PAVILION

dinner

starters

West Coast Oysters (gf) 185
mignonette • cucumber & dill granita • lemon

Dalewood Huguenot Cheese Soufflé (v) 160
cheese fondue • parmesan

South Atlantic Tuna Tartare 195
soya reduction • avocado • capers • kewpie mayo • green herb oil • melba

Smoked Springbok Carpaccio (n) 185
pickled shimeji mushrooms • toasted walnut • crispy garlic • ponzu dressing • water chestnut purée

Crispy Calamari (n) 185
paprika • romesco • lime aioli • tomato & red onion salsa

Marine Fishcakes 185
lemon aioli • citrus & shaved fennel salad • avocado

Prawn Korma Salad (n) 225
toasted coconut • sour cream • mixed leaves • coriander • tomato • cucumber

Cape Crayfish Salad (gf) 255
citrus • avocado • cherry tomatoes • red onion • mixed garden leaves • kewpie mayo • lime dressing

Fragrant Steamed Black Mussels 195
fresh coconut broth • lime • coriander • palm sugar • chilli • ciabatta toast

Sides 75
Sesame Sautéed Tenderstem Broccoli (n)
Triple-Cooked Chips
Roasted Seasonal Vegetables
Garden Salad
Steamed Rice

mains

Seafood Platter 815
grilled line fish • prawns • fish cakes • crispy calamari
• steamed mussels • triple-cooked chips
+ crayfish 385

Grilled Catch of the Bay (gf) 325
cauliflower purée • lemon butter sauce • seasonal young vegetables • roasted new potatoes

Seared Tuna (n) 375
broccolini • kewpie mayo • vietnamese dressing
• sautéed edamame beans • avocado emulsion
• sticky rice • soya-cured egg yolk

Tempura Prawns (n) 345
chilli aioli • rice noodles • soya reduction • pickled ginger • toasted sesame • vegetable julienne

Green Seafood Curry (gf) 355
line fish • prawns • mussels • lemongrass • lime
• sticky fragrant rice • pickled onion

Seared Salmon Trout Tagliatelle (n) 345
lightly curried velouté • toasted cashew beurre noisette
• macerated cherry tomatoes

Beef Fillet 200g (gf) 355
roasted garlic pommes purée • crispy sweetbreads
• tenderstem broccoli • truffle jus

Pan Seared Springbok Loin 365
caramelised onion purée • onion marmalade
• pommes dauphine • juniper berry jus • baby carrots

Roasted Chicken Supreme (gf) 245
sundried tomato • basil • pommes purée
• sweet corn salsa • citrus jus

Cape Malay Vegetable Curry 255
sweet potato • aubergine • red kidney beans
• poppadum • steamed rice • sambals

Pumpkin & Sage Gnocchi (v)(n) 235
brown butter • hazelnut • parmesan • crispy sage
• caramelised butternut

desserts

Passion Fruit Soufflé 175
blonde chocolate ice cream • matcha biscotti

Sticky Toffee Pudding (n) 175
green apple sorbet • caramelised banana
• salted toffee sauce

Marine Pavlova (n) 185
orange curd • white chocolate mousse • pistachio
sponge • berry gel • strawberry ice cream

Apple Tarte Tatin (n) 265
made for two to share
caramel & vanilla ice cream • walnut brittle
• butterscotch sauce

Dark Chocolate Fondant 195
citrus crème • vanilla bean ice cream • seasonal berries

South African Cheese Board (n) 245
selection of homemade preserves • lavash

Trio of Homemade Ice Creams & Sorbets 155
seasonal berries

v vegetarian | vg vegan | gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY should you have any allergies please speak to your waiter who will advise on all ingredients used

please note that we are a cashless establishment