

Azure

SELECT

STARTERS

Soup

Sweet potato and crayfish bisque

Parmesan Royale

Parmesan custard with shaved courgettes, broccolini, Morgenster lemon oil and anchoïade

Roasted Winter Salad

Salad of roast beetroot, zucchini, parsnip and Fairview goat's curd with black olive paint

Carpaccio

Seared Beef Carpaccio with a drizzle of truffle oil and parmesan

"Bushmans Kloof" Salmon Trout Salad

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

MAIN COURSE

Fish of the Day

Josper grilled fish of the day with cauliflower white bean truffle purée, mushroom and mung beans with miso veal jus

Roasted Quail

Quail with roasted garlic risotto, red wine reduction, king oyster mushroom with its purée

Pork Belly

Eight hour confit pork belly with smoked mash potato, sherry poached prunes, braised red cabbage in hoisin and candy apple

Cape Malay Chicken Curry

Authentic Cape Malay style, slightly sweet and spicy curry, served with star-aniseed basmati rice, sambals, warm butter roti and a poppadum

Rib-eye Steak

Josper grilled Rib-eye Steak with piri-piri and L'Ami Louis potatoes

DESSERTS

Winter Fruit Selection

Sliced winter fruit with a soft beetroot and cranberry granita

Dark Chocolate Torte

Dark chocolate torte, pomegranate poached baby pear, raspberry and lemon scented mascarpone

Sparkle of Jelly

Rose champagne jelly with mixed berry compote

Apple Crumble

Apple crumble with home made custard

Three Scoops of Ice-Cream and Sorbet

Served with a toasted sesame and poppy seed crisp

VEGETARIAN OPTION
CREATED BY HENRICO GROBBELAAR

STARTERS

Parmesan Royale

Parmesan custard with shaved courgettes, broccolini, Morgenster lemon oil

Brown Mushroom

Roasted brown mushroom with Roma tomatoes, white leeks, caper berries, black beans and sauce hollandaise

Roasted Winter Salad

Salad of roast beetroot, zucchini, parsnip and Fairview goat's curd with black olive paint

MAINS

Eggplant

Josper grilled eggplant with cauliflower white bean truffle purée, celery and mung beans

King Oyster

King Oyster with roasted garlic risotto, pickled onion, oyster purée, sherry soaked prune with cashew vinaigrette

Vegetable Essence

Stir fried tatsoi, mizuna, julienne vegetables and spicy peanut sauce with smoked mash potato, braise, red cabbage in hoisin and candy apple

Cape Malay Vegetable Curry

Authentic Cape Malay style, slightly sweet and spicy curry, served with star-aniseed basmati rice, sambals, warm butter roti and a poppadum

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