

## HOT STARTERS

<b>BAKED SNAILS</b> Oven baked snails smothered in a creamy garlic & herb butter	<b>R 92</b>
<b>TEMPURA PRAWNS</b> 4 De-shelled prawns, presented in a crispy oriental batter with a light chilli & coriander infused ponzu sauce	<b>R 169</b>
<b>TEMPURA LOBSTER</b> Baby lobster tails, prepared in panko crumbs, served with ponzu, coriander & chilli	<b>R 192</b>
<b>MEDITERRANEAN COURGETTE &amp; PESTO TART</b> Short crust pastry lined with basil pesto, topped with roasted capsicum, courgette & oven-dried tomato, finished off with gratinated parmesan cheese, a balsamic reduction & toasted pine nuts	<b>R 96</b>
<b>BLACK MUSSELS IN RIESLING</b> Steamed mussels flavoured with chervil, a hint of garlic & cream	<b>R 138</b>
<b>MINI LANGOUSTINES</b> Four small Langoustines grilled & tossed in a garlic, ginger, chilli & olive oil dressin	<b>R 187</b>
<b>GRILLED CALAMARI</b> Succulent tubes grilled in lemon & herb butter, perfected with a choice of a light garlic sauce or olive oil and lemon	<b>R 98</b>
<b>TRINCHADO</b> Strips of tender beef pan fried & deglazed in Port, chilli, garlic & fresh herbs	<b>R 129</b>
<b>CHICKEN LIVERS</b> Grilled with coarse salt and served in a spicy garlic & lemon basting	<b>R 92</b>
<b>SCALLOPS</b> Seared with thyme scented olive oil and topped with a ginger, black pepper and soy sauce, served on tatsoi, almond and bean sprout salad	<b>R 269</b>
<b>ABALONE</b> A delectable & distinct mollusc, cut into strips & presented on a light citrus Beurre blanc	<b>R 278</b>
<b>PERNOD LOBSTER TAIL</b> Baby Lobster tail, grilled in-shell with jalapeno butter, baked with parmesan cheese & finished off with a delicate pernod & orange cream	<b>R 198</b>
<b>CALAMARI LOBSTER</b> Tender calamari grilled in olive oil complemented by a grilled lobster tail, served with a baby leaf salad & a chilli & garlic dressing	<b>R 198</b>
<b>BONE MARROW</b> Oven baked beef shank, basted with an infusion of olive oil, lemon, chilli, rock salt, Rosemary, thyme and accompanied by a caper, onion, pepperdew and black olive salad	<b>R 99</b>
<b>SQUID PLATE</b> Grilled Baby Octopus, calamari steak & squid bites, dressed with olive oil & lemon, Concasse tomato and capers	<b>R 99</b>

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## COLD STARTERS

<b>ALASKAN KING CRAB LEG (WHEN AVAILABLE)</b> Steamed, served cold with sweet chilli mayo & tartar sauce	<b>SQ</b>
<b>BEEF TARTARE</b> Hand chopped beef fillet with an array of traditional flavours, capers, onions, Dijon mustard and served with crostini	<b>R 129</b>
<b>PRAWN COCKTAIL</b> De-shelled prawns, steamed and chilled, served with avocado and a traditional Marie Rose dressing	<b>R 172</b>
<b>DUCK LIVER PATE</b> Accompanied by red onion marmalade and served with crostini	<b>R 109</b>
<b>NEW STYLE SASHIMI</b> Fresh sliced salmon topped with a julienne of ginger, chilli, spring onion and finished With a ponzu, soya and sesame oil dressing	<b>R 121</b>
<b>SALMON &amp; TUNA SASHIMI</b> Served with a freshly shucked oyster	<b>R 138</b>
<b>PRAWN &amp; LANGOUSTNE CEVICHE</b> Poached shrimp & langoustine, marinated in cucumber, green apple, coriander, shallot & lime, dressed with avocado, pickled jalapeno & olive oil	<b>R 182</b>
<b>GAME FISH CEVICHE</b> Selection of fresh game fish, served with black olives & cherry tomatoes, garnished with a drizzle of olive oil, fresh mint & coriander	<b>R 139</b>
<b>LOBSTER CEVICHE</b> Lobster tail ceviche with lime, jalapeno & oregano, served with a mirin poached prawn salad	<b>R 193</b>
 <b>CARPACCIO</b>	
<b>LINEFISH CARPACCIO</b> Thinly sliced linefish served with rocket, green olives and parmesan shavings, dressed with a lime vinaigrette	<b>R 99</b>
<b>VENISON CARPACCIO</b> Thinly sliced game, dressed with a caper and citrus vinaigrette, accompanied by red peppers and baby herbs	<b>R 115</b>
 <b>OYSTERS</b>	
<b>OYSTERS THERMIDOR</b> Seared in the shell, topped with Thermidor sauce & gratinated to perfection	<b>SQ</b>
<b>FRESH OYSTERS</b> 6, 9 or 12 oysters, served on a bed of ice	<b>SQ</b>

