

LUNCH

2 COURSES

145

3 COURSES

180

(excludes cheese selection)

FAST & FRESH - 60

soup of the day

spiced lentil salad, roasted butternut, spinach, toasted almonds and buffalo mozzarella (v)

saffron-infused quinoa salad with olives, tomato, goat's feta, roasted red onion and lemon and rosemary vinaigrette

truffled mushroom ragout on toasted ciabatta, poached egg and pancetta

fragrantly-poached chicken breast salad, coconut, red chilli, preserved ginger, pickled shimeji mushrooms and crispy onions

smoked potato, sweetcorn and mussel chowder

ostrich carpaccio with sous vide tomato, marinated courgettes, rocket, shaved parmesan and cumin vinaigrette

home-cured salmon, fennel bulb, ruby grapefruit, pickled cucumber and agave yoghurt dressing

MIDDAY MAINS - 90

pan-fried fish on warm chickpeas with roasted peppers, feta cheese and chermoula dressing

confit duck and whipped potato pie

21-day dry aged sirloin, grilled mushrooms, gorgonzola butter, caramelised onion and potato wedges

barbeque beef burger, grilled cheese, pickles, crispy onions and fries

cape grace fish and chips

cape grace 'club' sandwich with grilled chicken, crispy bacon, avocado, smoked tomato mayonnaise on home-made ciabatta

home-made tagliatelle with grilled aubergine, tomato sauce, toasted pine nuts and parmesan (v)

roasted garlic risotto with grilled prawns, chilli and lime

minted pea risotto, sous vide tomato, courgettes and camembert (v)

SWEET SURRENDER - 35

buttermilk panacotta, muscadell poached fruit and crunchy streusel

chocolate coffee tart with caramel ice cream

baked lemon cheesecake with pineapple sorbet

local artisanal cheese selection with fig preserve, crackers & cranberry rye bread 120

AFTERNOON TEA

SERVED DAILY IN THE LIBRARY 12h00 – 18h00

CREAM TEA

home-made scones, strawberry jam and cream
served with either loose-leaf tea or coffee
65

AFTERNOON TEA

traditional afternoon tea for one
includes traditional and savoury scones,
a selection of finger sandwiches and
irresistible sweet treats
served with either loose-leaf tea or coffee
80

DELUXE AFTERNOON TEA

traditional afternoon tea for one
includes traditional and savoury scones,
a selection of finger sandwiches and
irresistible sweet treats
served with a glass of sparkling wine and
either loose-leaf tea or coffee
125

FOR THE NOT-SO-HUNGRY...

try a slice of our delicious home-made cake
40 per slice

AND FOR THAT SPECIAL OCCASION...

our flourless, chocolate mousse cake is made to order (24 hours notice)
and stylishly presented in our signature cake box
320 per cake

WHAT'S ON

signal wine and dine season

winter indicates the start of the wine and dine season at signal
and once again we're offering a top-notch selection of the cape's
finest wine estates. so book your table and join executive chef,
malika van reenen as she and the cape's best winemakers take you
on a culinary journey during 2011.

330 per person

30 june

thelema mountain vineyards

28 july

rustenberg wines

25 august

hamilton russell vineyards

29 september

fairview winery

27 october

neil ellis wines

24 november

paul cluver wines