

# Azure

The Azure Restaurant presents the summer menu which pays homage to Beatrice Tollman and Henrico Grobbelaar. Bea Tollman, President of the Red Carnation Hotel Collection wrote her memoirs, 'A Life in Food'. This cookbook is a made up of recipes collected during her travels and from people she has met over the years.

Executive Chef Henrico Grobbelaar changed his career as an engineer in November 2002 for the culinary world and has never looked back. Today he is of one South Africa's most creative and celebrated chefs with a long list of accolades and has obvious natural talent, including being nominated among SA's Top 20 Restaurants 2011.

Uniquely for Cape Town, our chefs use a Josper charcoal oven in the preparation of some of our main dishes. This special equipment is a closed barbeque, using traditional BBQ methods, allowing 'adjustable draughts' to regulate air inflow and smoke outflow to optimum standards. It operates as a dual oven and grill, yet with amazing, genuine BBQ flavours.

Sustainable seafood is more than just a good deal for our marine ecosystems:

In line with the Hotel's Responsible and Sustainable Environmental policies, we ensure our impact on the environment has been minimised.

The fresh Abalone presented on this menu has been purchased in terms of Section 13 of the Marine Living Resources Act, 1998, and is in keeping with 'Live Aquaculture' Abalone harvesting.

The ocean has always been viewed as a bottomless resource but the reality is that marine resources are finite and it is now widely accepted that commercial fisheries are in a state of decline worldwide, with 80% of the world fish stocks over-exploited or exploited to their maximum.

In support of SASSI (Southern African Sustainable Seafood Initiative) and their vision for a sustainable seafood industry, Henrico and his team purchase only environmentally responsible seafood by following SASSI's best practice guidelines for sustainable seafood.

This in turn supports responsible fisheries and the many local communities which rely on healthy ecosystems to provide them with their livelihoods.

We trust you'll support us in our endeavour to offer only seafood which is traceable to its origins. Bon appetite – and enjoy our fresh seafood!

Should our menu selection not cover one of your favourite choices, kindly advise our restaurant manager with a 24 hour notice period and our chef may source this for you with pleasure.

In further support, our menus are printed on recycled paper to contribute to the sustainability of our natural resources.



Money for children in need is raised by restaurants affiliated to StreetSmart. A voluntary R5 donation will be added to your table's bill. If you'd like to give more, please say so. StreetSmart funds education, skills training and family reunification programs for street children. Your donation goes directly to these already established initiatives. For details visit [www.streetsmartsa.org.za](http://www.streetsmartsa.org.za)



## CREATED BY BEA TOLLMAN

### STARTERS

12 A Fresh Vegetable Salad <i>mixed baby leaf salad loaded with a fresh mixture of selected raw vegetables, soya vinaigrette and covered with a palm of ripe avocado</i>	R80	V
"Bushmans Kloof" Salmon Trout Salad <i>Franschhoek cold smoked Salmon Trout served with flash fried plum tomatoes, grilled asparagus spears, orange segments, cucumber 'tagliatelli' on a bed of organic baby greens drizzled with honey mustard and barrel aged balsamic vinegar</i>	R85	
Crayfish and Prawn Cocktail <i>crayfish and Queen prawn cocktail with fresh lettuce, rocket, avocado and lime segments, dressed with a piquant Marie rose sauce</i>	R170	
Oysters Natural <i>6 Medium size West Coast oysters freshly shucked, with a lemon cheek and cracked black pepper with mignonette salsa.</i>	R135	
Chicken Liver Pate <i>red onion marmalade, melba toast</i>	R75	
Chicken Noodle Soup <i>Bea Tollman's famous homemade chicken noodle broth with carrots, celery, noodles and mini chicken pie</i>	R65	

### MAINS

Palazzo Chopped Sirloin <i>L'Ami Louis potatoes and a selection of fresh vegetables</i>	R150	
Wiener Schnitzel <i>the traditional way, with anchovies, capers, side salad and potato wedges</i>	R150	
Grilled Seafood Platter <i>a generous seafood selection for two consisting of West Coast crayfish (600gm), Mozambican tiger prawns (400gm), medium Mozambican langoustines (300gm), fresh fish of the day (220gm), grilled baby calamari tubes (250gm), mussels cooked in a blonde lemon garlic sauce (200gm), served with steamed basmati rice, side green salad, traditional piri-piri, garlic and lemon butter sauces</i>	R990	
Pan Seared Abalone <i>accompanied by a fresh salad and home-made wedges</i>	R395	
Pot Roasted Sole <i>roasted with white wine, vermouth, wild garlic and shallots, baby potatoes, sautéed mushrooms and stem broccoli</i>	R165	
Prawn Pasta <i>Bea Tollman's prawn and piquant chilli linguine, prepared as per family tradition</i>	R110	
Cape Malay Curry <i>authentic Cape Malay style, slightly sweet and spicy curry, served with star-aniseed basmati rice, sambals, warm butter roti and a poppadum</i>		
Vegetable	R125	V
Chicken	R140	
Chicken and Prawn	R185	



**STREETSMART**  
HELPING STREET CHILDREN

As a proud supporter of the Streetsmart program, a voluntary R5 donation will be added to your table's bill. If you'd like to give more just say so.



