



STARTERS

Home-Made Chicken Noodle Soup

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

Azure

Warm Barbecue Chicken Salad

Fresh Cos Lettuce with warm slivers of barbecue Chicken fillet, herbed Baguette Croûtons and Pecorino shavings in a crisp Parmesan cheese ring, with your choice of a Creamy Caesar dressing or a Honey and whole Grain Cape Country Mustard dressing.

Azure

Creamed Mushrooms

"V"

A combination of flavoursome sautéed Shiitake, Oyster and Button Mushrooms, with fresh Chives and Shallots, dressed with a Garlic Oregano Cream reduction and served in a grilled Portabella Mushroom.

Azure

West Coast Mussels

"S"

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

Azure

MAIN COURSES

Oven Roasted Fish of the Day (225 grams)

Oven Roasted fresh Fish of the day seasoned with Maldon Sea Salt and freshly cracked Black Pepper, set on creamy Mozambican Prawn Risotto with a grilled winter Vegetable skewer.

Azure

Braised Karoo Lamb Neck (250 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.

Azure

Cape Malay Chicken Tenderloin Curry

"S"

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

Azure

Farfalle Provençale

"V"

Homemade Farfalle Pasta with fresh Basil, Calamata Olives, Capers, Pecorino shavings and a delicious Marinara sauce

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DESSERTS

Bea's Cheesecake

"S"

New York style baked Cheesecake with Raspberry Ice-Cream and Lemon Curd sauce

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Vanilla Pod Crème Brûlée

"S"

Served with Panforte and bitter Espresso sauce

Azure

Winter Fruit Plate

"V"

Seasonal fruit slices served with Greek Yoghurt, Fynbos Honey, and Apricot Sorbet

Azure

Amarula Fudge Cake

Vanilla and Lemon Geranium sponge layered with Amarula Caramel Fudge Custard and served with a sour Raspberry Compote on the side

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"S" Azure Signature Dish

"F" Fynbos Signature Dish

"V" Vegetarian Dish

Please refer to the "Grills" section for explanation of meat temperatures