



starters

Soup of the Day	30
Vietnamese Basket <i>spring rolls, spicy fish balls, fresh greens & peanut sauce</i>	58
Deep Fried Camembert v <i>in a light beer batter with fig jelly & melba toast</i>	48
Duck Liver Skewers <i>with pickled ginger, sweet Thai chilli sauce and crispy noodles</i>	48
Pearwood Smoked Springbok Carpaccio <i>served with rocket & pecorino shavings</i>	45
"Tom Yum" Spicy Soup T <i>flavoured with lemongrass, chilli, ginger, garlic & Thai seasoning</i>	Fish 55 Prawn 57
Spiced Calamari Strips <i>dusted with savoury flour & deep fried, served on salad greens tossed in Asian dressing with a dill mayonnaise dipping sauce</i>	38
Tempura Prawns <i>with tempura coriander, julienne carrots & a Vietnamese dressing</i>	48

v Vegetarian

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Salads

Roasted Butternut & Toasted Sunflower
Seed Salad (v) 48

with baby spinach, feta & seasonal herbs

Greek Salad (v) 50

*tomato, cucumber, onion, feta, calamata style olives
& balsamic dressing*

Moroccan Couscous Salad (v) 48

*rich and robust middle-eastern flavours with chickpeas,
pinenuts, sultanas & sweet bell peppers*

Smoked Chicken Salad 58

*with baby greens, radish, avocado (when available),
croutons, pecorino shavings & a honey mustard dressing*

Pasta

*All dishes served with freshly made tagliatelle pasta
unless otherwise stated*

Chicken Pesto 85

strips of chicken in a creamy basil pesto sauce

Salmon, Dill & Cream 80

Baby Spinach, Feta, Tomato & Garlic (v) 72

Spinach & Ricotta Panzerotti (v) 76

with a creamy Napolitana sauce & a dash of crème fraîche

Main Courses

All main course dishes are served with a small complimentary serving of roast potatoes and seasonal vegetables. Any extra veg ordered will be charged for.

Fresh Fish of the Day	98
<i>with your choice of lemon & parsley butter, roasted garlic butter, basil sauce or lemon juice, olive oil & herbs</i>	
Kingklip du Jour	price on request
<i>uniquely prepared</i>	
Pecorino Crusted Chicken Breast	74
<i>served on herb mash with caper butter</i>	
Chicken & Mushroom Pie T	78
<i>slowly roasted chicken, tossed with button mushrooms, onions & béchamel sauce, baked in our homemade pastry</i>	
Crispy Roast Duck	98
<i>with Van Der Hum & orange sauce</i>	
Hanoi Beef or Fish	Beef 110 Fish 100
<i>a choice of grilled fillet medallions or line fish in oyster sauce with mushrooms, chilli & baby onions</i>	
Fillet Steak	120
<i>with your choice of green peppercorn sauce, roasted garlic butter, barbeque or hollandaise sauce</i>	
Slowly Roasted Greek Lamb	88
<i>in phyllo pastry with minted yoghurt</i>	
Venison Special	price on request
<i>ask your waitron for details</i>	

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Lamb Shank 125

on herb mash with a rosemary & red wine jus

Thai Green Curry Chicken 74

coconut milk infused with chilli, fried onions & poached with broccoli, baby corn & carrots

Vegetarian 68

Stuffed Calamari 74

filled with watercress, onion & feta, served with dill mayonnaise

Tongue 82

served on herb mash and baked with a wholegrain mustard mayonnaise

Smoked Salmon Fishcakes 78

with Béarnaise sauce

Vegetarian Dolmades 60

braised cabbage leaves stuffed with sautéed aubergine, mushroom & basmati rice, served with basil mayonnaise

Roasted Red Bell Pepper 80

stuffed with Danish Feta, artichokes, baby spinach & couscous, served with a balsamic vinegar reduction

Desserts

Roasted Chilli Honey Nut Ice Cream Sandwich	42
<i>with chocolate sauce</i>	
Banana Fritters	38
<i>with ice cream, honey & a sprinkling of sesame seeds</i>	
Decadent Chocolate Torte	46
<i>topped with flakes of dark chocolate & served with ice cream</i>	
Brandy Snap Basket	40
<i>filled with wild berry frozen yoghurt & mixed berries</i>	
Crème Brulee	38
Bread & Butter Pudding	42
<i>with fresh cream & apple sauce</i>	
Litchi & Lemon Sorbet	30
Ice Cream & Chocolate Sauce	30
Baby Meringues	38
<i>served with fresh fruit salad, vanilla ice cream & butterscotch sauce</i>	

...and for the not so sweet tooth...

Wild Fig Cheese Platter	75
<i>a premium selection of four local cheeses, served with a homemade tomato-ginger jam, spiced nuts & a biscuit trio</i>	

*Service charge not included.
If there are no objections, a service charge of 10%
will be added to tables of 8 or more people.*