



Executive Chef, Ian Mancais is delighted to present a Table d'Hôte menu for your dining pleasure. You may opt to choose a one, two, three or four-course menu.

The Table d'Hôte menu is simply our recommendation and demonstrates which ingredients are readily available. Our chef de cuisine would be only too delighted to combine any other available products to your own specification with sufficient notice. Our Maître d'Hôtel has constructed a wine list to suit every palate and occasion. Cap Classique, single cultivars and blended wines from all wine regions in South Africa can be enjoyed, of which many are available by the glass. Please refer to our Wine List.

Bon Appetit!

**One Course ∞ R150
Two Courses ∞ R225
Three Courses ∞ R295
Four Courses ∞ R365**

Starters

Chilled Gazpacho

Chilled red pepper and tomato gazpacho with guacamole, smoked paprika crème fraiche and lemon scented olive oil

Salmon Terrine

Assiette of salmon mousse, smoked salmon and fennel salad with caviar dressing

Penne Genovese

Penne pasta with basil pesto, green beans, new potatoes, shaved parmesan and aged balsamic

West Coast Oysters

served fresh with soda bread, fresh cut lemon and shallot vinaigrette

Entrée's

Tea Smoked Duck Salad

Sliced tea smoked duck breast with raspberry and tea vinaigrette, mango, melon and red onion salsa

Seared Tuna Nicoise

Marinated new potatoes, green beans, semi dried tomatoes, soft quail egg and black olive tapenade

Ostrich Carpaccio

Served with a pickled soft herb salad, pommery mustard dressing, smoked beetroot salad

Scallops

Roast scallops served with leek and cauliflower puree, caper dressing, fennel tuilles

Main Course

Roast Lamb

Roast canon of lamb served with soft risotto, strawberry and green bean salsa, café de paris butter

Beef Fillet

Roast fillet of karan beef with wild mushroom and truffle ragout and perigord jus

Chicken Breast

Oven roasted and served with potato dauphinoise, thyme and muscat raisin jus, asparagus and tomato fondue

Game Fish

lightly seasoned and grilled, served on pineapple carpaccio, oriental glass noodle salad and sesame seed dressing

Asian Poached Salmon

Served with gingered tatsoi, bok choi and daikon, galangal broth and coriander rice

Mozzarella

Roast mediterranean vegetable tart with semi-dehydrated tomato, buffalo mozzarella, pesto and aged balsamic

Asparagus and Artichoke

Assiette of artichoke pie, asparagus and wild mushroom risotto complemented with warm dressing on baby leaves

Classical Signature Dish

- For two people -

Beef Wellington

Traditional beef wellington served with potato dauphinoise, grilled flat mushroom, roast herbed tomato and thyme jus

Side Orders

Hand-cut French Fries - Green Salad - Creamed Spinach
Seasonal Vegetables - Herb Mashed Potato

R30

Dessert

Raspberry

Raspberry iced souffle, vodka berries, mint foam and lemon meringue

Panna Cotta

Coconut and lime panna cotta, lychee and pickled ginger sorbet, lemon grass scented caramelized pineapple

Chocolate

White chocolate and vanilla tart, dark chocolate and cinnamon ice cream, milk chocolate and coffee spuma

Brûlée

Vanilla brulee with cherry jubilee sorbet, black forest biscotti

Apple

Apple custard, apple sours toffee apple and apple sorbet

Cheese

Gorgonzola and red onion tart, black pepper mascarpone cheese and spiced apricot compôte

After Eight but Before Ten

A selection of home made deluxe petit fours