

main menu

Served during Lunch and Dinner Sitings Only

FIRST COURSES

BILTONG AND PORT SOUP **R85**

A cream-based soup, infused and topped with beef biltong and fresh herbs, laced with port and served with toasted artisan bread.

DUO OF SOUP **R70**

VEGAN

Two classic favourite soups served side-by-side in one bowl. The sweet and spiciness of the butternut with coconut milk and the nutty earthiness of the potato and leek soup is a match made in heaven. Served with toasted artisan bread.

CHIPOTLE PULLED PORK SAMOOSA **R70**

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

CAPE MALAY CHICKEN LIVERS **R70**

Chicken livers, poached in a Cape Malay marsala, sundried apricots and coconut cream. Accompanied with toasted artisan bread.

FRANCOIS' CAPRESE SALAD **R65**

VEGAN
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 AUBERGINE TOWER (MELANZANE) **R65**

VEGAN
VARIATION
AVAILABLE

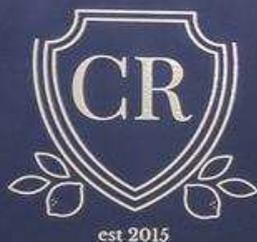
Slices of baked aubergine, layered with Marinara Sauce (tomato, garlic and herb), mozzarella and basil pesto (or fresh basil when in season).

DRUNKEN MUSSEL AND SHRIMP CRÊPE **R85**

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

*We're all about fine
food that is crafted
from fresh,
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produce*

Chef Francois



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NEW ENGLAND SEAFOOD CHOWDER R155

A wholesome creamy chowder with line fish, salmon, mussels and prawn meat topped with seaweed caviar and served with artisan bread.

FRANCOIS' KINGKLIP THERMIDOR R185

Pan-seared Kingklip, topped with poached shrimp and a Buerre Blanc sauce, accompanied by a creamy spinach Orzo risotto.

SLOW-ROASTED LAMB SHANK R185

Served with the Chef's cassia and star anise-infused red wine Jus on black truffle laced creamed potato and accompanied with seasonal roasted vegetables.

RACK OF LAMB (SERVED MEDIUM) R165

A grilled two-bone rack of lamb, served with new potatoes sautéed in garlic butter, accompanied with seasonal roasted vegetables.

GRILLED BEEF FILLET MIGNON (250G HAND-CUT) R190

Served medium to rare on a potato Galette, topped with a mushroom and cabernet sauce and accompanied with seasonal roasted vegetables.

BEEF RIBEYE STEAK (300G HAND-CUT) R185

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 R175

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.

MEDITERRANEAN CHICKEN SKEWERS R155

Deboned, skin-on chicken thighs, skewered with peppers and red onions, served on a bed of velvety porchini rosmarino risotto.

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PASTA

CHEF'S BEEF RAGÙ R155

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

VEGETABLE RAGÙ R135

VEGAN

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

SEAFOOD BUCATINI R165

Shelled and half-shell mussels, shrimp, prawn meat, kingklip and smoked salmon, poached in a creamy white wine sauce and served on a bed of bucatini pasta (hollow spaghetti).

CURRIES

KASHMIRI LAMB CURRY R185

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

GREEN THAI CHICKEN CURRY R155

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

VEGAN

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

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DESSERTS

- APPLE TARTE TATIN** R65
Upside-down French apple tart, served with vanilla ice cream and caramelised sugar.
- THE TIPSY MANDARIN** R55
Citrus baked milk sponge, drenched with an orange and 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 berry Coulis and cream-cheese filling, drenched with a warm orange liqueur sauce.
- BROWNIE KAHLÚA AFFOGATO (DROWNIE)** R65
A rich dark chocolate brownie, topped with vanilla ice cream with a hot shot of Kahlua Espresso on the side.
- DOM PEDRO** R45
Base
Now add your preferred liquor from the Bar List

CAKE OF THE DAY

The Following home-baked 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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