

Starters

Corn and citronella soup

pink pepper
polenta crouton
480

Caesar salad

chicken satay
crispy pancetta
580

Lyonese salad

poached egg
scarole and frisee
crispy bacon
mustard vinaigrette
680

Sashimi

ginger
soya sauce
680

Niçoise salad

yellow fin tuna
potato • beans
capsicum
680

Grilled vegetables ‘V’

goat cheese
basil pesto
480

Shrimp tempura

wasabi papaya
marinated daikon
680

Beef pastrami salad

pear • rocket leaves
pecorino salad
580

Home made smoked marlin

palm heart salad
680

Gaspacho ‘V’

croutons • sour cream
chive foam
pickled shallots
480

Tahitian style tuna

marinated in coconut
milk & lime
680

Thai papaya salad and prawn cakes

peanuts • fish sauce
coriander & lime
680

Tomato & mozzarella salad ‘V’

basil pesto
roasted pine nuts
620

From the grill

Red snapper

roasted vegetables
potatoes
lime butter sauce
980

Rosenburg prawns

tomato
greek olives & basil
1,380

Crab and clams

provençal style
1,180

Beef sirloin

wild mushrooms salsa
shaved parmigiano
1,280

Barbecue lamb spare-ribs

sautéed vegetables
1,180

Grilled baby fish

herb & citrus zest oil
vegetables
1,480

Grilled lobster

Madagascar vanilla sauce
2,100
HB Supplement 700

Mix grilled vegetables ‘V’

pesto sauce
780

Tandoori chicken leg

cucumber • roasted cumin
raita
980

Pork neck

peanut butter • grill red onion
1,180

‘V’ vegetarian dish

Prices are subject to 15% government value added tax

Desserts

White chocolate delicacies
flavoured with orange
chocolate sauce
chips and orange supreme
380

**Coconut and pineapple
“moelleux”**
strawberry coulis
vanilla ice cream
400

Fruits in “court bouillon style”
with citronella syrup
passion fruit sorbet
450

Panacotta flavored with mint
melon “coulis”, yogurt
sorbet
400

Tapioca with coconut milk
breton shortbread pastry
strawberry sorbet
sesame “tuile”
380

Assorted fresh fruits
300

Home made ice-creams and sorbets
300

Teas

Big ben - breakfast tea
blend of yunnan and assam
both mild and invigorating
round and spicy
200

Thé des lords – earl grey tea
with a flavour of
bergamot
200

**Margaret’s hope
darjeeling tea**
invigorating, fruity
with a great
character
200

Sencha superieure
powerful and vigorous,
it is a very pleasant
accompaniment to a meal
200

American coffee
grounded arabica
and robusta beans
served in a
french plunger
160

Espresso
concentrated
ground coffee with
special brewed
method
160

Coffees

Cappuccino
espresso with steamed
milk and foam
200

Espresso Macchiato
espresso topped with
milk foam
160

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Champagne and wine

By the glass

Lombard, brut – Epernay, France	1100
Lombard, rosé – Epernay, France	1300

Cassillero Del Diabolo – Sauvignon Blanc, Central Valley, Chile	290
Tortoise Hill, Blend – Paarl, South Africa	300
Chinkara – Chardonnay, Victoria, Australia	370

Cassillero Del Diabolo – Shiraz Rose, Central Valley, Chile	290
Reserve de La Cave St-Tropez – Provence, France	320

Cassillero Del Diabolo – Pinot noir, Central Valley, Chile	370
Tortoise Hill, Blend – Paarl, South Africa	330
Chinkara – Cabernet Merlot, Victoria, Australia	400

By bottle

Lombard, brut – Epernay, France	4400
Lombard, rosé – Epernay, France	4900
Moet et Chandon – Epernay, France	5000
Veuve Cliquot – Reims, France	5400

White

Brandvlei - Chardonnay, Western Cape, South Africa	1300
Du Toitskloof - Sauvignon Blanc, Western Cape, South Africa	1400
Canaletto – Pinot Grigio, Veneto, Italy	1400
Spice Route - Chenin Blanc, Paarl, South Africa	1500
Chinkara – Chardonnay, Victoria, Australia	1700
Chablis Premier Cru, Vau de Vey – Burgundy, France	3200

Red

Simonsvlei -Lifestyle, Merlot, Western Cape, South Africa	1400
Montepulciano d’Abruzzo – Canaletto, Italy	1400
Excelsior Paddock – Shiraz, South Africa	1400
Saxenburg Private Collection – Pinotage, Stellenbosch, South Africa	2000
Chateau La Commanderie, Grand Cru – St Emillion, France	3700

Rosé

Boschendal – Blanc de Noir, Groot Drakenstein, South Africa	1500
Reserve de la cave St. Tropez – Provence, France	1400
Tavel beaurevoir – Maître Chapoutier, Rhône, France	2100

For the complete wine list please seek assistance from our Sommelier.
Prices are subject to 15 % government value added tax