

COLD STARTERS

Steak Tartare 95

Chopped Raw Fillet of Beef mixed with Capers, Onions, Dill Cucumber, Egg Yolk, Dijon Mustard & Chillies or you can mix it to your taste

Tuna Tartare 95

Freshly chopped Raw Tuna mixed with Red Onions, Lemon Juice, Chilli, Parsley & Coriander, Avocado & Wasabi Puree & Lemon Oil

Beef Carpaccio 89

Wafer-thin Raw Beef slices with fried Capers, Spring Onions, Rocket, Parmesan & Lemon Dressing

Venison Carpaccio 89

Ask your service ambassador

Vegetarian Carpaccio 65

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Crocodile Carpaccio 99

Smoked Crocodile, Sumac, Dill, Apple Cider Vinaigrette, compressed Apple & Celery

Salmon Tian 85

Fresh & smoked Salmon mixed with Chives, Zest, Mascarpone & Cream Cheese, Avocado & Lime Dressing

Oysters (when available) 25

Bloody Mary & crispy Onions

Horseradish, Lemon & Chives

Lime, Chilli, Coriander & Soya spheres

Smoked Salmon, Tomato, Basil & Onion Salsa **30**

HOT STARTERS

Quail (when available) 109

Partially de-boned, pan-fried Quail 120g with a Bourbon-poached Pear & Apple Syrup

Smoked Snoek Parcel 69

Smoked Snoek parcel, Paprika cheese sauce & apricot syrup

Bone Marrow 75

Roasted Bone Marrow, caramelised Pears & Onions, Garlic & Parsley salad

Brie Parcel 69

Fairview Brie Cheese wrapped in Phyllo Pastry with Marula Sauce, Basil & Tomato Pesto

Foie Gras Duo 159

Seared 50g Foie Gras & Ballantine on toasted Brioche, Almond crumble, Port poached pear & Orange syrup

Scallops 119

3 Seared Scallops, Vanilla Pea Purée, crisp Parma Ham & Apple Syrup

Wild Mushroom Tart 85

Sautéed mixed Mushrooms, roasted Onions & Garlic on a thin Puff Pastry Tart, Onion & Thyme Puree

Peri-Peri Livers 69

Pan-fried Chicken Liver 150g in a mild Peri-Peri Sauce with Peppadews & Feta

Trinchado 99

Creamy Portuguese-style mild Beef 150g Trinchado with crusty Bread

Snails 75

6 Snails cooked in a
Sherry, butter, garlic & herb or
Blue Cheese, Thyme & Black pepper

Soups 60

Mushroom & Biltong

Soup of the Day

SALADS

Greek 80

Cherry Tomato, Cucumber, Red Onion, Feta, Olives & mixed Lettuce

Rocket 89

Fresh wild Rocket, shaved Parmesan & Pine Nut Salad tossed with Red wine vinaigrette

Poached Pear 95

Mixed Watercress, Rocket & Radicchio Leaves, Port-poached Pears, crumbled Goats Cheese, candied Walnuts & caramelized Orange Dressing.

Biltong 109

Mixed Lettuce with Biltong, Peppadews, fresh Basil, deep-fried Blue-cheese balls, salted Cashew Nuts & jalapeño honey dressing

Smoked Chicken Caesar 89

Smoked Chicken Breast, White Anchovies, crispy Parma Ham, Garlic Croutons, soft poached Egg, Cos Lettuce & Caesar Dressing

Tuna Niçoise 99

Seared Tuna loin, Caper berries, green beans, Tomatoes, Olives, boiled Egg, Potato & Mixed Lettuce with Light garlic & White anchovy Dressing

Smoked Salmon 89

Smoked Salmon, Watercress, mixed Lettuce, pickled Cucumber & Beetroot, grilled Haloumi, Pickled Radish with a Cream cheese, Dill & Horseradish Dressing

***Avocado* seasonal 35**

FROM THE GARDEN

Vegetarian Risotto or Pasta of the Day 129

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Cape Malay Vegetable Curry 129

Coconut & Spring Onion Basmati Rice, Roti & Sambals

POULTRY

Confit Duck L'orange 199

Two Confit Duck legs, caramelised Orange sauce, glazed Carrots & Spinach, Thyme mashed Potatoes

Deboned Chicken 139

Half de-boned Chicken, Peri-Peri or Lemon & Thyme Sauce with skinny Fries

Cape Malay Chicken Curry 149

Coconut & Spring Onion Rice, Roti & Sambals

Chicken Confit 159

Two Chicken leg quarters confit in Duck fat with Parsley Risotto, Toasted Coriander Lemon sauce, Butternut puree, buttered Kale & Green beans

Cajun Chicken Breast 129

Two char-grilled Cajun Chicken Breasts, skinny Fries, Rocket Parmesan Salad, Onion marmalade, slow-roasted Tomatoes & Balsamic reduction

FROM OUR WATERS

Salmon 199

Seared Salmon 220g, Prawn Mousse, Crisp Puff Pastry, Pea Puree, buttered Green Beans & baby potatoes with lemon & dill sauce

Prawns 249

6 grilled & beer glazed King Prawns, Basmati Rice, Buttered vegetables & a sauce of your choice, Mozambican Peri-Peri sauce / Chilli, Lime & Coriander butter / Lemon butter / Garlic butter

