

HOT STARTERS

BAKED SNAILS

Oven baked snails smothered in a creamy garlic & herb butter

R 93

TEMPURA PRAWNS

4 De-shelled prawns, presented in a crispy oriental batter with a light chilli & coriander infused ponzu sauce

R 172

TEMPURA LOBSTER

Baby lobster tails, prepared in panko crumbs, served with ponzu, coriander & chilli

R 193

MEDITERRANEAN COURGETTE & PESTO TART

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

R 96

BLACK MUSSELS IN RIESLING

Steamed mussels flavoured with chervil, a hint of garlic & cream

R 138

MINI LANGOUSTINES

Four small Langoustines grilled & tossed in a garlic, ginger, chilli & olive oil dressin

R 188

GRILLED CALAMARI

Succulent tubes grilled in lemon & herb butter, perfected with a choice of a light garlic sauce or olive oil and lemon

R 98

TRINCHADO

Strips of tender beef pan fried & deglazed in Port, chilli, garlic & fresh herbs

R 129

CHICKEN LIVERS

Grilled with coarse salt and served in a spicy garlic & lemon basting

R 93

SCALLOPS

Seared with thyme scented olive oil and topped with a ginger, black pepper and soy sauce, served on tatsoi, almond and bean sprout salad

R 269

ABALONE

A delectable & distinct mollusc, cut into strips & presented on a light citrus Beurre blanc

R 278

PERNOD LOBSTER TAIL

Baby Lobster tail, grilled in-shell with jalapeno butter, baked with parmesan cheese & finished off with a delicate pernod & orange cream

R 198

CALAMARI LOBSTER

Tender calamari grilled in olive oil complemented by a grilled lobster tail, served with a baby leaf salad & a chilli & garlic dressing

R 198

BONE MARROW

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

R 99

SQUID PLATE

Grilled Baby Octopus, calamari steak & squid bites, dressed with olive oil & lemon, Concasse tomato and capers

R 99

COLD STARTERS

ALASKAN KING CRAB LEG (WHEN AVAILABLE)

Steamed, served cold with sweet chilli mayo & tartar sauce

SQ

BEEF TARTARE

Hand chopped beef fillet with an array of traditional flavours, capers, onions, Dijon mustard and served with crostini

R 129

PRAWN COCKTAIL

De-shelled prawns, steamed and chilled, served with avocado and a traditional Marie Rose dressing

R 174

DUCK LIVER PATE

Accompanied by red onion marmalade and served with crostini

R 109

NEW STYLE SASHIMI

Fresh sliced salmon topped with a julienne of ginger, chilli, spring onion and finished With a ponzu, soya and sesame oil dressing

R 123

SALMON & TUNA SASHIMI

Served with a freshly shucked oyster

R 139

PRAWN & LANGOUSTNE CEVICHE

Poached shrimp & langoustine, marinated in cucumber, green apple, coriander, shallot & lime, dressed with avocado, pickled jalapeno & olive oil

R 184

GAME FISH CEVICHE

Selection of fresh game fish, served with black olives & cherry tomatoes, garnished with a drizzle of olive oil, fresh mint & coriander

R 139

LOBSTER CEVICHE

Lobster tail ceviche with lime, jalapeno & oregano, served with a mirin poached prawn salad

R 194

CARPACCIO

LINEFISH CARPACCIO

Thinly sliced linefish served with rocket, green olives and parmesan shavings, dressed with a lime vinaigrette

R 99

VENISON CARPACCIO

Thinly sliced game, dressed with a caper and citrus vinaigrette, accompanied by red peppers and baby herbs

