

A la carte Menu in  
Flavours Restaurant

SERVED FROM 18H00

STARTERS

**SPANISH GARLIC CHICKEN & CORN SOUP** R79

Toasted bruschetta

**MUSHROOM VELOUTÉ**   R79

Crispy kale & shimeji mushrooms

**BABY SPINACH & GOAT'S CHEESE TORTELLINI**  R110

Balinese curry sauce & olive oil drizzle

**CRISPY PRAWNS (2)** R105

Tempura battered prawn, butternut gnocchi, tomato & sage fondue, coconut flakes

SALADS

Starter / Main / Table

**PANZANELLA SALAD**  R85 / R125 / R195

Baby spinach, cherry tomato, candied red onion, sourdough croutons, cucumber ribbons, mozzarella cubes, capers, pomegranate vinaigrette



Starter / Main / Table

**MEDITERRANEAN CHICKEN SALAD**  R95 / R135 / R210

Salad leaves, black olives, cherry tomatoes, feta, cucumber, avocado, chicken strips, red onion & lemon herb vinaigrette

Starter / Main / Table

**BABY SPINACH SALAD** R95 / R135 / R210

Baby spinach, cherry tomato, red onion slivers, julienne carrots, celery, pecan nuts, cranberries, cubed mango & raspberry vinaigrette   

MAINS

**LAMB SHANK** R245

Buttermilk brined lamb shank, cous cous, zesty asparagus, mint & pistachio relish

**GRILLED KINGKLIP**  R220

Confit petit carrots, baby onions, cherry tomato, butternut purée, roasted pepper sauce, fondant potato

**BEEF FILLET MIGNON** R265

Dukkha crust, carrot purée, fondant potato, shimeji mushrooms, prosciutto & parmesan cream

**STICKY SESAME PORK BELLY**  R210

Wholegrain mustard, roasted baby potato wedges, garlic broccolini, vermouth jus

**CHICKEN BALLONTINE** R195

Spinach & ricotta filling, crispy basil arancini, saffron velouté, candied petit carrot

**SOY GLAZED TOFU**    R155

Confit petit carrots, baby onions, cherry tomato, butternut purée, glazed tofu, roasted pepper sauce & fondant potatoes

**THREE CHEESE POTATO GNOCCHI**  R165

Parmesan, mozzarella, chevin, basil pesto, cherry tomato, peppadews & balsamic drizzle

DESSERT

**PINEAPPLE & COCONUT MOUSE**    R85

Coconut cream, seasonal berries & roasted pistachios

**MOCHA PANNA COTTA**   R89

Candied hazelnuts, salted caramel & chocolate bark

**CHOCOLATE POTS DE CRÈME**  R94

Mint ice-cream, mille feuille & seasonal berries

**BLACK SESAME & LEMON TART**  R89

Lemon curd, pineapple brunoise, mint & meringue bark

CHEESEBOARD

A selection of artisanal local cheese with home-made pineapple chutney, nuts, salted crackers & seasonal fruits R135

Small - 4 cheeses

R195

Large - 7 cheeses