



The Azure Restaurant, with its panoramic Atlantic Sea views and elegant style, specializes in **Cape Contemporary Cuisine** and select **Signature Seafood** dishes.

Roberto de Carvalho's **Signature Cape Fynbos-infused menu** has established itself as a unique and distinctive culinary experience both locally and Internationally incorporating indigenous sustainable South African food resources. Celebrate the Cape Floral Kingdom and the botanical diversity of The Twelve Apostles Mountain Range with a selection of dishes that include Fynbos plants as ingredients – proudly showcasing our unique **Cape Contemporary Cuisine**.

The following Fynbos plants have excellent culinary applications, adding unique tastes and flavours to our dishes:

<i>Rooibos</i>	<i>(Aspalanthus lineare)</i>
<i>Fynbos Wild Fennel</i>	<i>(Foeniculum Vulgare)</i>
<i>Fynbos Wild Ginger</i>	<i>(Siphonochilus Aethiopicus)</i>
<i>Fynbos Lemon Geranium</i>	<i>(Pelargonium Betulinum)</i>
<i>Fynbos Wild Rosemary</i>	<i>(Eriocephalus Africanus)</i>
<i>Fynbos Wild Dagga</i>	<i>(Leonotis Leonurus)</i>
<i>Fynbos Wild Garlic</i>	<i>(Tulbaghia Capensis)</i>
<i>Buchu</i>	<i>(Agathosma-Crenata)</i>
<i>Honeybush</i>	<i>(Cyclopia Intermedia)</i>

In line with the Hotel's Responsible and Sustainable Environmental Policies, we are ensuring that our impact on the environment has been minimized and with the menu being tailored to ensure that the hotel does not promote or sell endangered species of fish and other food products. In further support of this, our menus are printed on recycled paper to contribute and ensure the sustainability of our natural resources.



BEA TOLLMAN'S SIGNATURE DISHES

The influence of our founder and president, Mrs Beatrice Tollman, can be found throughout each and every one of the magnificent hotels within the Red Carnation Collection.
The following are among her favourite dishes.

STARTERS

Home-Made Chicken Noodle Soup

Delicious Free Range Chicken Broth with Carrots, Celery, Noodles and a Cape Malay Chicken Bobotie Spring Roll

R60

Bea's Eggs Royal

Three Scrambled Eggs served in their shell with Smoked Salmon, potted Shrimps and Smoked Oysters

R115

Cobb Salad

Grilled Chicken breast strips, Butter Lettuce, Cos Lettuce, Watercress, Tomatoes, crispy Bacon, hard boiled Egg, Avocado, crumbled Roquefort Cheese, and chopped Chives served with Garlic and Mustard Vinaigrette

R80

Crayfish and Prawn Cocktail

West Coast Crayfish and Mozambican Queen Prawn Cocktail in a Martini glass with fresh Rocket, Avocado, Lemon segments and dressed with a piquant Marie Rose Sauce

R 165

MAIN COURSES

Bea's Fish and Chips

Deep-fried Salmon, Calamari, Kingklip and King Prawns served with French Fries, Broccoli Coleslaw and homemade Tartar Sauce

R 185

Traditional Steak Tartare

Freshly ground raw, Beef Fillet topped with a raw Egg yolk served with Dijon Mustard, chopped Capers, pickled Dill, red Onion, diced Anchovy, chopped Parsley, Tabasco Sauce, and served with warm toasted Rye Bread

R145

Durban Style Lamb Curry

Robust and spicy Lamb Curry served with steamed Basmati Rice, warm Butter Roti, folded Poppadum and an assortment of Curry condiments

R145

Chicken Pot Pie

Free Range Chicken Pot Pie with Mushrooms and baby Onions Served with creamy mashed Potato, Puff Pastry case and sautéed Summer Vegetables

R 140



SALADS

Azure Salad

(V)

