



STARTERS

Home-Made Chicken Noodle Soup

“S”

A delicious free range Chicken Broth with Carrots, Celery, Noodles and a Cape Malay Vegetable Bobotie Pie on the side.

Grilled Asparagus Caprese

Warm Crisp Asparagus spears served with a sweet Plum Tomato and creamy Buffalo Mozzarella stack, home-made Basil Pesto, Balsamic reduction and a Garlic crostini

Azure Salad

“V”

Crisp fresh mixed baby Herb leaves with Feta, Rosa Tomatoes, Peppers, and Green Olives with a Dijon Mustard flavoured dressing from the recipe of Le Cirque, the world famous New York restaurant

Mushroom Quartette Spring Roll

“V”

A combination of flavoursome sautéed Shiitake, Oyster, Button and Portabella Mushrooms with a fresh Chive, Shallot, Garlic and Herbs wrapped in crispy Spring Roll pastry and served with zesty Asian Slaw and sweet Indonesian Soya sauce

Fresh West Coast Mussels

“S”

Simmered in a creamy Chardonnay, Saffron and Garlic sauce accompanied by a traditional Sourdough Roll and fresh Fennel garnish

MAIN COURSES

Oven Roasted Fish of the Day (220 grams)

Oven Roasted fresh Fish of the day seasoned with Maldon Sea Salt and freshly cracked Black Pepper, set on Spinach and Ricotta Panzarotti with a grilled Vegetable skewer; accompanied by delicious chunky Prawn, Tomato and smoked Spanish paprika sauce

Braised Karoo Lamb Neck (200 grams)

Tender Lamb neck portions with a crispy Thyme and Rosemary herb crust served with Potato Dauphinoise, grilled baby Vegetables, Boplaas Port sauce with a tangy Mint sauce as an accompaniment.

Cape Malay Chicken Curry

“S”

Supple Chicken strips cooked with Onions, Garlic, fresh Ginger, Chilli and homemade Curry Powder, served with spiced Steamed Basmati Rice, Apple Chutney, Apricot Chutney, a Tomato-Onion and Chilli sambal, and accompanied by a warm home-made Butter Roti.

Crispy Oven Roasted Duck

“S”

A slow roasted free range half Duck served with roasted Châteaux Potatoes, pan fried Vegetables and a tasty Citrus Duck Jus.

Farfalle Marinara

“V”

Granoro Farfalle Pasta tossed in home-made Tomato sauce and Basil Pesto, topped with sautéed Spring Vegetables, fresh Pecorino shavings and Rocket Leaves

DESSERTS

Bea's Cheesecake

“S”

New York style baked Cheesecake with Apricot Sorbet and fresh summer Berries

Buchu Crème Brûlée

“F”

Served with Coconut Macaroons

Summer Fruit Plate

“V”

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

Black Forest Crêpes

Light Pancakes with Morello Cherries, Chocolate Kirsch sauce and Crème Chantilly

Homemade Trio of Ice-cream

“S”

Served with a Strawberry-Vanilla Confit and Mint Coulis (Ice Cream Flavours change daily)

“S” Azure Signature Dish

“F” Fynbos Signature Dish

“V” Vegetarian Dish

Please refer to the “Grills” section for explanation of meat temperatures