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## SOUPS

<b>CREAMY SEAFOOD BISQUE</b> Served with prawn tail	<b>R 98</b>
<b>BUTTERNUT PURÉE SOUP</b> Served with sage beurre noisette, parmesan and toasted pine nuts	<b>R 88</b>
<b>TRADITIONAL GAZPACHO</b> With a balsamic reduction	<b>R 88</b>
<b>LEEK &amp; POTATO SOUP</b> Leek and potato soup with smoked salmon and crème fraiche	<b>R 98</b>
<b>VEGETABLE SOUP OF THE DAY</b>	<b>R 88</b>

## SALADS

<b>GREEK SALAD</b> Served with a creamy Greek dressing	<b>R 88</b>
<b>PEAR &amp; BLUE CHEESE SALAD</b> A bouquet of rocket leaves tossed with radishes, toasted walnuts and blue cheese, garnished with fresh pear slices and dressed with a red wine vinaigrette	<b>R 93</b>
<b>QUINOA &amp; KALE SALAD</b> Fresh kale tossed with quinoa, chickpeas, butternut, avocado, grapes and green peas, dressed with a honey, citrus and sesame oil dressing	<b>R 94</b>
<b>BAIA CAESAR SALAD</b> Crisp Cos lettuce dressed with a traditional Caesar dressing, served with half a crayfish tail, anchovies, garlic flavoured croutons and parmesan shavings	<b>R 192</b>
<b>HALLOUMI SALAD</b> Served with rocket & sliced avocado, dressed with thyme & olive oil and whole Macadamia nuts, oven roasted with honey & lime	<b>R 98</b>
<b>CRAB &amp; APPLE SALAD</b> Crab and julienne apple served on fresh greens, layered with finely sliced carrots, peppers, radishes & cherry tomatoes and drizzled with a chilli, ginger and passionfruit dressing	<b>R 162</b>
<b>SEARED TUNA &amp; CRAB SALAD</b> Seared Tuna set on tomato and lime salsa, topped with a bean sprout & crab salad and drizzled with a spicy wasabi dressing	<b>R 179</b>
<b>SEAFOOD SALAD</b> Flash grilled calamari, prawns & squid bites in a thyme infused olive oil served with steamed mussels & dried mango salsa	<b>R 149</b>

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## SHELLFISH / LINEFISH

### PRAWNS

The traditional flavours from the former Portuguese colonies

Queen prawns

King prawns

Tiger medium prawns

Tiger giant prawns

SQ

Fresh aromas and flavours of the sea abound in our finest quality products and are perfected by our magically subtle flavours and spices

### LANGOUSTINES

SQ

A sweeter crustacean, perfectly prepared to enhance their sweeter flavours

### ROCK LOBSTER

SQ

Fresh lobster grilled & served with lemon butter & garlic sauce

Baby lobster

Large West Coast Lobster: Grilled, Steamed or Thermidor

Large East Coast Lobster Grilled, Steamed, or Thermidor

### PRAWNS NACIONAL

SQ

Sautéed in beer, a hint of garlic, mild chilli and a touch of cream

### MOCAMBICAN PRAWN CURRY

SQ

8 half shelled queen prawns prepared in a mild coconut cream curry sauce

### CALAMARI

R 198

Succulent tubes grilled with lemon & herb butter, perfected with a light garlic sauce

### LINEFISH PAPILOTE

R 202

Fresh linefish baked in a parchment paper parcel, with tomato, courgettes, fennel, thyme and extra virgin olive oil

### LINEFISH OF THE DAY

A selection of freshly caught fish, grilled in a lemon and light garlic butter sauce

OR

pan-fried with olive oil, lemon & thyme

OR

Flame-grilled

### KABELJOU

R 205

### CAPE SALMON

R 202

### DORADO

R 199

### BLUE NOSE

R 199

### SEA BASS

R 216

### YELLOW FIN TUNA

R 269

*Please enquire about our fresh daily catch*

### TRE PESCA

R 212

A selection of 3 flavours of fish, grilled in olive oil and served with pan-fried mushrooms, red onions, capsicum & finished with steamed baby potatoes & a beurre blanc

### LINEFISH NAÇIONAL

R 286

Served in a beer and herb cream sauce with a selection of green vegetables and topped with 2 Langoustine tails

### CRAB CURRY (WHEN AVAILABLE)

R 388

Whole crab sectioned and prepared in our traditional mild Moçambique coconut curry

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## LINEFISH CONTINUED

### **PAN-FRIED LINEFISH & GRILLED LANGOUSTINE**

**R 296**

Served on potato purée, with a selection of vegetables and a cream champagne sauce

### **GRILLED LINEFISH WITH SQUID & PRAWN TAILS**

**R 249**

Grilled linefish topped with prawns and squid tentacles, and a pepperdew, caper and chilli salsa

