

COLD STARTERS

Beef Steak Tartare

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

R105

Tuna Tartare

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

R110

Beef Carpaccio

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

R99

Salmon Gravlax

Home-Cured and Chamomile-Smoked Salmon, Dill Apple Cubes, Herb Croutons, Apple & Star Anise Gel and Toasted Sesame seeds

R99

Prawn Tails

Sautéed Prawn Tails in a Garlic & Black Pepper Butter served on a Crab & Cucumber Salad with a Chilli Lime Dressing

R99

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

R95

Oysters (when available)

R25

Bloody Mary Granita with Crispy Fried Onions Rings

R32

Creamed Horseradish, Lemon Juice and Chives

R32

Chilli, Lime & Onion Salsa with Soya Pearls

R32

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

R32

HOT STARTERS

Crocodile

Crocodile Tail Strips, Crumbed and Deep Fried, served with Smoked Crocodile Carpaccio, Pickled Celery and Tamarind Dressing
R99

Bone Marrow

Rosemary and Garlic Roasted Bone Marrow with Red Onion Marmalade, Parsley Coulis and Toasted Ciabatta
R85

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 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

Partially De-Boned, Pan-Fried Quail in Herbs and White Wine, with a Bourbon-Poached Pear and Rosemary Orange Syrup
R115

Wild Mushroom Risotto Balls

Wild Mushrooms, Garlic and Parsley Mixed in a Risotto and Mozzarella Ball with Roasted Onion Puree, Chopped Rocket and Chive Crème
R89

Mushroom Biltong Trinchado

Sautéed Beef Cubes, Mushrooms and Biltong in a Mild Creamy Peri-Peri Sauce
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

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
R99

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 & 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
R95

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
R80

Smoked Salmon

Grilled Haloumi, Marinated Fennel, Radish, Baby Spinach, Cucumber and Beetroot, served with a Tzatziki Dressing
R110

****Avocado – Seasonal****

R35

MAIN COURSES

POULTRY

Confit Chicken

Two Chicken Thighs and a Drumstick Confit in Duck Fat, served with Parmesan & 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 & Ginger Sauce

R210

Chicken Parmesan

A Crumbed and Fried Chicken Breast topped with Melted Mozzarella and Parmesan served on a bed of Linguine in a Italian Tomato Sauce

R145

Cajun Chicken Breast

Served with a Caramelised Onion, Mixed Lettuce & Slow-Roasted Tomato Salad, with Skinny Fries and a Spicy Vanilla Cajun Sauce

R145

VEGETARIAN (V) & VEGAN (VV) ITEMS

Falafel (V)

Deep-Fried Chickpea Falafel, served with Chargrilled Baby Marrows, Minted Cucumber Salad and Tzatziki

R145

Baby Marrow Noodles (VV)

Baby Marrow Noodles, covered in a Basil Pesto and served with Marinated Artichokes, Broccoli, Mushrooms and Parmantier 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

FROM THE WATERS

Salmon

220g Salmon Fillet Cooked to Your Specification, served on a Pea Veloutè, Chive Baby Potatoes, Sautéed Beans & Peas and a Crisp Puff Pastry Disc

R220

Sole

250g Sole, Whole or Filleted, served with a Mushroom Pea Ragout, Glazed Carrots, Toasted Pine Nuts and a Brown-Butter Emulsion

R195

Whole Trout

Served with a Warm Baby Potato, Lemon, Caper, Parsley Salad and a 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

Cajun Hake

250g Cajun Pan-Fried Hake Fillet served on a Rocket, Parmesan, Onion Marmalade & Slow-Roasted Tomato Salad, Balsamic Reduction and Skinny Fries

R135

Baby Kingklip

450g Whole Baby Kingklip on the bone, Skinny Fries, Roasted Butternut and Feta Stack and an Oregano Lemon Butter

R199

King Prawns

6 x King Prawns 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

R249

FROM THE GRILL

SIGNATURES

Fillet Bone Marrow

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

R215

Fillet Camembert

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

R215

Smoked Pork Belly

Served with Apple & 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, Chargrilled 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

R189

Lamb Loin Chops

Three 120g Lamb Loin Chops, Chargrilled and served with Fondant Potato and Ratatouille, Slow-Roasted Tomatoes and Basil Pesto

