



INTRODUCTION

Executive Chef **Rudi Liebenberg** and Chef de Cuisine **Carl Tichart** present the

Cape Colony Restaurant Menu

Featured here is an *a la carte* selection of dishes based on the finest ingredients available in South Africa and the Western Cape. Each item has been informed and inspired by contemporary tastes, with its roots planted firmly in Mount Nelson Hotel's rich heritage.

Flavours reflect the past reinvented, with an emphasis on seasonal local ingredients (organic when available), elegance, affordability and professional, engaging service.

Peruse the comprehensive Wine List to select a Cap Classique, single cultivar or blended wine to compliment your dining experience.

Most wines are sourced from local estates and are available by the glass.

CAPE COLONY SPECIAL

smoked salmon parcel

with prawn, paw paw and sauce vierge
R 90

springbok

glazed with beetroot and honey, springbok pie, butternut purée,
warm bean salad, chakalaka stuffed onion
R 170

bo kaap chicken and prawn curry *N*

served with jasmine rice and condiments
R 150

crème brûlée

with sorbet and sablé
R 65

STARTERS

salad of the day ♥

R 70

duck terrine

liver, confit, smoked & cured duck
grape chutney and mosbrood

R 90

lentil & spinach salad

with barley, beans, broccoli, tomato, spinach, toasted sunflower seeds with red onion vinaigrette

R 75

coriander and pepper cured beef

curried potato, mixed greens

R 80

smoked crocodile

pineapple, baby gem, roasted red peppers, lemon oil

R 90

scallop and watercress *N*

slices of scallop, watercress crème, potato, truffle mayonnaise, salted cashew praline
(served at room temperature)

R 120

salmon and egg

slow cooked egg with mature cheddar, pea salad and spice cured salmon

R 90

SOUP

tomato soup sips

gazpacho, cream, consommé

R 65

soup of the day

please consult the maître d' for more information on the soup of the day

R 65

MAIN SELECTION

karoo lamb loin

slow roasted tomatoes, black beans, green beans, sunflower seeds, sesame seeds, pine nuts, potatoes, roasted onion and roasted garlic, thyme, chickpea crusted braised lamb
R 170

ostrich N

with mustard seeds, brinjal and lentil curry, wilted greens, potato bake with curry leaf, sweet and sour tomato puree, lemon atchar, coriander yoghurt cream
R 170

veal liver

with sweetbreads, mashed potato, beer and onion sauce
R 140

fish of the day

please consult the maître d' for more information on the fish of the day
R 160

salmon wrapped in crayfish

saffron velouté, asparagus, mung bean sprout and spätzle
R 190

chicken breast N ♥

sautéed corn, mushroom and samp
R 140

vegetarian compilation N ♥

curry leaf potato bake, brinjal and lentil curry, asparagus with mung bean sprouts, mushroom filled crepe
R 140

mushroom filled crepe

spinach dumplings, roasted tomato
R 130

GRILL

Beef rump 350g R 150 | Beef fillet 300g R 165 | Lamb cutlets (4) R 160

All served with pont-neuf, grilled tomatoes and grilled mushroom

Choice sauces pepper/ mustard/ mushroom / jus

SIDE ORDERS

**new potatoes / green salad / butternut with sweet potato /
green beans with potato and onion / seasonal mixed vegetables /**
R 30 each

CHEESE

cheese tray N
glass of port and a selection of local cheese served with homemade preserves,
chutneys and potted fruits (trolley served)
R 90

layered cheese terrine N
spiced stonefruit puree
brioche crisp
R 65

DESSERT

mango and passion fruit
jellied fruit salad, frozen mango canoli, passion fruit and mango sorbet
R 65

panna cotta
jelly, sorbet and salad
R 65

caramel popcorn
walnut sponge, caramelized white chocolate crème, popcorn ice cream, walnut paste
R 65

dark chocolate and strawberries N
baked meringue with soft chocolate centre in warm chocolate sauce, sorbet, macerated strawberries
R 65

soufflé
please consult the maître d' for more information on the soufflé of the day
R 65

N - Contains nuts and seeds / ♥ - Healthy eating