Crisp Asparagus with fresh Greens accompanied by marinated Artichokes, Cauliflower, fine Beans, Carrots, Calamata Olives, roasted red Peppers and creamy Truffle dressing

R 70

Caprese salad

(V)

Vine-ripened Tomato and buffalo Mozzarella stack with Basil Pesto, baby Herb Leaf Salad and a Herb Croûton

R 70

Carpaccio of Salmon and Tuna

(F)

Served with pickled Radish, Capers, marinated Leaf Salad, Coriander, wild Dagga Pesto and Parmesan shavings

R 85

12 Apostles Caesar Salad

Cos lettuce coated in creamy Caesar dressing with Herbed Croûtons and Pecorino shavings in a Parmesan ring

R 60

Warm Barbecue Chicken Salad

Warm barbecued Chicken Fillet with garden Greens, slow roasted Tomatoes, Avocado, Bacon and Honey-Mustard dressing

R 75

APPETIZERS

Creamed Mushrooms

(V) (F)

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

R 65

West Coast Crayfish Velouté

With a homemade Prawn Tortellini and Basil Oil

R 90

Fresh West Coast Mussels

(S)

Simmered in a creamy Chardonnay, Saffron and Garlic Sauce accompanied by a traditional Sourdough Roll *(This dish can be prepared without the cream upon request)*

R 80

Oysters Natural

6 medium sized Knysna / West Coast Oysters served on crushed ice with red Onion and Chilli Salsa, Tabasco Sauce, fresh Lime wedges and cracked Black Pepper

R 135

Char Grilled Karoo Lamb Keftedakia

(F)

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

R 80



VEGETARIAN MAIN COURSES

Singaporean Summer Vegetable Stir-Fry

(V)

Stir fry of crisp Summer Vegetables, Chinese Noodles, Bean Sprouts, toasted Sesame Seeds and Soya Sauce, served with grilled Tofu and a sweet and sour Sauce

R 110

Tagliatelle Marinara

(V)

Tagliatelle Pasta tossed in home-made Tomato and Basil Sauce, topped with sautéed Vegetables, Mozzarella Cheese and fresh Rocket Leaves

R 110

Fynbos Vegetable Curry

(F) (V)

Cape Malay spicy Pumpkin, Mushrooms, Lentils and baby Vegetable Curry, served in a traditional African Casserole pot with Buchu steamed Basmati Rice, warm Butter Roti and a folded Poppadum, accompanied with Apple Chutney, Apricot Chutney, Tomato-Onion and Chilli sambal

R 110

SEAFOOD MAIN COURSES

Grilled Seafood Platter – (Serves 2)

(S)

An extravagant Seafood selection consisting of West Coast Crayfish (500gm), Mozambican King Prawns (350gm), medium Mozambican Langoustines (300gm), fresh Fish of the day (220gm), grilled baby Calamari tubes (250gm), West Coast Mussels (200gm) in creamy Chardonnay, Saffron and Garlic Sauce served with French Fries, steamed Basmati Rice, side green Salad, traditional Piri-Piri, Garlic and Lemon Butter Sauces

R 945

Oven Roasted Fish of the Day (220 grams)

Seasoned with Maldon Sea Salt and freshly cracked Black Pepper, served with Chive Dumplings, Gem Squash purée and a warm Pea Salad with a creamy Crayfish-Tomato Sauce

R 155

Seafood Espetada

(S)

A sumptuous combination of medium Mozambican Langoustines (2), Mozambican King Prawns (3) and Fresh Fish (150g) on a large metal skewer, marinated and grilled on the open flame and served on a traditional Espetada stand with steamed Basmati Rice, side green Salad, traditional Piri-Piri, Garlic and Lemon Butter Sauces and Portuguese Roll

R 285

West Coast Masala Sole Skewer

(S) (F)

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

R 155



MEAT GAME AND POULTRY MAIN COURSES

Namaqualand Springbok Medallions (220 grams) (F)
Succulent pan fried Springbok Medallions on a Maize and Bean Cake topped with sautéed red baby Spinach, with green Figs in Buchu Syrup and a wild Rosemary Sauce
R 180

