



# main menu

Served during Lunch and Dinner Sitings

## FIRST COURSES

**BILTONG AND PORT SOUP** R75

A cream-based soup, infused with beef biltong and fresh herbs, laced with port and served with ciabatta toast.

**DUO OF SOUP** R60



Two soups served in one bowl. The sweetness of the butternut with coconut milk and the nutty earthiness of the potato and leek soup is a match made in heaven. Served with ciabatta toast.

**CHIPOTLE PULLED PORK SAMOOSA** R60

Slow-roasted and pulled pork neck, seasoned with smoked jalapeño peppers and served with our home-made salsa.

**CAPE MALAY CHICKEN LIVERS** R60

Chicken livers, poached in a Cape Malay marsala, sundried apricots and coconut cream. Accompanied by crispy crostini.

**FRANCOIS' CAPRESE SALAD** R60



VARIATION AVAILABLE

Fresh tomato slices served with mozzarella, basil pesto (or fresh basil when in season) and the Chef's balsamic, citrus and olive oil vinaigrette.

**THE LEANING TOWER OF AUBERGINE PARMIGIANA** R65



VARIATION AVAILABLE

Slices of baked aubergine, layered with tomato Concasse, Mozzarella and basil pesto (or fresh basil when in season).

**DRUNKEN MUSSEL AND SHRIMP CRÊPE** R75

Shelled mussels and shrimp, poached in a rich white wine and garlic sauce, wrapped in a crêpe.

## MAIN COURSES

**SEAFOOD CHOWDER** R145

A rich and creamy broth with line fish, smoked salmon, mussels, clams and prawn meat.

**FRANCOIS' SOLE VERONIQUE** R175

Pan-fried Sole (210 - 240g), served with a warm, rich, dry Vermouth sauce, crisp white grapes and accompanied by a creamy Rosmarino and spinach side.

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*Chef Francois*



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## MAIN COURSES...continued

**SLOW-ROASTED LAMB SHANK** R175

Tender lamb shank on truffle-infused creamed potato, accompanied with roasted vegetables and served with a red wine Jus.

**RACK OF LAMB (SERVED MEDIUM)** R165

A grilled, two-bone rack of lamb, served with new potatoes sautéed in garlic butter, accompanied with oven-roasted vegetables and a minted Jus.

**GRILLED FILLET MIGNON (300G HAND-CUT)** R175

Grilled beef fillet, served medium to rare, with sauce Chasseur on potato Dauphinoise and oven-roasted vegetables.

**BEEF RIBEYE STEAK (300G HAND-CUT)** R170

Off the bone, flame-grilled ribeye steak, served medium to medium-rare, with sauce Béarnaise, mustard mashed potato and oven-roasted vegetables.

**ASIAN GLAZED STICKY PORK BELLY** R165

Slow-roasted tender pork belly, glazed with a sticky Asian-inspired sauce, served on a bed of egg noodles and sesame tossed garden stir-fry.

**CHICKEN CHIMICHANGA** R145

A deep-fried tortilla parcel filled with shredded chicken, black beans, cheese and Mexican spices. Accompanied by Guacamole, sour cream and our home-made salsa.

## PASTA

**CHEF'S BEEF RAGÙ** R145

Beef Brisket, slow cooked in a home-made beef stock, red wine, Kalamata olives, anchovy and tomato Concasse. Served on penne pasta with coconut and tomato cream.

**VEGETABLE RAGÙ** R135



Oven-roasted seasonal vegetables, served on penne pasta with a coconut and tomato cream.

**SEAFOOD BUCATINI** R155

Shelled and half-shell mussels, clams, shrimp, white fish and smoked salmon, poached in a creamy white wine sauce and served on a bed of bucatini pasta.

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## CURRIES

**KASHMIRI LAMB CURRY** R165

With blanched almonds and served with basmati rice, spicy sambal and papadum.

**THAI GREEN CHICKEN CURRY** R145

Chicken breast fillets, poached in an aromatic blend of coconut milk, lemon grass, green chilli and ginger, served on basmati rice.

**CAPE MALAY VEGETABLE CURRY** R135



Seasonal vegetables, poached in a thick coconut, almond and apricot marsala and served with basmati rice. Accompanied by a spicy sambal and papadum.

## DESSERTS

**PANNA COTTA** R55

Infused with white chocolate and Chai spice.

**APPLE TARTE TATIN** R65

Upside-down French apple tart, served with vanilla ice cream and caramelised sugar.

**THE TIPSY MANDARIN** R55

Orange baked milk sponge, drenched with Cointreau-infused sauce and served with Chantilly cream.

**CHOCOLATE MOUSSE ICE CREAM** R55

Home-made and served with chocolate lace and berry coulis.

**CHEF'S CRÊPE** R55

Traditional crêpe with a cream-cheese filling, served with a warm orange and liqueur sauce.

**CINNAMON PANCAKES** R45

Two pancakes served with a citrus syrup.

### CAKE OF THE DAY

The Following cakes are usually available:

**Baked American Cheesecake**, served with berry coulis, meringue and chocolate lace. R65

**Francois' Chocolate Cake**. Moist chocolate sponge cake, layered with berry syrup and covered with a chocolate mousse frosting. R55

**Carrot Cake**. With a tangy cream-cheese frosting, topped with pecan nuts. R60

**Coconut & Salted Caramel Cake**. Coconut sponge cake with white chocolate mousse frosting and salted caramel R55

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