

## STARTERS

### BAKED SNAILS

Oven baked snails smothered in a creamy garlic & herb butter

R 78

### BLACK MUSSELS IN RIESLING

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

R 109

### CALAMARI & LOBSTER TAIL

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

R 142

### SAUTÉED PRAWNS

Finished in a garlic, chilli, coriander and Chenin Blanc sauce

R 135

### GRILLED CALAMARI

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

R 82

### ZUCCHINI AND OVEN DRIED TOMATO TART

Short crust pastry lined with basil pesto, topped with roasted capsicum, Parmesan cheese & toasted pine nuts

R 89

### TRINCHADO

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

R 105

### CHICKEN LIVERS

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

R 76

### SQUID PLATE

Grilled baby octopus, calamari steak and squid bites, dressed with olive oil and lemon, concasse tomato and capers

R 89

### SCALLOPS

Seared in thyme infused olive oil, topped with a ginger, black pepper and soy sauce and served on an almond Tatsoi salad

R 205

### OYSTERS THERMIDOR

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

SQ

### FRESH OYSTERS

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

SQ

## CARPACCIO

### LINEFISH CARPACCIO

Thinly sliced linefish served with rocket and dressed in an apple and lime vinaigrette

R 85

### VENISON CARPACCIO

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

R 98



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## SALADS

- GREEK SALAD** R 71  
Served with a creamy Greek dressing
- PEAR & ROQUEFORT SALAD** R 79  
A bouquet of rocket leaves tossed with radish, toasted walnuts & blue cheese, garnished with pear slices and dressed with a red wine vinaigrette
- KALE & BABY VEGETABLE SALAD** R 79  
Baby beet and carrot salad tossed with kale and delicious greens. Served with chickpeas, barley and grapes and drizzled in a honey citrus and sesame oil dressing
- HALLOUMI SALAD** R 79  
Served with rocket & sliced avocado, dressed with thyme & olive oil and topped with honey & lime roasted Macadamia nuts
- BAÍA CAESAR SALAD** R 142  
Crisp Cos lettuce dressed with a traditional Caesar dressing, served with half a crayfish tail, anchovies, garlic flavoured croutons and Parmesan
- PARMA HAM & MELON** R 98  
Shaved Parma ham served with sweet melon
- SEARED TUNA AND CRAB SALAD** R 141  
Seared tuna set on tomato and lime salsa, topped with a bean sprout and crab salad and drizzled with a spicy wasabi dressing

## CEVICHE

- COLD STEAMED LOBSTER TAIL** R 154  
Served with black mussels and tomato salad
- NORWEGIAN SALMON & LINEFISH SASHIMI** R 98  
Fresh Norwegian salmon and linefish of the day presented sashimi style with yuzu sauce and sesame oil
- GAME FISH CEVICHE** R 115  
Ceviche of selected game fish perfected with lime, mint, coriander and capers
- LOBSTER CEVICHE** R 161  
Lobster tail ceviche with lime, jalapeno and oregano, served with a Mirin poached prawn salad

## SOUPS

- ORIENTAL STYLE PEPPER CRAB SOUP** R 89  
Served with bamboo shoots and water chestnuts
- CREAMY SEAFOOD BISQUE** R 88  
Served with a prawn tail
- BUTTERNUT PURÉE SOUP** R 72  
Served with sage beurre noisette, Parmesan and toasted pine nuts
- TRADITIONAL GAZPACHO** R 72  
With a balsamic reduction
- LINEFISH SOUP** R 72  
Full flavoured spicy fish soup prepared with fresh vegetables and pieces of linefish
- VEGETABLE SOUP OF THE DAY** SQ

# 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 subtle flavours

## **ROCK LOBSTER**

Fresh lobster grilled & served with lemon butter & garlic sauce

Baby lobster

Large lobster:                      Grilled, steamed, olive oil or thermidor

**SQ**

## **PRAWNS NAÇIONAL**

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

**SQ**

## **MOÇAMBICAN CURRY**

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

**R 268**

## **CALAMARI**

**R 169**

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

## **LINEFISH PAPILOTE**

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

**R 172**

## **OVEN BAKED LINEFISH & LOBSTER TAIL**

Pan-seared linefish and lobster tail, oven baked with baby squash and broccoli, served with creamed potato & leek casserole