R 117

OYSTERS

OYSTERS THERMIDOR

Seared in the shell, topped with Thermidor sauce & gratinated to perfection

SQ

FRESH OYSTERS

6, 9 or 12 oysters, served on a bed of ice

SQ

SOUPS

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

SALADS

GREEK SALAD Served with a creamy Greek dressing	R 88
PEAR & BLUE CHEESE SALAD 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	R 93
QUINOA & KALE SALAD Fresh kale tossed with quinoa, chickpeas, butternut, avocado, grapes and green peas, dressed with a honey, citrus and sesame oil dressing	R 94
BAIA CAESAR SALAD Crisp Cos lettuce dressed with a traditional Caesar dressing, served with half a crayfish tail, anchovies, garlic flavoured croutons and parmesan shavings	R 194
HALLOUMI SALAD Served with rocket & sliced avocado, dressed with thyme & olive oil and whole Macadamia nuts, oven roasted with honey & lime	R 98
CRAB & APPLE SALAD 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	R 164
SEARED TUNA & CRAB SALAD Seared Tuna set on tomato and lime salsa, topped with a bean sprout & crab salad and drizzled with a spicy wasabi dressing	R 179
SEAFOOD SALAD Flash grilled calamari, prawns & squid bites in a thyme infused olive oil served with steamed mussels & dried mango salsa	R 149

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 PAPILLOTE

R 205

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 206

CAPE SALMON

R 206

DORADO

R 204

BLUE NOSE

R 204

SEA BASS

R 216

YELLOW FIN TUNA

R 269

Please enquire about our fresh daily catch

TRE PESCA

R 214

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 288

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

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 251

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

FLAME GRILLED NORWEGIAN SALMON & LOBSTER

R 329

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

KINGKLIP FILLET

R 229

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

WHOLE BABY KINGKLIP

R 229

NATURAL fresh baby kingklip grilled with lemon butter and fresh herbs

GRILLED KINGKLIP WITH CRAYFISH THERMIDOR

R 329

Grilled Kingklip fillet with a traditional crayfish Thermidor tail

FRESH EAST COAST SOLE

SQ

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

BACALHAU

R 338

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

CATAPLANA

R 361

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

POULTRY

FREE RANGE WHOLE BABY CHICKEN

Baby chicken, grilled Portuguese style with garlic & chilli

R 233

GRILLED FREE RANGE CHICKEN BREASTS

Filled with mushrooms, leeks and feta, set on pomme purée and sautéed vegetables with a thyme scented jus

R 206

ROAST DUCK

Succulent, tender duck served with long stemmed broccoli, baby carrots & potato rosti

R 259

DUO OF QUAIL

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

R 289

MEATS

FILLET MIGNON

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

R 259

GRILLED PRIME BEEF FILLET

Grilled to desired temperature, accompanied by roasted vegetables & served with one of the following:

- Pepper Sauce 250g
- Portuguese Sauce 300g
- Mushroom Sauce
- Red wine jus

R 239

R 259

TENDER AGED PEPPER CRUSTED RUMP

Pepper crusted and char grilled, served with oregano, rosemary and pepper demi-glace

R 211

CHATEAUBRIAND

Sliced and set on sautéed mushrooms, served with sauce Béarnaise and pomme fritte

R 259

FLAME GRILLED SIRLOIN

28 day aged sirloin, flame grilled, finished with herb butter, served with sautéed exotic mushrooms & greens, mashed potato

R 196

BORDELAISE STYLE TENDER RUMP

Tender Aged rump, pan seared & oven roasted with bone marrow, served with buttered mashed potato & seasoned vegetables

R 211

TRIO OF GAME

Kudu, springbok and ostrich medallions flame grilled and served with a trio of sauces

R 271

LAMB CUTLETS

Flame grilled lamb cutlets served on wilted greens, accompanied by a potato rosti, cherry tomatoes & drizzled with red wine jus

R 261

DESSERTS

VANILLA POD INFUSED CHEESECAKE Topped with a berry coulis and served with Chantilly cream	R 92
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 96
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 93
CREME CARAMEL Baked custard with a caramel sauce and Chantilly cream	R 95
PECAN NUT PIE Baked with molasses and served with vanilla ice-cream	R 97
HOMEMADE ICE CREAMS	R 95
TRIO OF SORBET	R 95
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