsley Risotto, Butternut Puree and a Lime & Coriander Sauce
R169

Confit Duck

Two Duck Leg Quarters, French Trimmed and Confit in Duck Fat, served with Sweet Potato Fries, Green Beans and a Blackberry and Ginger Sauce
R199

Chicken Parmesan

A Crumbed and Fried Chicken Breast, smothered in an Italian Tomato Sauce, served on a bed of Linguine and covered with Melted Mozzarella and Parmesan
R145

FROM THE WATERS

Salmon

220g Salmon Fillet cooked to your specification, served with a Dill and Citrus Risotto, Pickled Fennel & Lemon Butter
R199

Sole

250g Sole, Whole or Filleted, served with Sautéed Button Mushrooms, Basmati Rice and a Parsley, Lemon and Pine Nut Brown Butter
R195

Whole Trout

Served with an Olive, Tomato, Caper, Cucumber and Basil Salsa, Parmantier Potatoes & Orange Hollandaise Sauce
R195

Salt & Pepper Calamari

Grilled or Fried Calamari Tubes, seasoned with Salt and Freshly Ground Black Pepper, served with Spring Onion Basmati Rice, Sautéed Bok-Choi and Italian Arrabiata Sauce
R175

KREAM SEAFOOD CLASSICS

Calamari **R175**

6 x King Prawns **R249**

Served on a Bed of Spring Onion Basmati Rice with a Choice of One Sauce:
Lemon Butter
Mozambican Peri-Peri Sauce
Garlic Butter
Chilli, Lime & Coriander

FROM THE LAND

SIGNATURES

Fillet Bone Marrow

250g of Beef Fillet, Char Grilled and served with Roasted Bone Marrow, Bordelaise Sauce, Roasted Onions, Slow Roasted Tomatoes, Mushrooms and a Potato Fondant

R199

Fillet Camembert

250g Beef Fillet, Char Grilled and topped with Sesame Crusted Camembert, Marula and Green Peppercorn Sauce, Roasted Garlic Mashed Potatoes and Sautéed Spinach with Shiitake Mushrooms

R199

Smoked Pork Belly

Served with Apple and Sage Infused Mashed Potatoes, a Nutty Butternut Puree, Spring Onions and a Creamy Calvados & Wholegrain Mustard Sauce

R190

Sirloin Biltong Blue Cheese

300g Beef Sirloin, Char Grilled and topped with a Blue Cheese Sauce, Crumbled Roquefort Blue Cheese, Smokey Biltong Sauce and Crispy Biltong Shavings, all served on a bed of Red Onion Marmalade with Wilted Spinach and a Potato Fondant

R185

Lamb Loin Chops

Three 120g Lamb Loin Chops, Char Grilled served with Parmantier Potatoes and Ratatouille, Slow Roasted Tomatoes and Basil Pesto

R190

COMFORT FOOD

Oxtail

Red Wine Braised Oxtail, served with Mushroom, Parmesan & Parsley Risotto, Steamed Broccoli and Bordelaise Sauce

R189

Lamb Shank

Braised Lamb Shank, served with Chive infused Mashed Potatoes, Sautéed Green Beans and Tomato & Cumin Sauce

R199

Lamb Neck Curry

A Mild Tomato Based Curry, served with a Deep Fried Poppadum & Sambals, and a choice of Coconut Basmati Rice OR Roti

R190

Butter Chicken Curry

Chicken served in a Mildly Spiced Curry Sauce with a Deep Fried Poppadum & Sambals, and a choice of Coconut Basmati Rice OR Roti

R169

FROM THE GRILL

CLASSICS

Pork Loin Ribs (600g)
R179

Beef Ribs (600g)
R179

Fillet(250g)
SQ

Rump(300g)
R160

Sirloin(300g)
R160

T-Bone(500g)
R170

Served with one choice of side

RARE & SPECIALITY CUTS

A selection of rare breed prime cuts sourced by our artisan suppliers. Availability is dependent on our suppliers

Served with choice of one side

Tomahawk (600g)
SQ

Bone in Prime Rib (500g)
SQ

Black Angus T-Bone (500g)
SQ

Black Angus Rump (300g)
SQ

Speciality Cut of the Week
SQ

VENISON

The availability of our Venison is dependent on our Artisan Suppliers, as well as the season. Your Service Ambassador will inform you should any item not be available. The style of the dishes may also change regularly.

