



vanilla

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

Vanilla was born.

Le Verre de Vin

The Glass of Wine

You can be assured that any wine that you are served “by the glass” from the wine list will be served FRESH FROM THE BOTTLE. This is made possible by using the latest wine preservation technology called Verre de Vin.

This innovative technology is able to preserve open bottles of still and sparkling wine for up to three weeks with no loss of flavour, bouquet or sparkle. This system has been endorsed internationally and in South Africa by leading wine producers and distributors to ensure that you get the finest glass of wine every time you order “by the glass”.

We believe that the introduction of the Le Verre de Vin system into South Africa will encourage the wine drinker to experiment with different wines and cultivars from all over our fantastic country. Our resident sommelier will assist patrons with the perfect choice.

Lastly, if you are the designated driver we encourage you to have just one, maybe two glasses of exceptional wine without the expense or inconvenience of ordering a bottle, so that you can get home safely.

STARTERS

- FRESH OYSTERS** 21
Served with Tabasco and lemon granita
Or
Just plain chilled
- POACHED PEAR SALAD** 54
Saffron poached pear, gorgonzola and crisp
pancetta with a salad of mixed baby leaves
and caramelized cashew nuts
- GNOCCHI** 54
Potato gnocchi with a mélange of
mushrooms and parmesan spuma
- CALAMARI** 60
Crisp salt and pepper Patagonian calamari
with citrus aioli
- CONFIT DUCK SALAD** 65
Confit duck with crispy vegetable chips,
bean sprouts and dressed with a basil, lime
and coriander dressing
- CAPRESE SALAD** 65
Freshly sliced tomato, buffalo mozzarella
cheese and avocado with beetroot and
goats chevin fold overs, basil leaves and
lemon dressing
- QUAIL** 69
Pan-fried deboned half quail served with
beetroot and cumin purée, fondant potatoes
and ginger caramel
- BOUILLABAISSÉ** 95
Norwegian salmon, prawns and mussels
in a shellfish, saffron and lemongrass broth
with coconut cream and roast garlic chips
- CRAYFISH SALAD** 105
Steamed Crayfish tail with warm lyonnaise
potato accompanied by an apple and fennel
salad, lime and dill emulsion
- KING SCALLOPS** 105
Seared King scallops with a warm crème
fraiche and dill sauce topped with wilted
bok choy and a drizzling of veal jus
- CRAYFISH RAVIOLI** 125
Poached crayfish ravioli with steamed
langoustine, accompanied by
a coconut spuma
- KING CRAB BRUSCHETTA** 155
Alaskan king crab and avocado cocktail
with salmon trout caviar and
roast garlic bruschetta

MAIN COURSE

We serve a 200gm cut of specially selected Chalmar beef which is grass reared and then grain fed for utmost flavour and tenderness, larger cuts are available on request:

PEPPER CRUSTED SIRLOIN 120

Pepper crusted sirloin with caramelized onion tart tatin, grain mustard butter and beef jus

FILLET OF BEEF 145

Fillet of beef with white onion purée, steamed asparagus, fondant potatoes, roasted foie gras and red wine jus

VEAL SHOULDER 150

Slow cooked veal shoulder with braised baby vegetables in a tomato fondue served with olive tapenade and veal port jus

LAMB RACK 165

Roast Karoo lamb loin with fresh pea and rosemary risotto with vanilla jus

VENISON 155

Roast loin of venison with a chilli spiced butternut strudel, gooseberry compote and red wine jus

CHICKEN SUPREME 105

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

ROAST PORK BELLY 125

Crispy braised pork belly served with a cold Asian noodle salad and sweet chilli dressing

LEMON FETTUCCINE 89

Freshly made pasta tossed in a lemon and parsley cream topped with shaved parmesan

TASTING OF BEETROOT 95

Roasted beetroot, onion purée, grilled chevin, beetroot ravioli with parmesan and olive oil

GNOCCHI 95

Potato gnocchi with a mélange of mushrooms and parmesan spuma

MUSSELS	115
Fresh steamed Saldanha Bay mussels cooked with white wine, cream and garlic	
FISH OF THE DAY	130
Freshly delivered and served with a daily twist from the kitchen	
NORWEGIAN SALMON	160
Cured and seared fresh Norwegian salmon served on a citrus and vanilla risotto with a shaved baby fennel salad	
OPTIONAL SIDES	20
Pomme frites	
Steamed basmati rice	
Potato gratin	
Steamed fresh vegetables	

OUR SHELLFISH SELECTION

All Served with steamed basmati rice and beurre blanc sauce:

A PLATTER OF KING PRAWNS	225
MIXED SEAFOOD SELECTION	245
Fresh linefish, Calamari and King prawns	
PRAWN EXTRAVAGANZA	385
Succulent Kings and Large Tiger Giant prawns	
LARGE AND EXTRA LARGE TIGER GIANT PRAWNS	from 75
LANGOUSTINES	5Q
Speciality of the house!!	
Mozambique langoustines steamed in the 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 PLATTER	475
The ultimate dining experience !!	
A Fresh Crayfish, King prawns, langoustine, linefish and calamari	

SUSHI

200 gm Seared Tuna or **5Q**
Salmon fillet available on request

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 **49**
mushroom, omelette, pickled radish and avo
crab or white fish **60**
tuna or salmon or prawn **65**

LARGE RAINBOW ROLL

4 piece

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

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 **34**
omelette, and sesame seed
california crab **38**
smoked salmon **38**
salmon or tuna or prawn **42**
Eel (subject to availability) **45**
Spicy tuna or salmon **45**

URA – MAKI TOPPED WITH SHASHIMI

4 piece

Tuna or Salmon **65**

TEMAKI

(hand roll)

