

JESSICA'S

Restaurant

Culinary Excellence

POTATO AND LEEK SOUP

Jellied salmon, danya puree, prawn on wasabi cream cheese 48.00

VENISON TARTAR

Springbok Tartar, Cranberry-blackpepper sauce,
Warthog carpaccio rolled with cream cheese 54.00

GINGER PICKLED PORK BELLY – Sous Vide



Home-made black pudding, smoked apple and brandy ice cream 58.00

MOZZARELLA SALAD

Fresh garden salad, cherry tomatoes, pistachio nuts,
balsamic vinegar and olive oil 48.00

SCALLOPS

Canadian King Scallops, garden greens, saffron risotto, parmesan 58.00



Chef's Choice

We ask a surcharge of R10 for shared starters.

MAIN COURSES

SPRINGBOK LOIN



Home-made Spätzle with espresso sauce and a hint of garlic

Wine suggestion: Majors Hill Cabernet Sauvignon

125.00

BEEF FILLET

Wild mushroom risotto, balsamic reduction

Wine suggestion: Joubert Tradauw R62

125.00

CHARGRILLED KAROO LAMB NOISETTES

Potato 'Mille Feuille' and rosemary jus

135.00

KAROO TRIO

Trio of Karoo Lamb, Springbok and Ostrich, each with it's own sauce

Wine suggestion: Inkara Shiraz

125.00

SLOW-ROASTED DUCK

Nutmeg creamed potato with plum and ginger sauce

Wine suggestion: Weltevrede – Rusted Soil

115.00

GAENG GOONG GAI

Thai green curry with chicken breast and tiger prawns, cooked in a aromatic blend of Thai spices and coconut milk, jasmin rice

Wine suggestion: Rusticus Viognier

R98.00

Vegetable Thai Green Curry – Vegetable curry served with jasmin rice

R85.00

FRESH FRANSCHHOEK RAINBOW TROUT – Sous Vide

Dill-butter pouched Rainbow Trout, vanilla creamed potato, saffron veloutè

R120.00

Side portion of seasonal vegetables

R15.00



Chef's Choice

CHEESE DELIGHTS

BLUE CHEESE PANNACOTTA

Blue cheese pannacotta served with a Shiraz sabayon

48.00

CAMEMBERT & PISTACHIO SPRING ROLL

Spring roll filled with camembert and pistachios, accompanied by tomato concassée with truffle flavours

48.00

DEEP-FRIED BRIE

Brie crumbed with almonds, accompanied by melba toast and green fig preserve

48.00

DESSERTS

CHOCOLATE DRENCHED CHOCOLATE BROWNIE - Sous Vide

A decadent chocolate brownie served with home-made icecream

Please allow 20 minutes preparation time

52.00

VANILLA COMSOME

Vanilla consomè, cinnamon pannacotta, cucumber and ginger sorbet

54.00

PETIT DESSERT

A trio of desserts comprising of petit Crème brulée, peanut butter parfait and chocolate sorbet

54.00

HEINRICH'S PEDRO



Whisky dom Pedro, Frangelico cream, Kahlua and rose syrup, jellied chocolate

54.00

Irish Coffee / Venitian Hot Chocolate

28.00

Freshly Brewed Miko Puro Coffee (organic)

13.00

Miko Puro Cappuccino

16.00

Freshly Ground Miko Puro Espresso

12.00 (single)

16.00 (double)

Nescafe De-caf Coffee

12.00

Selection of Flavoured Twinings Tea

12.00

*Selection of Liquers available – ask for winelist



Chef's Choice