

**ALL DAY DINING**

12h00 – 22h00

**STARTERS**

<b>'Asparagus Trinity'</b>	'Perigord' Truffle Scented Asparagus, Parfait and Asparagus soup	R75	
<b>Mesclun Salad</b>	Days Garden Vegetables - William Pears, Feta Cheese, Triple aged 'Modena' Balsamic or Vinaigrette	R65	
<b>Seared Tuna Ribbons with 'Haas' Avocado</b>	Pickled Daikon and 'Dijonnaise'	R65	
<b>Stilton Cheesecake</b>	Pumpkin seed crust, Pimento marmalade, Black Forest Ham chips	R65	
<b>Pepper Seared Salmon</b>	Beetroot Carpaccio, Goats Cheese and Lime mousse	R75	
<b>Orange Scented Angelfish Mouseline</b>	Spiced Tomato confit	R65	
<b>Beef Carpaccio</b>	Yuzu and Grain Mustard emulsion	R80	
<b>Epice Chicken</b>	Asian Spiced Chicken with Lemon and Chive cream	R65	R110
<b>'Chermoula' Prawns</b>	Feta in baby Tomato cups	R90	R140

April 2010

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## MAIN COURSE

<b>Tandoori 'Karoo' Lamb Chops</b>	Shakarkhandi Chaat	R160
<b>Aged 'Karan' Fillet</b>	Shitake, Hon-Shimeji, 'Alba Truffle' and Enoki essence	R160
<b>Grilled Ostrich Fillet with 'Calvados'</b>	Cinnamon stewed 'Granny Smith' Apples and Vegetables	R150
<b>Seared Springbok Loin</b>	Baby Vegetables, Vanilla Bean sauce	R150
<b>'Mint' Grill platter</b>	A bouquet of International Grills	R160
<b>Creole spiced Fish</b>	Asparagus spears, Orange and Grapefruit coulis	R140
<b>Steamed Basa Fish</b>	Ginger Onion Soy	R140

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<b>'Shawarma'</b>	Middle Eastern Chicken wraps, pickled Vegetables and Tahina	R55	R85
<b>Murg Makhani</b>	Chicken in a creamy Tomato curry, Naan bread	R110	
<b>Paneer Makhan Palak</b>	Homemade Cottage Cheese and baby Spinach in a creamy Tomato curry	R95	
<b>Angel Hair Pasta</b>	"Karoo" Lamb Ragout	R110	
<b>Trio of Stuffed Pasta</b>	Three Olive, Baby Spinach and Ricotta, Fondue Tortellini, Sage scented Butternut purée	R95	
<b>Penne Arabiatta</b>	Penne pasta in a spicy Tomato sauce, Parmesan shavings	R85	

## **SIDE ORDERS**

Green Asparagus	R30
French Fries	R25
Sauteed Mushrooms	R30
Creamy Mash Potato	R25
Sauteed Spinach	R30
Naan Bread	R30
Green Salad	R30
Jasmine Rice	R30

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## **SANDWICHES**

<b>Classic Club Sandwich</b>	Chicken, Bacon, Lettuce, Egg and Tomato	R90
<b>Smoked Turkey Sandwich</b>	Cranberry preserve and Brie	R85
<b>Angus Burger</b>	Smoked Bacon, Avocado, Lettuce, Cheddar Cheese	R110
<b>Pastrami Panini Sandwich</b>	Pinotage Onions and Grain Mustard	R85
<b>Naaza – (Naan Pizza)</b>		
<b>Naaza</b>	Chicken Tikka Naaza	R85
<b>Naaza</b>	Paneer and Mushrooms Naaza	R85

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## CLASSICAL DINNER OPTIONS

*Wine pairings are priced according to Wine List available per glass or bottle*

### STARTERS

**Caesar Salad**

*Springfield Wild Yeast Chardonnay 06 Robertson*

Grilled Chicken

R95

**Balsamic Glazed warm Foie Gras**

*Fleur Du Cap Noble Late Harvest 08 Stellenbosch*

Berry Compôte

R140

### MAIN COURSE

**Crayfish Thermidor**

*Graham Beck Bowed Head Chenin Blanc 08 Coastal*

Creamy Crayfish in shell, Cheese crust

R250

**Osso Bucco a la Milanaise**

*Meinert Merlot 06 Devon Valley*

Braised veal shanks, saffron risotto

R150

**Pepper Fillet Steak**

*Cederberg Cabernet Sauvignon 07 Cederberg*

Pepper crusted Fillet steak served with pan jus

R150

**Parmesan Risotto**

*Paul Cluver Pinot Noir 08 Elgin*

Truffle scented Mushrooms

R110

### DESSERT

**Tiramisu**

*Nederberg Eminence 04 Western Cape*

R65

**Vanilla Crème Brûlée**

*Pierre Jourdan Cuvee Brut NV Franschhoek*

R65

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## DESSERT

<b>Warm Chocolate fondant</b>	Caramel and 'Fleur De Sel' gelato	R65
<b>Madagascar Vanilla Cheesecake</b>	Strawberry Compôte, Blackberry sorbet	R65
<b>Cappuccino Crème Brûlée</b>	Italian meringue, Strawberry macaroon	R65
<b>'Grand Marnier' and Chocolate Mousse</b>	Crème Anglaise	R65
<b>Gourmet Cheese Platter</b>	Fine selection of Cheeses and accompaniments	R95
<b>Selection of Sorbets and Ice Creams</b>		R65
<b>Cut Seasonal Fruits</b>		R55

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## CHILDREN'S MENU

### BREAKFAST

*Served From 07H00 Until 10H30*

<b>Stack of Pancakes</b>	Fresh Fruit and Maple Syrup	R60
<b>Berry Banana</b>	Mixed Seasonal Berries and Greek Yoghurt	R55
<b>Coco Pops</b>	Served With Warm or Cold Milk	R35
<b>Fresh Yoghurt</b>	Fruit or Plain	R35

### LIGHT MEALS

*12H00 Until 22H00*

<b>Tomato Cream Soup</b>	Garnished with Croutons	R50
<b>Macaroni and Cheese</b>	Cheddar Cheese	R60
<b>Grilled Cheese Sandwich</b>	French Fries	R55
<b>Fish Fingers</b>	French Fries	R65

### DESSERT

<b>Banana Split</b>	Vanilla Ice Cream and Chocolate Sauce, Pecan Nuts	R50
<b>Ice Cream Sundae</b>	Vanilla and Chocolate Ice Cream with Caramel Sauce and Maraschino Cherries	R65
<b>Cut Seasonal Fruits</b>		R45
<b>Chocolate Chip Cookie</b>		R25

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