

Set Menu A

DINNER @ R365.00pp excl. 10% gratuity

LUNCH @ R320.00pp excl. 10% gratuity

Valid until 31 August 2015

Please note that lunch menus are reduced in portion size

Please note that Lunch menus are NOT available for Dinner

Starter

Greek Salad

Fresh salad topped with feta cheese black calamata olives and creamy mayonnaise dressing

Main Course

Kingklip Fillet

Fresh fillet of Kingklip pan fried in fresh ginger, garlic, & coriander.

Served with vegetables and tomato infused rice

Dessert

Baked Vanilla Pod Infused Cheesecake

Served with a honey chantilly cream

Filter Coffee or Ceylon Tea

Set Menu B

DINNER @ R390.00pp excl. 10% gratuity

LUNCH @ R335.00pp excl. 10% gratuity

Valid until 31 August 2015

Please note that lunch menus are reduced in portion size

Please note that Lunch menus are NOT available for Dinner

Starter

Seafood Salad

Prawns and Calamari lightly spiced,
tossed with fresh greens, & a lemon dressing

Main Course

Whole Baby Kingklip Natural

500g fresh baby Kingklip grilled with lemon butter
and fresh herbs

Served with vegetables and tomato infused rice

Or

Flame Grilled Aged Sirloin

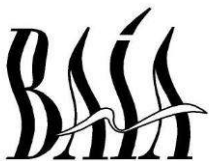
Grilled sirloin served with roasted vegetables and pomme
fritte

Dessert

Baked Vanilla Pod Infused Cheesecake

Served with a honey chantilly cream

Filter Coffee or Ceylon Tea



SEAFOOD RESTAURANT

Set Menu C

DINNER @ R410.00pp excl. 10% gratuity,

LUNCH @ R350.00pp excl. 10% gratuity

Valid until 31 August 2015

Please note that lunch menus are reduced in portion size

Please note that Lunch menus are NOT available for Dinner

Starters

Venison Carpaccio

Thinly sliced game, dressed with caper and citrus vinaigrette, accompanied by red peppers and herb leaves

Or

Calamari

Succulent tubes grilled in lemon butter and basted with a mild garlic marinade

Main Course

Kingklip Fillet

Fresh fillet of Kingklip pan fried in fresh ginger, garlic, & coriander.

Served with vegetables and tomato infused rice

Or

Tender Aged Rump

Matured rump char grilled on the open flame and served with oregano & rosemary demi glace & seasonal vegetables

Dessert

Baked Vanilla Pod Infused Cheesecake

Served with a honey chantilly cream

Or

Pear and preserved Ginger Tart

Served with crème anglaise and honey comb ice cream

Filter Coffee or Ceylon Tea



SEAFOOD RESTAURANT

Set Menu D

DINNER @ R445.00pp excl. 10% gratuity,

LUNCH @ R380.00pp excl. 10% gratuity

Valid until 31 August 2015

Please note that lunch menus are reduced in portion size

Please note that Lunch menus are NOT available for Dinner

Starters

Venison Carpaccio

Thinly sliced game, dressed with caper and citrus vinaigrette, accompanied by red peppers and herb leaves

Or

Calamari

Succulent tubes grilled in lemon butter and basted with a mild garlic marinade

Or

Pear & Roquefort 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

Main Course

Whole Baby Kingklip Natural

500g fresh baby Kingklip grilled with lemon butter and fresh herbs

Served with vegetables and tomato infused rice

Or

Pumpkin Seed Crusted Norwegian Salmon

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

Or

Flame Grilled Aged Sirloin

Grilled sirloin served with roasted vegetables and pomme fritte

Dessert

Individual Baked Lindt Chocolate Pudding

With chocolate and butterscotch sauce

Or

Pear and preserved Ginger Tart

Served with crème anglaise and honey comb ice cream

Filter Coffee or Ceylon Tea



SEAFOOD RESTAURANT

Set Menu E

DINNER @ R465.00 pp excl. 10% gratuity,

LUNCH @ R400.00pp excl. 10% gratuity

Valid until 31 August 2015

Please note that lunch menus are reduced in portion size

Please note that Lunch menus are NOT available for Dinner

Starters

Pear & Roquefort 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

Or

Calamari

Succulent tubes grilled in lemon butter and basted with a mild garlic marinade

Main Course

Kingklip Fillet

Fresh fillet of Kingklip pan fried in fresh ginger, garlic, & coriander.

Served with vegetables and tomato infused rice

Or

Queen Prawns

L.M. prawns grilled in a light lemon and garlic butter with a touch of paprika

Served with French fries and rice

Or

Flame Grilled Aged Sirloin

Grilled sirloin served with roasted vegetables and pomme fritte

Dessert

Crème Caramel

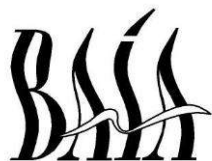
Baked custard served with caramel sauce & chantilly cream

Or

Individual Baked Lindt Chocolate Pudding

With chocolate and butterscotch sauce

Filter Coffee or Ceylon Tea



SEAFOOD RESTAURANT