Char-grilled Natal Midlands Beef Fillet (200 grams)
Served with Potato and blue Cheese Gratin, grilled Vegetables and Cape country Mustard Sauce
R 165

Cape Malay Chicken Curry (S)
Authentic Cape Malay style slightly sweet and spicy Chicken Curry served with Cinnamon Basmati Rice, assorted Curry accompaniments, warm Butter Roti and a folded Poppadam
R 145

Crispy Oven Roasted Duck (S)
Leading signature dish of Azure Restaurant consisting of a slow roasted half Duck served with fondant Potato, pan fried Vegetables and a flavoursome Citrus Duck Jus
R 155

FROM THE GRILL

Meat Temperatures

Blue	Very red and slightly cold, yet flavourful
Rare	Succulent cool red centre with superb flavour
Medium Rare	Warm red centre, gently cooked outside, flavour intact
Medium	Slightly pink centre, with gentle flavour coming through
Medium Well	Mostly brown, slightly dry with slightly diminished flavour
Well Done	Brown throughout, dry, very little flavour

Beef Fillet (200 grams)	R 165	Crayfish (500 grams)	R 405
Fresh Fish of the day (220 grams)	R 155	8 Medium Tiger Prawns	R 245
West Coast Sole (300 grams)	R 140	6 Medium Langoustines	R445

All grills are served with French Fries mixed green Salad and a Sauce of your choice

SAUCES

Authentic Piri-Piri	Crayfish Tomato
Garlic Butter	Cape Country Mustard
Lemon Butter	Port
Buchu Butter	Wild Rosemary
Trio of Peppercorn	Mushroom

R 20

(Per sauce if not part of a grill dish)

SIDE ORDERS

Grilled Vegetable skewers	Spicy Basmati Rice
Green Salad	Spring Onion mashed Potato
Creamed Spinach	Mustard mashed Potato
Grilled Portabella Mushroom	French Fries with Chilli Mayonnaise
Sautéed baby Vegetables	Potato fondants
Steamed Basmati Rice	

R 30

(Per side order)

(S) Azure Signature Dish

(F) Fynbos Signature Dish

(V) Vegetarian Dish



DESSERTS

Ice-Cream with Sesame Seed Tuile and Fresh Berries

Strawberry Ice-Cream

Rooibos and Apricot Ice-Cream

Peppermint crisp Ice-Cream

Halva Ice-Cream

Liquorices Ice-Cream

Honeycomb Ice-Cream

Peanut brittle Ice-Cream

Flaked Chocolate Ice-Cream

R55

(Kindly select any two flavours)

Bea's Cheesecake

Real New York style baked Cheesecake with Apricot Sorbet and fresh Summer Berries

R 85

Rooibos Crème Brûlée

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

R 65

Bittersweet Chocolate Mousse

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

R 65

Summer Fruit Plate

Seasonal Fruit and fresh Berries drizzled with Honey, served with Greek Yoghurt and Lemon Sorbet

R 60

Floating Island

Homemade Custard with poached Meringue clouds, toasted Almonds and spun Sugar

R 65

Almond and Cherry Nougat Parfait

With dark 'Lindt' Chocolate Sauce and fresh Fruit

R 65

Strawberry Mille-Feuille

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

R 65

Quartet of Desserts (Four of the best)

Bea's Cheesecake

Summer Fruit selection

Bittersweet Chocolate Mousse

Almond and Cherry Nougat Parfait

R 105

A South African Cheese Board

Three of South Africa's finest cheeses from the Fairview Vineyard and Cheese Estate which include Brie (mild soft white cheese), Blue Rock (full flavoured Roquefort style blue vein cheese) and Chevin (soft goats milk cheese) as well as a matured Farmhouse Cheddar from Zevenwacht Estate with Celery sticks, Watermelon preserve, green Figs and homemade savoury crackers

R 120