## CREATED BY EXECUTIVE CHEF HENRICO GROBBELAAR

### STARTERS

Smoked Oyster <i>and cucumber soup</i>	R75	
Seared Tuna <i>corn salad, mushroom mousseline and a cider gastrique</i>	R95	
Lightly Grilled Baby Squid and its ink <i>with baby rocket sauce</i>	R75	
Avocado with Cured Franschoek Salmon Trout <i>coriander and a bell pepper syrup</i>	R95	
Scallops <i>three scallops, Roma tomato, white leek, caper berry, black beans, salmon roe and sauce hollandaise</i>	R130	
Tomato Salad <i>smoked bocconcini, basil, olive cheeks and aged balsamic</i>	R75	V
Carpaccio <i>seared beef carpaccio with a drizzle of truffle oil and parmesan, assorted pickles and yellow mustard</i>	R85	

### MAINS

Grilled Fish of the Day <i>your choice of our local fresh catch of the day or fresh imported Norwegian salmon fennel bulb purée, spring vegetables and crispy potato wafer, lemon vinaigrette</i>	R155	
Duo of Quail <i>confit and pan seared quail, grape seed oil poached langoustines, puffed wheat, pine nuts, pickled currants, miso and shell fish butter.</i>	R160	
Blood Orange Caramelized Pork Belly <i>spiced beetroot purée, polenta, dried fruit paste and a tonka bean reduction</i>	R150	
Ménage à trois of Duck <i>pan-seared breast and braised duck leg in a pancake with foie gras mousse, vanilla parsnip purée, port soaked prunes and its sauce</i>	R165	
Springbok Tenderloin <i>preserved carrots, candied turnips, quinoa, date paste and a ginger infused jus</i>	R160	
Josper Grilled Chalmar Beef Fillet <i>lentil ragout, pistachio purée, parmesan crumbs and a sweet soy sauce.</i>	R160	

### CHEF HENRICO

Select a 4- or 5-course tasting menu from Henrico's creations.  
(for the enjoyment of the entire table only.)

4 Course  
5 Course

R 395  
R 495



**STREETSMART**  
HELPING STREET CHILDREN

As a proud supporter of the Streetsmart program,  
a voluntary R5 donation will be added to your table's bill. If you'd like to give more just say so.



## VEGETARIAN SELECTION

### STARTERS

Avocado puree <i>corn salad, mushroom mousseline and cider gastrique</i>	R75
Green Asparagus <i>Roma tomatoes, white leek, black beans and baby rocket sauce</i>	R75
Variation of tomato <i>smoked bocconcini, basil, olive cheeks and aged balsamic</i>	R75

### MAINS

Steamed Broccoli <i>quinoa, preserved carrots, smoked beetroot and candied turnips</i>	R115
Grilled Aubergine <i>baby marrow, lentil ragout, pistachio purée and parmesan crumbs</i>	R115
King Oyster Mushroom <i>polenta, spring vegetables, vanilla parsnip purée and onion shells</i>	R125
Cape Malay Vegetable Curry <i>authentic Cape Malay style, slightly sweet and spicy curry, served with star-aniseed basmati rice, sambals, warm butter roti and a poppadum</i>	R125



As a proud supporter of the Streetsmart program,  
a voluntary R5 donation will be added to your table's bill. If you'd like to give more just say so.



## DESSERT

Bea's Cheesecake <i>all time favourite cheesecake with a crème fraîche topping, strawberry syrup and fresh strawberries</i>	R85
Bea's Rice Pudding <i>traditional Bea Tollman's rice pudding, salted caramel and caramelized nuts</i>	R70
Summer Fruit Selection <i>sliced summer fruit with a soft beetroot and cranberry granita</i>	R70
Chocolate Pave <i>with blackberry and lime framboise,, kahlua syrup and almond crumble</i>	R85
Green apple cloud <i>apple sorbet, almond cake and crumbs</i>	R80
Rose Champagne jelly <i>pear parfait, hazelnut and Roquefort mousse</i>	R75
Vanilla Crème brûlée <i>ginger, lemongrass mango salad</i>	R70
Quartet of Desserts <i>Four of Azure's signature treats (excluded from our tasting menu)</i>	R120
Three Scoops of Ice-Cream and Sorbet <i>Served with a toasted sesame and poppy seed crisp</i> Peppermint crisp Halva Flaked chocolate Vanilla bean Coffee ice-cream Raspberry sorbet Mango sorbet Apricot sorbet	R55
South African Cheese Board <i>Fine selection of four South African mature cheeses served with celery curls, candy nuts, caramelised onion marmalade and savoury herb biscuits</i>	R120



**STREETSMART**  
HELPING STREET CHILDREN

As a proud supporter of the Streetsmart program,  
a voluntary R5 donation will be added to your table's bill. If you'd like to give more just say so.