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

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

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 90

Salmon and Tuna sashimi thinly sliced
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

- TASTING OF VANILLA** 65
Our signature dish
Summer berry and champagne jelly
with ice cream Swiss roll and
free standing crème brulee
- NUT DESSERT** 45
Pecan and caramel doughnut with
almond bavarois, pistachio ice cream
accompanied with almond nougatine and
walnut fudge roll
- MALVA PUDDING** 45
Macerated apricot Malva pudding with
toasted almond and apricot spuma
- PANNA COTTA** 45
Vanilla bean Panna cotta with fresh berry
compote and blueberry froth
- ICE CREAMS AND SORBETS** 45
A selection of three of the kitchen's home
churned ice creams or sorbets
- CHOCOLATE TART** 54
Chocolate mousse tart with toasted almond
Turkish delight and chocolate sorbet
- YOUR SELECTION OF LOCAL AND
INTERNATIONAL CHEESES** 80
Served at the table with a choice of crackers,
home made preserves and compotes

PORTS

- ALLESVERLOREN** 20
FERREIRAS WHITE / RUBY / TAWNY 21
COCKBURNS RUBY 28
VERGENOEGD VINTAGE 30
COCKBURNS SPECIAL RESERVE 30
MORGENHOF L.B.V PORT 28
GRAHAMS FINE RUBY PORT 30
GRAHAMS 1997 L.B.V PORT 1997 30
VERGENOEGD VINTAGE 1994 34
RIEBEEK CAPE VINTAGE PORT 2005 26

SPECIAL COFFEES

- IRISH OR DOM PEDRO WITH:**
JAMESONS
KAHLUA
AMARULLA
AMARETTO
CAPE VELVET
FRANGELICO

DESSERT & NOBLE LATE HARVEST

(Subject to availability)

<p>AVONDALE MUSCET BLANC 2007</p> <p>Attractive crystal golden hue, intense flavours of litchi, lime, and even some marzipan. Beautiful balance of flavour sweetness leaves your tastebuds screaming for more.</p>	90	20
<p>AVONDALE MUSCET ROUGE 2006</p> <p>Sweet strawberry flavours and alluring rosewater aromas</p>	90	20
<p>GRAHAM BECK RONA MUSCADEL 2004</p> <p>Rich straw colour with delicate orange rind flavours and grapey freshness on the palate. This wine has an amazing rich lengthy finish. (500 ml)</p>	120	25
<p>ASARA NOBLE LATE HARVEST 2004</p> <p>Liquid gold made from Botrytis blessed chenin grapes. A honey bouquet layered with ripe pineapple, peach & Apricot aromas.</p>	195	35
<p>KLEIN CONSTANTIA NOBLE LATE HARVEST RHINE RIESLING 2006</p> <p>Light golden, the nose is a piercing mélange of dried pineapple and mango, intermingled with shifts of raisins and peaches. The palate surprisingly light, the finish is well balanced and clean. ☆☆☆☆☆ John Platter, Port & Sweet wine trophy at the Swiss Intentional. Awards 2008.</p>	195	35
<p>ASARA PINEAU DE CHARENTES 2004</p> <p>Deep ruby red, intense aromas of layered black cherry, cassis, chocolate cedar and spice. Oak flavours, powerful fruit, sensation an aftertaste of sweet chocolate on the palate.</p>	195	35
<p>FAIRVIEW LA BERYL BLANC 2008</p> <p>A deep golden coloured straw wine with aromas of honey and quinces</p>	220	38
<p>TOKARA NOBLE LATE HARVEST 2007</p> <p>Clear amber flecks of bright gold, stylish scents of marzipan and lemon peel rise to greet the taster. Wild lemon and sweet lime marmalade and glacé fig. Silver Veritas 2008.</p>	225	40
<p>FAIRVIEW LA BERYL ROUGE 2007</p> <p>Mulberries and black currents with notes of warm spices, perfect for chocolate based desserts.</p>	290	48
<p>PAUL CLUVER WEISSER RIESLING NOBLE LATE HARVEST 2008</p> <p>Packed with dried apricot, spice and honey character on the nose, an everlasting aftertaste, perfect way to end the meal or enjoy with cheeses.</p>	345	58
<p>KEN FORESTER NOBLE LATE HARVEST</p> <p>Sumptuous peach and apricot flavours, overlaid with a tropical lushness of melon and pineapple. Ripe sweetness and yet tangy with a sweet and sour zip and wood spice on the finish.</p>	395	65
<p>DE WETSHOF EDELOES 2005</p> <p>As naturally sweet, intensely flavoured fruit round amber colored dessert wine with a wealth of bouquet. ☆☆☆☆☆ John Platters.</p>	425	70

DIGESTIVES

FERNET BRANCO
JAGERMEISTER
RAMAZZOTTI AMARO

COGNAC

COUVOISIER 3 STAR
MARTELL VS FINE
HENNESSY VS
REMY MARTIN VSOP
COUVOISIER VSOP
HENNESSY XO
HENNESSY VSOP


BRANDY

KWV 3 year
5 year
10 year
15 year
20 year

PORTS

(Subject to availability)

ALLESVERLOREN	20
FERREIRAS WHITE / RUBY / TAWNY	25
COCKBURNS RUBY	28
VERGENOEGD VINTAGE YEAR 1987	30
COCKBURNS SPECIAL RESERVE	30
MORGENHOF L.B.V PORT	25
GRAHAMS FINE RUBY PORT	30
GRAHAMS L.B.V PORT 1997	30
VERGENOEGD VINTAGE 1995	36
RIEBEEK CAPE VINTAGE PORT 2005	26



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With thanks:



THE GRAPHIC BALLROOM
DESIGN STUDIO