

A la carte Menu in Flavours Restaurant

SERVED FROM 18H00

STARTERS

CRUMBED BILTONG ARANCINI R94
Crème fraîche & preserved fig

TEMPURA CAULIFLOWER    R84
Honey & ginger sriracha

CRISPY PRAWNS (3) R110
Balinese curry sauce, butternut gnocchi & crispy basil

KINGKLIP RAVIOLI R105
Beurre blanc, sautéed green peas & soya caviar

SOUPS

All Soups served with a selection of freshly baked brioche buns, toasted ciabatta & breadsticks




BUTTERNUT & THYME SOUP   Starter **R75**
with coconut cream Mains **R98**


BEEF & BARLEY SOUP Starter **R85**
with vegetable brunoise Mains **R110**

ROASTED TOMATO & COCONUT SOUP Starter **R75**
with basil pesto Mains **R95**

MAINS

LAMB SHANK R265
Dukkha crusted lamb shank, whipped potato, slow roasted baby onions & carrot, whisky reduction

GRILLED LINE FISH & PRAWNS    R245
Candied baby corn, two prawns, pea purée, fondant potato & roasted pepper sauce

BEEF FILLET MIGNON  R265
Fondant potato, sautéed mange tout, bacon & parmesan cream, spiced shimeji mushrooms & crispy kale

CAPE MALAY BUTTER CHICKEN PIE R169
Diced carrot, peas, corn, Cape Malay butter sauce, puff pastry & side salad

CHICKEN BALLONTINE R195
Cream cheese & parma ham stuffing, basil arancini, candied baby carrots & beurre blanc


CRISPY PORK BELLY R210
Whipped potatoes, port reduction, tender stem broccoli & almond flakes

BEEF STROGANOFF R235
Beef sirloin strips, sour cream, gherkins, exotic mushrooms, paprika, jasmine rice & mange tout

GRILLED TOFU    R165
Candied baby carrots, pea purée, fondant potato & roasted pepper sauce

CHEESY BAKED POTATO GNOCCHI  R175
Bechamel, sundried tomato, basil, cheddar & parmesan

DESSERTS

PECAN TART  R89
Nougat ice-cream & warm caramel sauce

PEPPERMINT CRISP POTS DE CRÈME  R94
Vanilla ice-cream, mille feuille & seasonal berries

IRISH WHISKY BAKED CHEESECAKE  R89
Meringue kisses, Irish whisky drizzle, chocolate shavings

VANILLA & COCONUT SAGO PUDDING     R85
Coconut cream, citrus fruit & roasted pistachios

CHEESEBOARD

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

Small - 4 cheeses R139
Large - 7 cheeses R195