



The Azure Restaurant, with its panoramic Atlantic Sea view and elegant style, specializes in **Cape Contemporary Cuisine** and select **Signature** dishes.

Roberto de Carvalho's **Signature Cape Fynbos-infused menu** has established itself as a unique and distinctive culinary experience both locally and internationally incorporating indigenous sustainable South African food resources. Celebrate the Cape Floral Kingdom and the botanical diversity of The Twelve Apostles Mountain Range with a selection of dishes that include Fynbos plants as ingredients – proudly showcasing our unique **Cape Contemporary Cuisine**.

The following Fynbos plants have excellent culinary applications, adding unique tastes and flavours to our dishes:

<i>Rooibos</i>	<i>(Aspalanthus lineare)</i>
<i>Fynbos Wild Fennel</i>	<i>(Foeniculum Vulgare)</i>
<i>Fynbos Wild Ginger</i>	<i>(Siphonochilus Aethiopicus)</i>
<i>Fynbos Lemon Geranium</i>	<i>(Pelargonium Betulinum)</i>
<i>Fynbos Wild Rosemary</i>	<i>(Eriocephalus Africanus)</i>
<i>Fynbos Wild Dagga</i>	<i>(Leonotis Leonurus)</i>
<i>Fynbos Wild Garlic</i>	<i>(Tulbaghia Capensis)</i>
<i>Buchu</i>	<i>(Agathosma-Crenata)</i>
<i>Honeybush</i>	<i>(Cyclopia Intermedia)</i>

In line with the Hotel's Responsible and Sustainable Environmental Policies, we are ensuring that our impact on the environment has been minimized. In this respect we only use free-range eggs and are committed to the South African Sustainable Sea Food Initiative (SASSI) by only using responsible sea food suppliers for our fish supplies.

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

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



APPETIZERS

Spinach and Potato Soup

Delicious potato soup with shredded spinach leaves and extra virgin olive oil served with toasted ciabatta bread

R 65

V

West Coast Crayfish Bisque

A wholesome crayfish puréed soup with wild fennel, brandy and double cream served under a golden brown puff pastry case

R 85

S F

Bea Tollman's Home-made Chicken Noodle Soup

Delicate free range chicken broth with carrots, celery, noodles and a Cape Malay chicken bobotie spring roll

R60

Tomato Mozzarella Tart

Buffalo mozzarella and ripe plum tomato tart with marinated peppers, basil pesto and balsamic syrup

R 80

V

Creamed Mushrooms

A combination of flavorsome sautéed shiitake, oyster and button mushrooms with shallots, dressed in a wild garlic cream reduction on a grilled portabella mushroom

R 70

V F

12A Fresh Vegetable Salad

Baby herb leaf and cos lettuce salad loaded with fresh vegetables, tossed in a wasabi vinaigrette

R70

V

Crayfish and Prawn Cocktail

West coast crayfish and Mozambican queen prawn cocktail served in a martini glass with fresh rocket, avocado, lemon segments, onion sprouts, slow roasted tomatoes and dressed with a piquant Marie Rose sauce

R 165

S

Oysters Natural

6 Medium sized Knysna / West Coast oysters served on crushed ice with chilli onion salsa, Tabasco sauce, fresh lime wedges and cracked black pepper

R 145

Fresh West Coast Mussels

Simmered in a creamy Chardonnay, saffron and garlic sauce accompanied by a cocktail garlic roll

(This dish can be prepared without the cream upon request)

R 80

S

Springbok Carpaccio

Thinly sliced springbok fillet topped with rocket leaves, slow roasted tomatoes, Parmigiano Reggiano shavings and coriander pesto

R 85

S



VEGETARIAN MAIN COURSES

Mushroom and Tofu Lasagna

V

Assorted mushrooms and tofu layered with rich tomato sauce and egg free lasagna pasta

R 110

Fynbos Vegetable Curry

F V

A spicy Cape Malay curry consisting of pumpkin, mushrooms, lentils and baby vegetables, served with Buchu basmati rice, assorted curry accompaniments, warm butter roti and a folded poppadum

R 110

SEAFOOD MAIN COURSES

Grilled Seafood Platter – (Serves 2)

S

A generous seafood selection consisting of West coast crayfish (600gm), Mozambican king prawns (400gm), medium Mozambican langoustines (300gm), fresh fish of the day (220gm), grilled baby calamari tubes (250gm), West coast mussels (200gm) in creamy Chardonnay, saffron and garlic sauce served with French fries, steamed basmati rice, side green salad, traditional piri-piri, garlic and lemon butter sauces

R 985

Pan Fried Fish of the Day (220 grams)

seasoned with Maldon sea salt and freshly cracked black pepper, served with mushroom-corn risotto and creamy lemon butter sauce

R 155

Seafood Espetada

S

A sumptuous combination of medium Mozambican langoustines (2), Mozambican king prawns (3) and calamari tubes (6) on a large metal skewer, marinated and grilled on the open flame and served on a traditional espetada stand with steamed basmati rice, side green salad, traditional piri-piri, garlic and lemon butter sauces and a Portuguese roll

R 275

Pot Roasted Sole (320 grams)

