

# *Prelude*

## **Flute of bubbles**

2007 MCC Simonsig Estate Encore Vin Sec

R71

## **Mimosa**

2007 MCC Simonsig Estate Encore Vin Sec and Orange juice

R50

## **Kir**

dry white wine, crème de cassis

R50

## **Kir Royale**

champagne, crème de cassis

R60

## **Manhattan**

canadian whiskey, red vermouth, angostura bitter

R65

## **Martini Dry**

gin, dry vermouth

R60

## **Negroni**

gin, campari, red vermouth

R65

## **Portonic**

dry white port, tonic water

R60

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# *Hors d'Oeuvres*

## **Sugar Club Oysters R130**

six fresh oysters crumbed and deep-fried, on braised spinach  
napped by wholegrain mustard hollandaise  
or alternatively, served fresh on ice with shallot and red wine vinaigrette

2007 MCC Simonsig Estate Encore Vin Sec

R71 | R260

## **Queen Prawn and Avocado Cocktail R85**

marinated vine ripened tomato petals  
bound by a lemon infused mascarpone cream cheese

2010 Chenin Blanc Bush Vines Kleine Zalze Cellar Selection Stellenbosch

R38 | R135

## **Duet of Salmon R85**

cured cured salmon gravadlax with mustard mayonnaise and capers,  
served with Chilean smoked salmon, crushed black pepper

2009 Viognier, Graham Beck, Robertson

R65 | R260

## **Spicey Miniature Crab and Prawn Cakes R75**

coriander pesto, cremé fraiche and sweet chillie sauce

2010 Bukkertraube, Cederberg

R49 | R173

## **Peanut Crusted Quail R85**

minted pineapple relish

2010 Bukketraube Cederberg

R49 | R173

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# *Hors d'Oeuvres*

## **Carpaccio of Springbok R80**

wild rocket, mango peppadew salsa, extra virgin olive oil  
and balsamic reduction

2008 Pinotage Stellenzicht Golden Triangle, Stellenbosch

R60 | R216

## **Wild Mushroom Soup R65**

assorted Midland mushrooms flavoured with thyme and roast garlic  
blended with fresh cream, finished with crème fraîche and a shot of dry sherry

NV Sherry Monis Medium Cream

R27 | R270

## **Beverly Hills Çaesar Salad R75**

cos lettuce with boiled egg, Parmesan crisp and anchovy pizzette  
with salad cream

2010 Rose, Raka, Klein River

R38 | R108

## **Mediterranean Gnocchi R65**

homemade spinach and potato dumplings with herbed tomato fondue  
finished with crumbled feta cheese

2010 Gamay Noir Kleine Zalze Cellar Selection

R38 | R130

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## *Main Courses*

### **Springbok Shank R180**

slowly cooked with baby onions, carrots, wild mushrooms and Port wine  
served on pearl barley

2008 Pinotage Stellenzicht Golden Triangle, Stellenbosch

R60 | R216

### **Fillet R160**

with cognac cream served with bone marrow gratin,  
sautéed forest mushrooms and french fries

2009 Cabernet Sauvignon Slowine Overberg

R44 | R146

### **Duck R170**

slow cooked duck leg, cinnamon butternut mash, pan seared breast  
with seasonal vegetables and citrus jus

2010 Pinot Noir Robertsons

R38 | R110

### **Karoo Lamb R170**

bread crumbed loin and roast herbed rack of lamb  
with a timbale of potato gratin, ratatouille and minted pea púree

2009 Cabernet Sauvignon Slowine Overberg

R44 | R146

### **Potato and Butternut Curry R150**

coconut creamed with ginger, red beans, lentils and sultanas  
served with basmati rice and sambals

2008 Shiraz, Paul de Villiers, Landskroon Estate

R60 | R216

### **Green Thai Chicken and Prawn Curry R180**

prepared with the flavours of ginger, garlic, green chilli & lemon grass, finished with coconut milk  
served with basmati rice, poppadum, pineapple chutney

2010 Riesling John B Rietvallei Estate, Robertson

R27 | R110

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## *Main Courses*

### **Traditional Natal Lamb Curry R140**

flavoured by our own authentic blend of traditional spices  
served with basmati rice, poppadum and sambals

2009 Viognier, Graham Beck, Robertson

R60 | R240

### **Red Thai Seafood Curry R380**

crayfish, langoustines, prawns and fresh line fish  
simmered in aromatic curried cream

2007 MCC Simonsig Estate Encore Vin Sec

R71 | R260

### **Mossel Bay Sole R150**

West coast sole rolled in toasted coconut served with lemon and dry chilli butter sauce,  
presented with sautéed spinach and parisienne potatoes

2009 Viognier, Graham Beck, Robertson

R65 | R260

### **Fresh Line Fish R140**

pan-fried with clarified butter **or** oven-baked with a pistachio nut crust  
served with spring onion flavoured crushed baby potatoes,  
seasonal vegetables and a lemon tomato concassé

2010 Chardonnay Natural Rietvallei Estate Robertson

R49 | R173

### **Vegetable Quartet R140**

savoury artichoke gratin, ratatouille, butternut and onion marmalade tartlet  
and croquette potato

2010 Chardonnay Natural Rietvallei Estate Robertson

R49 | R173

### **Queen Prawns R280**

ten Mozambique queen prawns grilled in clarified butter  
basmati rice and served with garlic butter, lemon butter and peri peri sauces

2010 Chenin Blanc Bush Vines Kleine Zalze Cellar Selection Stellenbosch

R38 | R135

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# Dessert Selection

## Study of Chocolate R65

dark chocolate crème brûlée , chocolate mousse, dark chocolate brownie

2004 Late Bottle Vintage Port Ramos Pinto

R93 | R875

## Chocolate Tart R60

served with Peppermint Ice Cream

2004 Late Bottle Vintage Port Ramos Pinto

R93 | R875

## Grand Dessert R100

our pastry chefs' selection of four mini dessert tasters

2007 MCC Simonsig Estate Encore Vin Sec

R71 | R260

## Gueridon Trolley R65

Crêpe Suzette flambé at your table

2005 Vin de Constance Klein Constantia Estate

R108 | R1080

## Mille Feuille R65

seasonal berries with crème chantilly layered between sugared phyllo pastry

2005 Vin de Constance Klein Constantia Estate

R108 | R1080

## Trio of Sorbets R60

selection of freshly churned sorbets

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R71 | R260

## Lemon Meringue Cheesecake R60

with a tangy passion fruit dressing

NV Monis Full Cream Sherry

R27 | R270

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