



## FYNBOS INSPIRED SIGNATURE MENU

### STARTERS

#### Char Grilled Karoo Lamb Keftedakia

*Greek Style meat balls Served with marinated beetroot salad, peppermint geranium Tzatziki and pita bread croutons*

#### Creamed Mushrooms

(V)

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

#### Carpaccio of Salmon and Tuna

*Served with pickled radish slices, Capers, baby herb leaf salad, coriander-wild daga pesto and parmesan shavings*

(S) Azure Signature Dish

### MAIN COURSE

#### West Coast Masala Sole Skewer

*Served with wild Garlic-Peppadew mashed Potato, Vegetable Sosatie (skewer) and creamy Buchu Butter Sauce*

#### Namaqualand Springbok Medallions (220 grams)

*Succulent Pan fried Springbok medallions dressed in wild rosemary sauce, served with a maize and bean cake, sautéed red baby Spinach and green Figs in Buchu syrup*

#### Fynbos Vegetable Curry

(V)

*Cape Malay spicy Pumpkin, Mushroom, Lentil and baby Vegetable Curry, served in a traditional African Casserole pot with Buchu Steamed Basmati Rice, Apple Chutney, Apricot Chutney, Tomato-Onion and Chilli sambal, accompanied with a folded Poppadum.*

### DESSERTS

#### Rooibos Crème Brûlée

*The healing and therapeutic powers of Rooibos have been infused into this acclaimed dessert which is served with Pistachio Macaroons and toasted Hazelnut Ice-Cream*

#### Bittersweet Chocolate Mousse

*Bitter Chocolate cylinder filled with layers of white Chocolate and dark Chocolate Wild Daga Mousse served with an Orange Cream*

#### Strawberry Mille-Feuille

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

#### Fynbos - General and Latin Names

*Fynbos Wild Fennel (Foeniculum Vulgare)  
Fynbos Wild Ginger (Siphonochilus Aethiopicus)  
Fynbos Lemon Geranium (Pelargonium Betulinum)  
Fynbos Wild Rosemary (Erioccephalus Africanus)  
Fynbos Wild Daga (Leonotis Leonurus)  
Fynbos Wild Garlic (Tulbaghia Capensis)  
Buchu (Agathosma-Crenata)  
Amarula (Sclerocarya Birrea)  
Honeybush (Cyclopia Intermedia)*

(V) Vegetarian Dish