F

roasted with white wine, vermouth, wild garlic and shallots, served with turned potatoes, sautéed mushrooms and fine beans

R 155

Crayfish and Pawpaw Bolognaise

Crayfish, vegetable and paw-paw bolognaise with sous vide crayfish tail in herb butter and potato spaghetti tossed in homemade lemongrass butter

R395

Crispy – Fried Abalone (200 grams)

Fresh Abalone coated in toasted bread crumbs and grated Parmigiano Reggiano cheese, served with French fries, chive aioli and a tossed green salad

R 425

POULTRY MAIN COURSES

Oven Roasted Duck

Slow roasted free range half duck served with fondant potatoes, sautéed red baby spinach and cinnamon-apple sauce

R 150

Cape Malay Curry

S

Authentic Cape Malay style slightly sweet and spicy curry served with cinnamon basmati rice, assorted curry accompaniments, warm butter roti and a folded poppadum

Chicken

R135

Prawn and chicken

R175



MEAT AND GAME MAIN COURSES

Namaqualand Springbok Shank Pot Pie

F

Succulent braised springbok shanks in wild rosemary sauce with cream cheese pastry, honey roasted butternut, pea purée and green figs in Buchu syrup

R 135

Natal Midlands Grain Fed Beef Fillet (220 grams)

served with potato and blue cheese bake, grilled garlic-oregano black mushroom and Cape Country mustard sauce

R 155

Braised Karoo Lamb Neck (200 grams)

Tender Lamb neck with thyme and rosemary herb crust served with truffle scented potato Dauphinoise, grilled baby vegetables, 'Old brown' sherry sauce and tangy mint sauce

R 140

FROM THE GRILL

Meat Temperatures

Blue

Very red and slightly cool, yet flavourful

Rare

Succulent cool red centre with superb flavour

Medium Rare

Warm red centre, gently cooked outside, flavour intact

Medium

Slightly pink centre, with gentle flavour coming through

Medium Well

Mostly brown, slightly dry with slightly diminished flavour

Well Done

Brown throughout, dry, very little flavour

Beef fillet (220 grams)

R 155

Crayfish (300 / 600 grams)

R 245 / R470

Beef T-bone (500 grams)

R 145

8 Medium Tiger prawns

R 255

Fresh fish of the day (220 grams)

R 155

6 Medium langoustines

R 455

West coast sole (320 grams)

R 155

All grills are served with French fries mixed green salad and a sauce of your choice

SAUCES

Authentic piri-piri

Buchu butter

Naçional sauce

Garlic butter

Cape Country mustard

Pepper sauce

Lemon butter

Port sauce

Mushroom sauce

R 20

(per sauce if not part of a grill dish)

SIDE ORDERS

Basmati rice

French fries with chilli mayonnaise

Spicy rice

Garlic bread

Mashed potato

Fondant potatoes

Spring onion mash

Grilled vegetable skewers (3)

Green salad

Sautéed baby vegetables

Creamed spinach

R 30

(Per side order)



DESSERTS

Ice-Cream and Sorbet with Sesame Seed Tuile and Fresh Berries

Strawberry ice-cream	Peppermint crisp ice-cream	Halva ice-cream
Honeycomb ice-cream	Salted caramel ice-cream	Flaked chocolate ice-cream
Coffee ice-cream	Maltesers ice-cream	Sour apple sorbet
Honeybush & Buchu sorbet	Rooibos & apricot sorbet	Lemon sorbet

R55

(Kindly select any three flavours)

Bea's Cheesecake

Real New York style baked cheesecake
with a scoop of ice cream of your choice and a rich chocolate sauce

R 85

S

Rooibos Crème and Chocolate Brownie

The healing and therapeutic powers of rooibos have been infused
into this acclaimed dessert, a light chocolate brownie base
topped with rooibos crème and a rooibos – apricot sorbet

R 70

F

Lindt Chocolate Mousse

served with wild dagga infused framboise berry soup
with strawberry ice cream
(this dessert contains no gelatin)

R 70

F

Apple and Pecan Nut Strudel

served with vanilla Anglaise and sour apple sorbet

R 60

Champagne Jelly

Set champagne jelly with fresh fruit and berries
served with traditional custard and whipped cream

R 70

Caramelized Banana

with white chocolate cream, spiced shortbread and salted caramel ice-cream

R 70

Orange Malva Pudding

Orange and peppermint-geranium malva pudding
served with vanilla bean ice cream and naartjie sauce

R 70

F

Quartet of Desserts (Four of the best)

Bea's cheesecake
Lindt chocolate mousse
Champagne jelly
Winter fruit selection

R 110

S

South African Cheese Board

Three of South Africa's finest cheeses from the Fairview vineyard and cheese estate which
include Brie (mild soft white cheese), Blue Rock (full flavoured Roquefort style blue vein
cheese) and Chevin (soft goats milk cheese) as well as a matured Farmhouse cheddar from
Zevenwacht Estate with celery sticks, watermelon preserve, green figs and homemade
savoury crackers

R 120

S

*All our desserts are cooked on request, to avoid any delay, please order them
at least 20 minutes in advance*

(S) Azure Signature Dish

(F) Fynbos Signature Dish

(V) Vegetarian Dish