

Azure

SELECT

STARTERS

Home-Made Chicken Noodle Soup

Delicious Free Range Chicken Broth with Carrots, Celery, Noodles and a Cape Malay Chicken Bobotie Spring Roll

Tomato Mozzarella Tart

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

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Springbok Carpaccio

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

Fresh West Coast Mussels

*Simmered in a creamy Chardonnay, Saffron and Garlic Sauce accompanied by a traditional Sourdough Roll
(This dish can be prepared without the cream upon request)*

Creamed Mushrooms

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

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(F) Fynbos Dish

MAIN COURSES

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

Cape Malay Chicken Curry

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Authentic Cape Malay style slightly sweet and spicy Chicken Curry served with Cinnamon Basmati Rice, assorted Curry accompaniments, warm Butter Roti and a folded Poppadum

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

Duck Cottage Pie

Delicious ground duck, thyme, onion and carrot ragoût topped with golden brown creamed potatoes; accompanied by buttered peas and ketchup

Braised Root Vegetable Cobbler

served with truffle infused mashed potato and sautéed fine beans

DESSERTS

Champagne Jelly

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

Rooibos Crème and Chocolate Brownie

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

Apple and Pecan Nut Strudel

served with vanilla Anglaise and apple sourz sorbet

Caramelized Banana

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

(V) Vegetarian Dish