R190

Oxtail

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

R210

Lamb Shank

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

R220

Lamb Curry

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

R190

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

R220

Ostrich Fillet

R220

Venison Cut of the Week

ask your Service Ambassador

R220

CLASSIC GRILLS

Served with Vegetables of the day

Pork Loin Ribs (600g)

R179

Beef Ribs (600g)

R179

Fillet(250g)

SQ

Rump(300g)

R165

Sirloin(300g)

R165

French Trimmed Tomahawk (600g)

R195

T-Bone(500g)

R180

Sauces

R35

Creamy Pepper

Brandy & Mustard

Chimichurri

Creamy Mushroom & White Truffle

Blue Cheese, Black Pepper & Thyme

Bordelaise

Peri-Peri

Cheese

Café de Paris

GOURMET SUSHI

Spicy Salmon and Prawn Fashion Sandwich (8 Pc)

Salmon, Prawn, Spring Onion, 7 Spice and Roe
R109

Three Way Nigiri (2 Pc)

Salmon, Prawn and Avocado topped with Sushi Mayo and Salmon Roe
R75

Malvinas Rolls (5 Pc)

Grilled Calamari, Carrots and Avocado, topped with Spicy Mayo
R87

Tempura Rolls (4Pc)

Avocado & Cucumber Rolls topped with Sweet Chilli & Mayo Glazed Tempura Prawns
R109

Crispy Fashion Fusion (8 Pc)

Fashion Sandwiches filled with Fried Crab, Avocado and Sushi Mayo, topped with Teriyaki Sauce
R105

Tofu Pockets (2 Pc)

Sweet Tofu Pocket filled with Rice, Avocado and your choice of Prawn, Salmon or Tuna
R65

Sushi Salad

Crab, Prawn, Cucumber and Sushi Mayo drizzled with Sweet Thai Chilli Sauce
R83

Seared Tuna Sashimi (6 Pc)

Seared Tuna Sashimi topped with Wasabi Mayo, Pickled Ginger and Red & Spring Onions, drizzled with Teriyaki Sauce
R105

Salmon or Tuna Roses (2 Pc)

Tuna and Avocado wrapped in Rice, topped off with Sushi Mayo and Salmon Roe
R60

Salmon and Prawn Roses (2 Pc)

Salmon, Prawn and Avocado wrapped in Rice, topped off with Spicy Sushi Mayo and Salmon Roe
R72

Dragon Rolls (8 Pc)

Tempura Prawn and Lettuce Rolls topped with BBQ Eel, Avocado, Salmon Roe and Teriyaki Sauce
R149

Crispy Spicy Tuna Rice Salad

Sushi Rice topped with Crispy Spicy Tuna, Spring Onions and Sweet & Sour Soya
R109

Strawberry Cheese Roll (8 Pc)

Strawberries, Avocado and Cream Cheese wrapped with Sushi Rice and Rice Paper, topped with Honey
R87

SUSHI

NIGIRI (2 Pc)

Tuna or Salmon or Prawn or Crab

R54

SASHIMI (3Pc)

Salmon or Tuna or Prawn

R87

Eel

R105

MAKI (6 Pc)

Cucumber & Avocado or Crab

R54

Salmon or Tuna

R65

Prawn or Smoked Salmon or Eel

R72

CALIFORNIA ROLLS (8 Pc)

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

R87

Crab

R72

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

R98

Rainbow Salmon

R105

Vegetarian

R65

HAND ROLLS (Each)

Vegetarian

R54

Salmon or Prawn or Spicy Tuna or Crab

R65

Tempura Prawn

R68

FASHION SANDWICHES (8 Pc)

Prawn or Spicy Tuna or Salmon or Rainbow Salmon

R108

Vegetarian

R72

Crab

R87

DESSERTS

Candy Crush

Layers of Rainbow-Coloured Cheesecake, served with Crushed Candy Cane, Gin & Tonic Jelly, Candy Floss, Candied Popcorn and Bubble-gum 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 & Almond Nougat Parfait, served with a White Chocolate Hive, Lime Gel, Honeycomb, Vanilla-Confit Orange Segments and Almond Crumble

R75

Crepes

Fruit & 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