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Wine glass

NOURISH

PLATTERS

- Atlantic Oysters** 198
6 large, crisp and spanking-fresh west-coast oysters served on ice, accompanied by citrus cheeks and served with mignonette and ginger-ponzu-soy dressings on the side
- Cheese Platter (serves 2)** 315
our chef's hearty selection of local cheeses, spiced nuts, kalamata and spanish giant green olives, pickled vegetables, onion marmalade, sweet preserve, summer fruit, lavash crackers and freshly baked ciabatta

CHEF'S PLATES (Entreés)

- Summer Green Salad** 60
a medley of garden leaf vegetables, cucumber, fennel, mangetout and fresh herbs tossed in a sweet and tangy homemade vinaigrette
- Caprese Salad** 108
mozzarella di bufala in combination with diced romanita and plum tomatoes, dressed with basil chiffonade and a light sherry & olive oil vinaigrette (aceto balsamico on the side)
- Vietnamese Garden Spring Rolls** 74
fresh and crunchy handmade rolls composed of julienned vegetables, herbs and sweet chilli confit wrapped in rice paper, served with a spicy ginger-ponzu-soy dipping sauce

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- Patatas Bravas** 54
the traditional spanish tapa of crispy, hand-cut, triple-fried cubed potatoes topped with spicy marinara salsa and served with garlic aioli on the side
-enhance with diced, pan-fried chorizo: +R25
- Salt & Pepper Squid** 118
savoury and peppery fried baby calamari served on a light salad of julienned vegetables & fresh herbs dressed in sesame oil, with a homemade salsa verde aioli on the side
- Crayfish Thermidor** 50
west-coast crayfish tail prepared the traditional french way in a white wine, brandy and cream sauce, then oven-grilled with parmesan au gratin

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- Kudu Carpaccio** 98
lightly smoked kudu loin carpaccio served with a medley of orange segments, rocket, parmesan, a crack of black pepper, and a light drizzle of olive oil and balsamic reduction
- Medjool Bacon & Dates** 78
voluptuous medjool dates stuffed with orange & cumin flavoured cream-cheese, wrapped in streaky bacon and fried to crispy, sweet-savoury deliciousness
- Firecracker Duck** 86
aromatic flavour bombs of savoury & spicy shredded duck served on petite crepes with hoisin sauce, julienned cucumber strips, spring onion and fresh red chilli
- Chimichurri Ostrich Koftas** 69
hand-rolled ostrich meatballs pan fried in our tangy chimichurri sauce, topped with creamy danish feta and served with ciabatta toast on the side
- Asian Barbecue Pork Spring Rolls** 78
pulled and shredded pork belly marinated in a korean-style barbecue sauce, wrapped in a crispy pastry sleeve, dusted with sesame seeds and served with horseradish aioli on the side

PLAT PRINCIPAL / MAIN COURSES

Aubergine Rollatini (Vegetarian)	132
grilled aubergine cannelloni's filled with ricotta and herbs, topped with parmesan and then skillet-baked in an italian tomato base, served with a fresh-greens side salad	
Forest Mushroom Linguini (Vegetarian)	163
an eclectic medley of forest mushrooms lightly sautéed in garlic & white wine and served in linguine pasta with a drizzle of truffle oil and topped with parmesan shavings, italian parsley and a crack of black pepper	
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Thai Mussels	125
fresh west coast mussels steamed in a sweet-savoury ginger, lime, chilli & coconut-cream broth, garnished with fresh coriander and served with ciabatta toast soldiers	
Linefish Oriental (Signature Dish)	178
delicate, ginger-steamed fillet of fresh line fish on a bed of summer green vegetables, dressed in soy sauce and infused with peanut oil, coriander, spring onion and a hint of chilli, served with white rice	
Linguine ai Frutti di Mare	248
a decadent, ocean-fresh seafood pasta with queen prawns, line fish, clams and west coast mussels in a light cream & lemon sauce, garnished with parsley and freshly cut red chilli	
North-African Prawns (Signature Dish)	298
six queen-sized prawns (in the shell) pan fried in a spicy harissa, chilli & orange reduction, served with rice and triple-fried hand cut chips, garlic aioli on the side	
Grilled Sea Bass	SQ
fillet of imported sea bass, grilled and served crispy skin-side up with a lemony beurre blanc sauce, gremolata mash and seasonal green vegetables	
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Chicken Piccata	148
butterflied and pan-fried chicken breast smothered in a succulent lemon-butter and whole-caper sauce, served with seasonal vegetables & crisp hand-cut, triple-fried potato chips	
Pork Belly	168
crispy, slow roasted pork belly served with burnt-butter carrot puree and seasonal green veg, gremolata mash and apple coleslaw, and complemented by a red wine & honey pork jus	
Fillet Indochine (Signature Dish)	274
sliced fillet of beef infused with fresh coriander, served medium-rare at room temperature with seasonal green vegetables and white rice, and accompanied by an oriental-style beef jus	
DESSERTS	
Tiramisu	69
the traditional way: lady finger biscuits, mascarpone cheese, espresso, cognac, chocolate dust	
Summer Fruit Pavlova	69
cream-filled vanilla meringue topped with a medley of fresh summer fruits -ad vanilla ice cream: R15	
Hazelnut & Orange Chocolate Torte with Ice Cream	72
decadent 70% dark chocolate- and orange-infused torte (flourless) imbedded with toasted hazelnuts and served with creamy vanilla ice cream	
Dessert Cheese Plate (Single Serving)	82
chef's selection of local cheese served with preserved fig	
Dessert Wine Options	
cape vintage port or noble late harvest (50ml)	50
dalla cia grappa	75

Please enquire about other post-prandial options: Whiskey, Brandy or Cognac, sipping Rum or Coffees