



vanilla

*...Princess Xanat, forbidden
by her father from marrying
a mortal, fled to the forest
with her lover...*

*The lovers were captured and
beheaded. Where their blood
touched the ground, the vine
of the tropical orchid grew.
And so...*

Vanilla was born.

BREAKFAST/BRUNCH

10am - 6pm

(Breakfast served until 12:30pm)

- MORNING SMOOTHIES** 30
Your choice of seasonal fresh fruits:
Mango, peach, banana, strawberry, mixed
berry, apple
- OR TRY OUR VANILLA SPECIAL SMOOTHIES** 42
Muesli, yoghurt, mixed berries, honey
- HEALTH BREAKFAST** 48
Berry breakfast trifle:
Muesli with berries and apricot honey glaze,
served with fresh yoghurt
- BACON AND EGGS** 54
Poached or scrambled eggs served with
crispy streaky bacon, grilled tomato and
whole-wheat toast
- OMELETTE - THE VANILLA WAY** 55
Your choice of any two of the following items:
Smoked salmon, pancetta, bacon,
mushroom, tomato or cheese
- SMOKED SALMON AND SCRAMBLED EGGS** 54
Norwegian smoked salmon with scrambled
eggs served on whole-wheat toast
- EGGS BENEDICT** 55
(Another favourite)
Poached eggs with crisp pancetta on toasted
butter brioche topped with
hollandaise sauce
- UNWRAPS**
Served on an open tortilla wrap:
- Asian spiced chicken with tzatsiki 60
- Fresh Norwegian smoked salmon with
guacamole and baby salad leaves 65
- Wok-beef with noodles and
crisp vegetables 65

OUR OPEN GOURMET SANDWICHES:

Your choice of freshly baked focaccia,
whole wheat or health bread:

A duo of cheddar and emmental cheese
fresh salad greens, cherry tomato. Cucumber
with a chili and tomato chutney on the side **54**

Togarashi spiced chicken and
mayonnaise with feta **60**

Brie, Italian prosciutto and arragulo pesto **75**

Seared fresh tuna from our Sushi Bar
marinated in soy sauce with fresh rocket,
oven roasted tomatoes and hollandaise
sauce **80**

SMOKED SALMON BAGEL **65**

Sliced Norwegian smoked salmon with
creamed cheese, lemon and capers

LIGHT LUNCH

12am - 4pm

STARTERS

FRESH LARGE OYSTERS **18**

Served with Tabasco and lemon granita
Or
Just plain chilled

SOUP OF THE DAY **38**

CARAMELIZED ONION AND GOATS CHEESE TARTLET **60**

Caramelized onion, goat's chevin and chive
tart with rocket pesto, balsamic glaze and
baby salad leaves

CALAMARI **60**

Crisp salt and pepper Patagonian calamari
with a citrus aioli

CAESAR SALAD **60**

Grilled chicken breast with garlic croutons,
cos lettuce, boiled eggs, parmesan shavings
and anchovy mayonnaise dressing

CONFIT DUCK SALAD **65**

Confit duck with crispy vegetable chips, bean
sprouts on a bed of fresh salad greens and
dressed with a basil, lime and coriander dressing

CAPRESE SALAD **65**

Fior de Late cheese, tomato and avocado
with beetroot and goats chevin fold-overs,
with basil leaves and lemon dressing.

PRAWN SALAD **70**

Steamed prawn tails with baby salad leaves,
fresh paw-paw and a papaya seed dressing

KING CRAB BRUSCHETTA **155**

Alaskan king crab and avocado cocktail with
salmon trout caviar on roast garlic bruschetta

MAIN COURSE

We serve specially selected Chalmar beef which is grass reared and then Grain fed for utmost flavour and tenderness

LAMB BURGER 80

Karoo lamb, feta cheese and fresh mint patty, topped with tzatziki, served with pomme frites and garnished with a Greek salad

ENGLISH FISH & CHIPS 90

Our fresh catch of the day in a light beer batter, with pea purée and tartar sauce and pomme frites

CHICKEN SUPREME 95

Pan-roast crown of corn fed chicken with lemon and basil crushed potatoes, sautéed fresh beans and a roasted tomato salsa

MUSSELS 95

Steamed fresh Saldanha Bay mussels poached with white wine, cream and garlic

STEAK, EGG AND CHIPS 98

Char-grilled sirloin with white onion purée, poached egg and naped red wine jus

CALAMARI 98

Crisp salt and pepper Patagonian calamari with citrus aioli, served with basmati rice

FISH OF THE DAY 120

Freshly delivered fish with a daily twist from the kitchen

SEARED TUNA OR SALMON S.Q

Fresh sashimi cut 200gm soya seared tuna or salmon served
On a bed of lemon pasta

CHAR GRILLED FILLET OF BEEF 125

Grilled fillet of beef served with a white onion puree, steamed green beans, fondant potatoes and red wine jus

PASTAS

(Freshly homemade)

LEMON PAPPARDELLE 75

Tossed in a lemon and parsley cream topped with shaved parmesan

GNOCCHI 80

A favourite with the locals

Potato gnocchi with a roast mélange of mushrooms, parsley and parmesan spuma

CHICKEN AND WILD MUSHROOM 85

Grilled chicken with sautéed mushrooms tossed with pappardelle pasta in a lemon, garlic and chive creamy sauce

PAPPARDELLE DI MARE 110

Tossed with line-fish, calamari, prawns and mussels in a Napolitana sauce

OUR SHELLFISH SELECTION

All grilled in garlic basting and served with steamed basmati rice and beurre blanc sauce:

KING PRAWNS 195

Five grilled king prawns

MIXED SEAFOOD PLATTER 225

Fresh line-fish, calamari and king prawns

PRAWN EXTRAVAGANZA 345

Four succulent kings and two large tiger giant prawns

TIGER GIANT PRAWNS from 75 each

LANGOUSTINES 50

Speciality of the house!!

