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Wine glass

# NOURISH

Lunch: 12:00 - 15:00 Dinner: 18:00 - 21:30

## CHEF'S PLATES (Entreés)

**Atlantic Oysters** 245  
6 large, crisp and spanking-fresh west-coast oysters served on ice, accompanied by citrus cheeks and served with mignonette dressing, black pepper and tabasco sauce on the side

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**Vietnamese Garden Spring Rolls** 82  
fresh and crunchy handmade rolls composed of julienned vegetables, herbs and sweet chilli jam wrapped in rice paper, served with a spicy ginger-ponzu-soy dipping sauce

**Caprese Salad** 98  
mozzarella fior di latte in combination with diced romanita and plum tomatoes, dressed with basil chiffonade and a light sherry & olive oil vinaigrette (aceto balsamico on the side)

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**Patatas Bravas** 65  
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: +R35

**Rosemary Zucchini Fries (House Speciality)** 79  
crispy, panko-crusteD courgette batons with a hint of fresh rosemary, served with homemade salsa verde aioli

**Baked Feta Bouyourdi** 75  
the classic greek meze parcel of oven-baked feta with mediterranean vegetables and origanum, served with ciabatta toast

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**Fish Croquettes** 82  
crumbed boules of flaked line fish, parmesan, citrus and fresh herbs served on a small apple & fennel slaw with our homemade tartare sauce on the side

**Salt & Pepper Squid** 128  
savory and peppery fried baby calamari served on a light salad of julienned vegetables & fresh herbs tossed in a light sesame oil dressing, with a homemade salsa verde aioli on the side

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**Firecracker Duck Bao** 88  
aromatic flavour bombs of savory, sweet & spicy shredded duck on julienned carrot & cucumber, sliced radish, coriander, spring onion, fresh red chilli, asian mayonnaise, toasted sesame seed - all stuffed in a soft, freshly steamed bao bun, pickled cucumber on the side

**Kudu Carpaccio** 106  
lightly smoked kudu loin carpaccio served with a medley of orange segments, rocket, parmesan shavings, a crack of black pepper, and a light drizzle of olive oil and balsamic reduction

**Fillet Tagliata** 165  
seared, medium-rare fillet of beef (100g), pan-roasted cherry tomatoes, a drizzle of truffle oil and balsamic glaze, served on a bed of rocket and finished off with a crack of black pepper and parmesan shavings

## MAINS

**Aubergine Rollatini (Vegetarian)** 132  
grilled aubergine cannelloni's filled with ricotta and fresh herbs, topped with parmesan and then skillet-baked in a rich italian tomato base

**Forest Mushroom Linguine (Vegetarian)** 176  
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

## MAINS cont.

<b>Mussels &amp; Leeks</b>	168
freshly steamed west coast mussels with smoky bacon lardons and braised leeks in a light, creamy white-wine broth, a sprinkle of parsley & served with freshly baked ciabatta slippers	
<b>Linefish Oriental (Signature Dish)</b>	264
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	
<b>Seafood Curry</b>	256
a medley of fresh fillet of fish, prawns, squid and mussels combined in a mild but rich yellow coconut curry sauce, garnished with fresh coriander and served with white rice	
<b>North African Prawns (Signature Dish)</b>	428
a half-kilogram of prawns (in the shell) pan fried in a spicy harissa, chilli & orange reduction and served with a choice of rice or triple-fried hand cut chips, summer greens and garlic aioli on the side	
<b>Seafood Extravaganza (Serves 2)</b>	500
a luxurious double-platter presenting a combination of hot and cold, ocean-fresh seafood comprising of fresh oysters (half a dozen, with mignonette sauce), half a dozen prawns (with marié rose sauce), a whole crayfish (halved, oven-baked thermidor gratinée), steamed west coast mussels, line fish (oriental style on rice) and salt & pepper squid – all served with potato fries and fresh bread on the side	
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<b>Chicken Piccata</b>	168
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	
<b>Fillet Indochine (Signature Dish)</b>	294
sliced fillet of beef infused with fresh herbs, served medium-rare at room temperature with seasonal green vegetables and white rice, and accompanied by an oriental-style beef jus	
<b>Lamb Shoulder</b>	318
slow-roasted lamb on-the-bone (400gr) with red-wine jus, burnt butter & carrot puree, chimichurri-sautéed baby carrots, triple-fried hand-cut chips	
<b>Beefsteak Florentine (Serves 2)</b>	564
classic thick-cut T-bone steak (800gr) grilled with rosemary and garlic, triple-fried hand-cut chips and including a choice of sauce: mushroom & truffle OR green peppercorn	

## DESSERTS

<b>Summer Fruit Pavlova</b>	68
vanilla meringue filled with thyme infused chantilly cream and topped with a medley of summer fruits and berries, fresh granadilla, mint chiffonade	
<b>Trio Of Sorbet</b>	78
a three-ball selection of sorbet served a la coupe with fresh fruit components, sprig of mint – please enquire about flavours of the day	
<b>Hazelnut &amp; Orange Chocolate Torte</b>	88
decadent 70% dark chocolate- and orange-infused torte (flourless) imbedded with toasted hazelnuts and served with creamy vanilla ice cream	

Please see the Wine Menu for our full list of dessert wines, whiskeys, brandies/cognacs, specialty rums and sipping tequilas, and coffees