



FYNBOS INSPIRED SIGNATURE MENU

STARTERS

Creamed Mushrooms (V)

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

Prawn Chowder

Tasty Prawn, wild Fennel and Potato Soup with a touch of double Cream flamed with Cape Alambic Brandy and served with wild Ginger-Sesame Toast fingers

Ostrich Fillet Carpaccio (S)

Thinly sliced Ostrich fillets rolled in Thyme, wild Rosemary, Bay leaf, crushed Black Pepper, served with Rocket leaves tossed in wild Dagga Pesto, slow-roasted Tomatoes, Pecorino shavings and drizzled with Paarl Grape seed Oil

(S) Azure Signature Dish

MAIN COURSE

Mushroom and Leek Bobotie Pie (V)

A traditional Cape Malay dish set in a pastry case topped with Truffle and wild Rosemary Custard, served with Buchu steamed Basmati Rice, grilled Asparagus, smoked red Peppers and Pineapple-Peppermint Geranium Salsa

Franschhoek Salmon Trout (200 Grams)

Served with wild Garlic, Peppadew and mashed Potato Spring Rolls, Vegetable Sosatie (skewer) and dressed with a creamy Buchu Butter Sauce

Namaqualand Springbok Shank (S)

Succulent slow cooked Springbok shank with wild Rosemary and Shallots, served with a Maize-meal roasted Butternut tower, sautéed red baby Spinach and green Figs in Buchu syrup

DESSERTS

Rooibos Crème Brûlée

Served with hot Chocolate “Espresso”

‘Lindt’ Chocolate Pavé

White and Dark Chocolate Mousse with wild Dagga layered together and served with Orange Sabayon

Warm Cape Brandy Pudding

Served with hot Amarula Custard and 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 Dagga (Leonotis Leonurus)
Fynbos Wild Garlic (Tulbaghia Capensis)
Buchu (Agathosma-Crenata)
Amarula (Sclerocarya Birrea)
Honeybush (Cyclopia Intermedia)*

(V) Vegetarian Dish