Calamari 165

Calamari Tubes 250g Grilled or flash fried, Spring onion basmati rice, buttered greens & a sauce of your choice, Mozambican Peri-Peri sauce / Chilli, Lime & Coriander butter / Lemon butter / Garlic butter

Sole 195

Sole 250g whole or filleted with Spring Onion Basmati Rice, sautéed Spinach & a White Wine, Mushroom & Parsley sauce

Cajun Hake 125

Cajun Pan-fried Hake Fillet 250g, skinny Fries, Rocket Parmesan Salad, Onion marmalade, slow-roasted Tomatoes & Balsamic reduction

Baby Kingklip 189

Whole Baby Kingklip on the bone 450g, Potato chips, Roasted Butternut and a Oregano lemon butter

DESSERTS

Candy Crush... **69**

Rainbow Cheesecake, crushed Candy Cane, Bubblegum Ice Cream, Gin & Tonic Jelly, Candy Floss & Candied Popcorn

Chocolate & Hazelnut Gateaux **69**

Layered Chocolate Sponge, thick Caramel Mousse, Chocolate Ganache & Cocoa Nibs

Pear & Almond tart **69**

Halva Ice Cream & salted Butterscotch Sauce & crumbled Almond Halva

Blondies & Brownies **69**

Rich dark & white Chocolate Brownies with Pistachio Ice Cream

Vanilla Bean Crème Brûlée **65**

Made with real Vanilla Pods

Summer fruit Crêpe stack **69**

Thin Crêpes layered with Fruit Compote, Vanilla Mascarpone & Cream Cheese, Honeycomb, White Chocolate & Raspberry Ice Cream

Ice Cream or Sorbet (2 Scoops) **45**

Ask your service ambassador

FROM THE GRILL

Pork Loin Ribs (600g)	179
Fillet(270g)	SQ
Rump(300g)	150
Sirloin(300g)	150
Extra Sauce	30
Blue Cheese	
Pepper Parmesan	
Mushroom Truffle	
Au poivre - (Peppercorn & Brandy)	
Lemon & Garlic Butter	
Béarnaise	
Marula and Green Peppercorn	
Brandy & Wholegrain Mustard	
Cheese	
Peri-Peri	
Bordelaise	35
Perigordine	45

GOURMET SUSHI

Spicy Salmon & Prawn Fashion Sandwich (8 Pc)	75
Salmon, prawn, spring onion, 7 spice & roe	
Three Way Nigiri (2 Pc)	75
Seared Salmon, Prawn & Avocado topped with Sushi Mayo & salmon roe	
Malvinas Rolls (5 Pc)	75
Grilled Calamari, Carrots & Avocado, topped with spicy Mayo	
Tempura Rolls (4Pc)	95
Avocado & Cucumber Rolls topped with sweet chilli & mayo glazed Tempura Prawns	
Crispy Fashion Fusion (8 Pc)	85
Fashion Sandwiches filled with fried Crab, Avocado & Sushi Mayo, topped with Teriyaki Sauce	
Tofu Pockets (2 Pc)	65
Sweet Tofu Pocket filled with Rice, Avocado & your choice of Prawn, Salmon or Tuna	
Sushi Salad	65
Crab, Prawn, Cucumber & Sushi Mayo drizzled with sweet Thai Chilli Sauce	
Seared Tuna Sashimi (6 Pc)	89
Seared Tuna sashimi topped with wasabi Mayo, pickled ginger, red and spring onions and drizzled Teriyaki Sauce	
Salmon or Tuna Roses (2 Pc)	50
Tuna & Avocado wrapped in Rice topped off with Spicy Sushi Mayo & Salmon Roe	
Salmon and Prawn Roses (2 Pc)	60
Salmon, Prawn & Avocado wrapped in rice, topped off with Spicy Sushi Mayo & Salmon Roe	
Dragon Rolls (8 Pc)	129
Tempura Prawn & Lettuce Rolls topped with BBQ Eel, Avocado, Salmon Roe & Teriyaki Sauce	
Crispy Spicy Tuna Sushi	95
Sushi Rice topped with crispy Spicy Tuna, Spring Onions & sweet-sour Soya	
Strawberry Cheese Roll (8 Pc)	75
Strawberries, Avocado & Cream Cheese wrapped with sushi rice & rice paper topped with honey	

SUSHI

NIGIRI (2 Pc)

Tuna / Salmon / Prawn	45
Crab	40

SASHIMI (3Pc)

Salmon or Tuna	75
Prawn	75
Eel	89

MAKI (6 Pc)

Crab	45
Cucumber & Avocado	45
Salmon / Tuna	55
Prawn / Smoked Salmon	60
Eel	50

CALIFORNIA ROLLS (8 Pc)

Cucumber Bamboo Rolls (Salmon, Tuna or Prawn) (4 pc)	75
Crab	60
Salmon or Prawn	80
Rainbow Salmon	89
Spicy Tuna	85
Smoked Salmon and Cream Cheese	85
Vegetarian	55

HAND ROLLS (Each)

Vegetarian	45
Salmon or Prawn	55
Spicy Tuna	55
Crab	55
Tempura Prawn	55

FASHION SANDWICHES (8 Pc)

Prawn or Spicy tuna	89
Rainbow Salmon	89
Vegetarian	60
Crab	75
Salmon	89