**R 247**

## **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

**KABELJOU**

**R 172**

**CAPE SALMON**

**R 172**

**DORADO**

**R 168**

**BLUE NOSE**

**R 168**

**YELLOW FIN TUNA**

**R 221**

*Please enquire about our fresh daily catch*

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

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

**R 267**

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

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

**R 209**

## LINEFISH CONTINUED

### TRE PESCA

A selection of fish, grilled in olive oil and served with pan-fried mushrooms, steamed baby potatoes, red pepper salsa and finished with a ginger beurre blanc

R 189

### KINGKLIP FILLET

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

R 195

### WHOLE BABY KINGKLIP NATURAL

500g - 600g fresh baby kingklip grilled with lemon butter and fresh herbs

R 195

### FLAME GRILLED LINEFISH

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

R 251

### GRILLED KINGKLIP WITH CRAYFISH THERMIDOR

Grilled Kingklip fillet with a traditional crayfish Thermidor tail

R 298

### FLAME GRILLED NORWEGIAN SALMON & LOBSTER

With sliced jalapeno, shaved fennel, Châteaux potatoes & petit pois, accompanied by a half crayfish tail and served with a lime marmalade

R 298

### PUMPKIN SEED CRUSTED NORWEGIAN SALMON

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

R 203

### FRESH EAST COAST SOLE

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

R 228

### SOLE VIERGE WITH MIRIN PRAWNS

Grilled sole and Mirin poached prawns dressed with capers, tomato, lemon, red pepper and olive oil, served with pan fried vegetables

R 286

### CATAPLANA

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

R 319



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## POULTRY

### FREE RANGE WHOLE BABY CHICKEN

Baby chicken, grilled Portuguese style with garlic & chilli

R 195

### GRILLED FREE RANGE CHICKEN BREASTS

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

R 165

### ROAST DUCK BREAST

Tender duck breast, served with pan fried polenta, Mediterranean vegetables and a pineapple and red pepper chutney

R 198

## MEATS

### FILLET MIGNON

Flame grilled prime beef fillet, basted with chilli and lemon. Served with garlic and thyme oven roasted tomato, pan fried mushrooms and glazed with port and black pepper

R 219

### GRILLED PRIME BEEF FILLET

Grilled to desired temperature, served with pomme frites served with one of the following:

- Pepper Sauce 250g R 197
- Portuguese Sauce 300g R 219
- Mushroom Sauce
- Red wine jus

Optional seasonal vegetables

R 28

### CHATEAUBRIAND

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

R 227

### FLAME GRILLED SIRLOIN

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

R 176

### PEPPER CRUSTED TENDER AGED RUMP

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

R 178

### BORDELAISE STYLE TENDER RUMP

Tender aged rump, pan seared & oven roasted with bone marrow, served with buttered mash potato & seasonal vegetables

R 178

### PRIME RIB OF BEEF

500g prime rib, well matured and grilled to perfection served with pomme purée & a Bordelaise sauce

R 198

### TRIO OF GAME

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

R 219

### DEBONED SADDLE OF LAMB WITH SHOULDER RAGOUT

Flame grilled saddle set on a ragout of lamb shoulder served with wilted spinach, fondant potatoes and ribbon vegetables tossed in sundried tomato butter

R 230

## DESSERTS

**BAKED VANILLA POD INFUSED CHEESECAKE**  
Topped with a honey nut brittle and served with a chantilly cream R 72

**INDIVIDUALLY BAKED LINDT CHOCOLATE PUDDING**  
With chocolate and butterscotch sauce R 84

**SEMIFREDDO**  
Semi-frozen homemade chocolate ice cream with a hint of espresso R 71

**BAKED PEAR AND PRESERVED GINGER TART**  
Served with crème anglaise and honeycomb ice cream R 81

**CHOCOLATE FONDANT**  
Baked dark chocolate fondant with a white chocolate ice cream R 82

**OVEN BAKED CREPES**  
Wrapped around chocolate ice cream, served with caramelised orange and sprinkled with dark chocolate shards R 82

**PECAN NUT PIE**  
Baked with molasses and served with a vanilla and cinnamon ice cream R 76

**TRIO OF CRÉME BRÛLÉE**  
Three delectable flavours of the day R 79

**CRÉME CARAMEL**  
Baked custard with a caramel sauce and chantilly cream R 79

**HOMEMADE ICE-CREAMS** R 81

**SORBET** R 79

**FRUIT PLATTER**  
Freshly sliced seasonal fruits, served with sorbet R 86

**CHEESE PLATTER**  
An assortment of South African cheese, served with biscuits and fruit preserves R 119



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