



STARTERS

Home-Made Chicken Noodle Soup

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

Azure Salad

(V)

Crisp Asparagus with fresh Greens accompanied by marinated Artichokes, Cauliflower, fine Beans, Carrots, Calamata Olives, roasted red Peppers and creamy Truffle dressing

Creamed Mushrooms

(V)

A combination of flavoursome sautéed Shiitake, Oyster and Button Mushrooms with Shallots, dressed in a Wild Garlic Cream reduction on a grilled Portabella Mushroom

Fresh West Coast Mussels

(S)

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)

12 Apostles Caesar Salad

Cos lettuce coated in creamy Caesar dressing with Herbed Croûtons and Pecorino shavings in a Parmesan ring

(S) Azure Signature Dish

MAIN COURSES

Fish of the Day (220 grams)

Seasoned with Maldon Sea Salt and freshly cracked Black Pepper, served with Chive Dumplings, Gem Squash purée and a warm Pea Salad with a creamy Crayfish-Tomato Sauce

Cape Malay Chicken Curry

(S)

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 a crispy Thyme and Rosemary Herb crust Served with Potato Dauphinoise, grilled baby Vegetables, Port Sauce And tangy Mint Sauce as an accompaniment

Crispy Oven Roasted Duck

(S)

Leading signature dish of Azure Restaurant consisting of a slow roasted half Duck served with fondant Potato, pan fried Vegetables and a flavoursome Citrus Duck Jus

Tagliatelle Marinara

(V)

Tagliatelle Pasta tossed in home-made Tomato and Basil Sauce, topped with sautéed Vegetables, Mozzarella Cheese and fresh Rocket Leaves

DESSERTS

Summer Fruit Plate

(V)

Seasonal Fruit and fresh Berries drizzled with Honey, served with Greek Yoghurt and Lemon Sorbet

Almond and Cherry Nougat Parfait

With dark 'Lindt' Chocolate Sauce and fresh Fruit

Strawberry Mille-Feuille

Fresh Strawberries and Vanilla Crème Anglaise layered with crisp Pastry and served with Honeybush-Buchu Ice-Cream

Ice-Cream with Sesame Seed Tuile and Fresh Berries

Choose two of the following flavours

Strawberry ice-cream

Peppermint Crisp ice-cream

Liquorices ice-cream

Peanut Brittle ice-cream

Rooibos and Apricot ice-cream

Halva ice-cream

Honeycomb ice-cream

Flaked Chocolate ice-cream

(F) Fynbos Signature Dish

(V) Vegetarian Dish