

SIGNAL



Hundreds of years ago, sailors braved high seas and uncharted territories to introduce the world to the wonders of fragrant herbs and spices.

In an age of discovery, where cultures and customs have paved the way for diverse cuisines and time-honoured cooking methods, Signal encourages the global traveler to plot a course over the Cape's ancestral landscape. With ingredients encompassing responsible and sustainable food practices and dishes crossing worldwide borders, we welcome you and hope you enjoy your journey.

MEAT OPTION

FARMERS' MARKET
fresh vegetables, herbs and flowers

BROTH AND BREAD
saffron-scented shellfish soup, roasted garlic foam
and brioche

SATAY AND SAMBAL
seared ostrich, apple-chilli sambal, peanut pickle and spiced
tomato

MANGO LASSI

CAPE MALAY
bobotie- spiced lamb loin, butternut puree and almond crumble

BLACK AND WHITE
coffee, chocolate ganache and salted caramel tartlet
with vanilla mascarpone ice cream

including wine 595
excluding wine 395

VEGETARIAN OPTION

FARMERS' MARKET
fresh vegetables, herbs and flowers

BROTH AND BREAD
saffron-scented tomato broth, chickpea fritters
and roasted garlic foam

SAMOOSA AND PICKLE
Goats cheese and potato samosas with apple chilli sambal,
peanut pickle and spiced tomato

MANGO LASSI

CAPE MALAY
bobotie- spiced lentils with a savoury bread and butter pudding

BLACK AND WHITE
coffee, chocolate ganache and salted caramel tartlet
with vanilla mascarpone ice cream

including wine 525
excluding wine 325

CAPE COSMOPOLITAN CUISINE

global contemporary dishes with a unique cape twist

STARTERS

- pan-seared scallops, prawns, avocado mousse, chili and lime 140
- asparagus catalan, sous vide tomato, mushroom carpaccio, pine nut and parmesan crumble (v) 75
- seared springbok, homemade yoghurt and blueberry cheese, smoked beetroot and pickled shimeji mushrooms 95
- sous-vide quail, truffled shoe-string potato, watercress purée, quail's egg and sesame aioli 85
- confit duck and parma ham terrine, red cabbage slaw and mango and coconut atchar 95
- cured salmon tartar, crème fraîche and salmon roe 95

MAINS

- free-range lamb rack, lentils and truffled-creamed potato 220
- buttermilk-poached free-range chicken breast, warm quinoa salad and sweetcorn purée 120
- pan-fried linefish, green herb risotto, orange and cumin 130
- grilled fillet of chalmar beef, potato croquettes, creamed spinach and tomato pickle 170
- bobotie-spiced ostrich fillet, cinnamon-roasted butternut and almond crumble 180
- slow-roasted free-range pork belly, summer bean cassoulet, apple and fennel 120
- potato gnocchi, smoked tomato, grilled aubergine and mozzarella (v) 95

PLAIN AND SIMPLE

- 21-day extra matured chalmar rib eye beef 145
- pan-roasted lamb rump 120
- sustainable seafood selection – linefish, squid, mussels and prawns 280
- giant tiger prawns 280
- spice-infused sous-vide duck 145

ON THE SIDE

- polenta chips, risotto, truffled creamed potato, seasonal vegetables, creamed spinach and roasted butternut 35 each

DESSERT and CHEESE

- peppermint crisp tart 50
- summer strawberries, sweet tomato confit, beetroot, lemon and thyme ice cream 50
- tropical fruit ceviche, passion fruit curd, coconut sorbet and black sesame gel 50
- muscovado parfait, gingerbread, plum jam, vanilla-poached plums and sesame nougatine 50
- sorbet and ice cream 50
- toasted pecan caramel tart, dark chocolate ganache, brûléed banana and vanilla-banana ice cream (vegan) 50
- please help yourself to our buffet selection of locally-sourced cheeses, homemade breads, pickled vegetables, traditionally preserved fruits, fresh cape grapes and crackers 120