Mozambique langoustines steamed in a bamboo basket infused with an array of Eastern spices

CRAYFISH / WEST COAST ROCK LOBSTER from 225

Always fresh

Choose your size from 300gm to 1kg

VANILLA SEAFOOD PLATTER 450

A fresh crayfish, three king prawns, langoustine, line-fish and calamari

SUSHI

From 12pm

TEKKA MAKI

(Traditional rolled sushi) – 6 piece

Cucumber or avo,	34
crab or whitefish or smoked salmon,	38
prawn	42
salmon or tuna	45

FUTO MAKI

(Thick roll sushi) – 4 piece

Vegetarian – cucumber, lettuce, carrot, shitake mushroom, omelette, pickled radish and avo	49
crab or white fish	60
tuna or salmon or prawn	65

LARGE RAINBOW ROLL

4 piece

prawn, salmon, tuna, cucumber, avo, thick omelette, lettuce, mayo and salmon roe	65
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FASHION SANDWICH

3 piece

vegetarian	45
crab or line fish	48
prawn or tuna or salmon	54

URA – MAKI

(Inside out California roll) – 4 piece

Rolled with avo and cucumber

Vegetarian – avo, daikon, cucumber, thick omelette, and sesame seed	34
california crab	38
smoked salmon	38
salmon or tuna or prawn	42
Japanese Eel (subject to availability)	45
Spicy tuna or salmon	45

URA – MAKI TOPPED WITH SASHIMI

4 piece

Tuna or Salmon	65
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TEMAKI

(hand roll)

Filled with cucumber & avo and wrapped with nori (seaweed) filled with rice

Vegetarian – cucumber, avo, lettuce, carrot, shallot, pickled radish,	38
crab or whitefish or smoked salmon	45
salmon or tuna or prawn	48
Spicy tuna or salmon with sesame oil and mayo	58

SASHIMI

3 piece

served with shredded daikon,
wasabi and pickled ginger

Whitefish **45**

Salmon or tuna **54**

Eel (subject to availability) **70**

OUR VANILLA SASHIMI SPECIAL

Salmon and Tuna sashimi thinly sliced **90**
with wasabi peas and daikon

SPECIAL SALMON ROSES

Our chefs special!!

Salmon topped with salmon roe
Served with rice and mayo

3 piece **52**

6 piece **90**

NIGIRI

(hand mounded sushi) – 2 piece

White local fish **38**

Salmon or tuna or prawn **45**

Salmon roe **48**

Japanese eel **60**

SUSHI PLATTERS

DOMO 160

6 x assorted Nigiri, 4 x California roll

HIRO 185

12 piece salmon and tuna sashimi platter

SOZIA 195

2 x salmon, 1 x tuna, 1 x whitefish,
1 x prawn Nigiri, 6 x sashimi, 4 x inside out roll

MAKOTO 250

Salmon and tuna combo

6 x sashimi, 4 x Nigiri,

3 x salmon roses,

4 x inside out California roll

Extras:

Miso Soup **35**

Japanese Mayo **12**

Thick Omelette **10**

Wasabi **8**

Ginger **8**

Japanese Tea **20**

Warm or cold Saki **38**

DESSERT

- NUT DESSERT** 45
Pecan and caramel doughnut with almond bavarois, pistachio ice-cream and a walnut fudge roll
- PANNA COTTA** 45
Vanilla bean panna cotta with berry compote and blueberry froth
- ICE-CREAMS AND SORBETS** 45
A selection of three of the kitchen's home-churned ice-creams or sorbets
- TASTING OF VANILLA** 55
Berry and champagne jelly with ice cream Swiss roll and free-standing crème brulee
- APPLE AND RHUBARB CRUMBLE** 55
Spooned at your table!
Cinnamon parfait sandwiched between homemade shortbread with a warm apple and rhubarb crumble
- HOT CHOCOLATE** 55
A trio of chocolate fondant with a hot peppermint and chocolate spuma and mint chocolate mousse
- A SELECTION OF LOCAL AND INTERNATIONAL CHEESES** 80
Served with melba toast, home-made preserves and compote

PORTS

ALLESVERLOREN
FERREIRAS WHITE / RUBY / TAWNY
COCKBURNS RUBY
COCKBURNS SPECIAL RESERVE
MORGENHOF L.B.V
RIEBEEK CAPE VINTAGE 2005

SPECIAL COFFEES

IRISH OR DOM PEDRO WITH:
JAMESONS
KAHLÚA
AMARULA
AMARETTO
CAPE VELVET
FRANGELICO