### **FLAME GRILLED NORWEGIAN SALMON & LOBSTER**

**R 328**

Served with sliced Jalapeno, shaved fennel, Châteaux potatoes & petit pois, accompanied by a half crayfish tail, served with a lime marmalade

### **PUMPKIN SEED CRUSTED NORWEGIAN SALMON**

**R 269**

Set on long stemmed broccoli, served with potato purée and a tomato saffron sauce

### **FLAME-GRILLED LINEFISH**

**R 292**

Flame-grilled in olive oil & lemon, topped with snow crab & coriander, served with seasonal baby vegetables and buttered new potatoes

### **KINGKLIP FILLET**

**R 228**

Fresh fillet of kingklip, pan fried in fresh ginger, garlic & coriander, served with a pickled ginger salsa

### **WHOLE BABY KINGKLIP**

**R 228**

NATURAL fresh baby kingklip grilled with lemon butter and fresh herbs

### **GRILLED KINGKLIP WITH CRAYFISH THERMIDOR**

**R 328**

Grilled Kingklip fillet with a traditional crayfish Thermidor tail

### **FRESH EAST COAST SOLE**

**R 279**

Sole, served off the bone, grilled with fresh herbs and lemon butter

### **BACALHAU**

**R 331**

Traditionally dried and salted codfish, prepared in a variety of styles. Please enquire from your service ambassador

### **CATAPLANA**

**R 359**

Selection of prawns, langos, mussels, calamari and a variety of fresh linefish, prepared in a Portuguese Seafood style casserole

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## POULTRY

- FREE RANGE WHOLE BABY CHICKEN** R 232  
Baby chicken, grilled Portuguese style with garlic & chilli
- GRILLED FREE RANGE CHICKEN BREASTS** R 204  
Filled with mushrooms, leeks and feta, set on pomme purée and sautéed vegetables with a thyme scented jus
- ROAST DUCK** R 259  
Succulent, tender duck served with long stemmed broccoli, baby carrots & potato rosti
- DUO OF QUAIL** R 289  
Roasted butternut, spring onion & ponzu stuffed quails, served alongside a thyme & rosemary basted spatchcock quail, served on wilted spinach accompanied by a potato rosti and long stemmed broccoli

## MEATS

- FILLET MIGNON** R 242  
Flamed grilled prime beef fillet, basted with chilli and lemon. Served with an oven roasted tomato, garlic and thyme, and pan fried mushrooms glazed with port and black pepper
- GRILLED PRIME BEEF FILLET**  
Grilled to desired temperature, accompanied by roasted vegetables & served with one of the following:
- Pepper Sauce 250g R 239
  - Portuguese Sauce 300g R 259
  - Mushroom Sauce
  - Red wine jus
- TENDER AGED PEPPER CRUSTED RUMP** R 209  
Pepper crusted and char grilled, served with oregano, rosemary and pepper demi-glace
- CHATEAUBRIAND** R 259  
Sliced and set on sautéed mushrooms, served with sauce Béarnaise and pomme fritte
- FLAME GRILLED SIRLOIN** R 194  
28 day aged sirloin, flame grilled, finished with herb butter, served with sautéed exotic mushrooms & greens, mashed potato
- BORDELAISE STYLE TENDER RUMP** R 209  
Tender Aged rump, pan seared & oven roasted with bone marrow, served with buttered mashed potato & seasoned vegetables
- TRIO OF GAME** R 269  
Kudu, springbok and ostrich medallions flame grilled and served with a trio of sauces
- LAMB CUTLETS** R 259  
Flame grilled lamb cutlets served on wilted greens, accompanied by a potato rosti, cherry tomatoes & drizzled with red wine jus

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## DESSERTS

**VANILLA POD INFUSED CHEESECAKE**

Topped with a berry coulis and served with Chantilly cream

**R 91**

**INDIVIDUALLY BAKED LINDT CHOCOLATE PUDDING**

With chocolate & butterscotch sauce

**R 96**

**BAKED PEAR AND PRESERVED GINGER TART**

Served with crème anglaise and honeycomb ice cream

**R 95**

**TRIO OF CREME BRÛLÉE**

Three delectable flavours of the day

**R 96**

**CHOCOLATE AND CARAMEL TORTE**

Served with vanilla ice cream

**R 96**

**VANILLA AND CHOCOLATE HALVA**

Served with chocolate ganache

**R 98**

**COFFEE PANNA COTTA**

Served with chocolate ice cream

**R 92**

**CREME CARAMEL**

Baked custard with a caramel sauce and Chantilly cream

**R 95**

**HOMEMADE ICE CREAMS**

**R 94**

**TRIO OF SORBET**

**R 94**

**FRUIT PLATTER**

Fresh sliced seasonal fruits, served with sorbet

**R 109**

**CHEESE PLATTER**

Assortment of South African cheese, served with biscuits and fruit preserves

**R 154**

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