PAVILION

summer dinner

starters

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

Dalewood Cheese Soufflé (v) 165
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) starter 185 / main 235
paprika romesco • lime aioli • tomato & red onion salsa

Marine Fish Cakes 155
lemon aioli • citrus & shaved fennel salad • avocado

Niçoise Salad 195
seared tuna • summer pulse • soy cured boiled egg • cherry tomato • crispy baby potato • kalamata olives

Prawn Risotto (gf) 255
saffron • candied lime • parmesan • spring onion • crispy leek • tomato

Classic Caesar Salad starter 185 / main 245
baby gem lettuce • parmesan • croutons • white anchovies • caesar dressing • crispy bacon bits • hen's egg
+ grilled chicken 75 | + LM prawns 100

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 • steamed mussels • triple-cooked chips
+ crayfish 385

Grilled Catch of the Bay (gf) 325
cauliflower purée • lemon butter sauce • seasonal young vegetables • oven 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) 355
chilli aioli • rice noodles • soya reduction • pickled ginger • toasted sesame • vegetable julienne

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

Tagliatelle Pasta 295
aubergine • macerated tomato • green pepper • baby marrow • caramelised goat's cheese
+ grilled chicken 75

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 (v) 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

Truffle Mushroom Risotto (v) 250
sautéed mushroom • crispy leeks • parmesan • green herb oil

desserts

Passion Fruit Soufflé 175
blueberry ice cream • matcha biscotti

Buttermilk Panna Cotta (gf) 175
strawberry juice • fudged white chocolate sorbet • strawberries • geranium oil

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
(please allow 30 mins preparation time)

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