



## Starters

### *Feta Samosa with Aubergine Quinoa*

Slow roasted cherry tomatoes, basil pesto and balsamic onions 90

### *Lemon and Garlic Snails*

Deep fried sage, potato gnocchi, pecorino cheese 90

### *Caprese Salad*

Assorted baby tomatoes, bocconcini, basil pesto, balsamic reduction 95

### *Rare Roast Beef Salad*

Baby leaves, parmesan shavings, pine nuts and balsamic reduction 95

### *Phyllo Prawns*

Avocado risotto, tomato & onion salsa 125

### *Duck Risotto*

Butternut, mushrooms, parmesan 95

## Mains

### *Wood-Oven Roasted Mozambican Chicken*

Free range deboned chicken, roasted vegetables, peri-peri sauce and hand cut chips 180

### *Chalmar Sirloin*

Hand cut fries, side salad, marrow bone & choice of sauce 225

### *Warm Quinoa and Roasted Vegetables*

Deep fried feta, sundried tomato and a basil-parsley pesto 160

### *Chicken and Prawn Curry*

Tomato and onion salsa, poppadum, savory rice 225

### *Mushroom Fettuccine*

Slow roasted cherry tomatoes and wild mushrooms with lemon zest, feta and basil pesto 155

### *Norwegian Salmon*

Fennel & cherry tomato risotto, steamed green vegetables, and lemon beurre blanc 225

### *Catch of the Day*

Ask your service ambassador for today's selection SQ

### *Beef Fillet*

Garlic mash, honey glazed carrot, baby corn and port sauce 190

## Dessert

### *Chocolate Trio*

Chocolate mousse, homemade chocolate bar and chocolate ganache with berries 85

### *Chocolate Volcano*

Vanilla ice-cream & biscuit crumb 70

### *Vanilla Crème Brûlée*

Wild berry puree and mixed berry frozen yoghurt 70