Venison Shank

ask your Service Ambassador

Ostrich Fillet

Crocodile Tail Fillet

Venison Cut of the Week

ask your Service Ambassador

CAJUN STYLE DISHES

All items served with a Caramelised Onion, Mixed Lettuce and Slow Roasted Tomato Salad, with Skinny Fries and a Spicy Vanilla Cajun Sauce

Rump or Sirloin

R185

Chicken Breast

R135

Hake

R135

Baby Kingklip

R190

SIDES

R25

Home Cut Potato Chips

Skinny Fries

Sweet Potato Fries

Chive Mashed Potatoes

Potato Fondant

Spring Onion Basmati Rice

Market Vegetables

Sautéed Baby Marrows

Sautéed Green Beans with Garlic

Sautéed Bok Choy

Side Salad

Sauces

R35

Creamy Pepper

Brandy & Mustard

Chimichurri

Creamy Mushroom & White Truffle

Blue Cheese, Black Pepper & Thyme

Bordelaise

Homemade Peri-Peri

Cheese

Café de Paris

GOURMET SUSHI

Spicy Salmon & Prawn Fashion Sandwich (8 Pc)

Salmon, prawn, spring onion, 7 spice & roe
R99

Three Way Nigiri (2 Pc)

Seared Salmon, Prawn & Avocado topped with Sushi Mayo & salmon roe
R69

Malvinas Rolls (5 Pc)

Grilled Calamari, Carrots & Avocado, topped with spicy Mayo
R79

Tempura Rolls (4Pc)

Avocado & Cucumber Rolls topped with sweet chilli & mayo glazed Tempura Prawns
R99

Crispy Fashion Fusion (8 Pc)

Fashion Sandwiches filled with fried Crab, Avocado & Sushi Mayo, topped with Teriyaki Sauce
R95

Tofu Pockets (2 Pc)

Sweet Tofu Pocket filled with Rice, Avocado & your choice of Prawn, Salmon or Tuna
R59

Sushi Salad

Crab, Prawn, Cucumber & Sushi Mayo drizzled with sweet Thai Chilli Sauce
R75

Seared Tuna Sashimi (6 Pc)

Seared Tuna sashimi topped with wasabi Mayo, pickled ginger, red and spring onions and drizzled Teriyaki Sauce
R95

Salmon or Tuna Roses (2 Pc)

Tuna & Avocado wrapped in Rice topped off with Spicy Sushi Mayo & Salmon Roe
R55

Salmon and Prawn Roses (2 Pc)

Salmon, Prawn & Avocado wrapped in rice, topped off with Sushi Mayo & Salmon Roe
R65

Dragon Rolls (8 Pc)

Tempura Prawn & Lettuce Rolls topped with BBQ Eel, Avocado, Salmon Roe & Teriyaki Sauce
R135

Crispy Spicy Tuna Rice Salad

Sushi Rice topped with crispy Spicy Tuna, Spring Onions & sweet-sour Soya
R99

Strawberry Cheese Roll (8 Pc)

Strawberries, Avocado & Cream Cheese wrapped with sushi rice & rice paper topped with honey
R79

SUSHI

NIGIRI (2 Pc)

Tuna or Salmon or Prawn or Crab

R49

SASHIMI (3Pc)

Salmon or Tuna or Prawn

R79

Eel

R95

MAKI (6 Pc)

Crab or Cucumber & Avocado

R49

Salmon or Tuna

R59

Prawn or Smoked Salmon or Eel

R65

CALIFORNIA ROLLS (8 Pc)

Cucumber Bamboo Rolls (Salmon, Tuna or Prawn) (4 pc)

R79

Crab

R65

Salmon or Prawn or Spicy Tuna or Smoked Salmon and Cream Cheese

R89

Rainbow Salmon

R95

Vegetarian

R59

HAND ROLLS (Each)

Vegetarian

R49

Salmon or Prawn or Spicy Tuna or Crab

R59

Tempura Prawn

R62

FASHION SANDWICHES (8 Pc)

Prawn or Spicy tuna or Salmon or Rainbow Salmon

R98

Vegetarian

R65

Crab

R79

DESSERTS

Candy Crush

Layers of Rainbow Coloured Cheesecake, served with Crushed Candy Cane, Gin & Tonic Jelly, Candy Floss, Candied Popcorn and Bubblegum Ice Cream

R75

Blondies & Brownies

Decadent White and Dark Chocolate Brownies, served with Pistachio Ice Cream

R75

Blonde Chocolate Ganache Tart

Blonde Chocolate Ganache, served in a Pastry Crust with Earl Grey Tea Streusel and Berry Sorbet

R75

The Hive

Frozen Honey and Almond Nougat Parfait, served with a White Chocolate Hive, Lime Gel, Honeycomb, Vanilla Confit Orange Segments and Almond Crumble

R75

Crepes

Fruit and Mascarpone filled Crepe Parcels, Served with Vanilla Syrup and Hazelnut Ice Cream

R75

Crème Brulee

Classic Vanilla Bean Crème Brulee, served with Popcorn and Salted Caramel Ice Cream

R69

Ice Cream or Sorbet (2 Scoops)

2 Scoops of our Range of Ice Creams or Sorbets

Ask Your Service Ambassador

R45