CAPE GRACE
ON CAPE TOWN'S WATERFRONT

SIGNAL

Dinner Menu

Hundreds of years ago, sailors braved high seas and unchartered territories to introduce the world to the wonders of fragrant herbs and spices.

In an age of discovery, where cultures and customs have paved the way for diverse cuisines and time-honoured cooking methods, Signal encourages the global traveler to plot a course over the Cape's ancestral landscape. With ingredients encompassing responsible and sustainable food practices and dishes crossing worldwide borders, we welcome you and hope you enjoy your journey.

Cape Cosmopolitan Cuisine - Global contemporary dishes with a unique Cape twist.

Tasting Menu

PRAWN BEIGNET, smoked potato parmesan velouté

TUNA TARTARE, peach, tomato, honey, vanilla

SCALLOP MOUSSE, pancetta, sweet corn and bacon ragout

Strawberry sorbet, basil, gin and tonic jellies, watermelon espuma

CONFIT DUCK, potato gallette, turnip, pickled cherry jus

DRY AGED RIB EYE, whipped "mielie pap", maple glazed carrots, coffee jus

STONE FRUIT PARFAIT, pistachio sponge, white chocolate crémeux, lime meringue, lemon verbena ice-cream

Tasting Menu including wine: R1 250 and
excluding wine: R850.

Vegetarian Tasting Menu

POTATO, parmesan, mushroom duxelle, saffron aioli

BEETROOT, goat's cheese mousse

SMOKED CAULIFLOWER AGNILOTTI, caramelised onion, confit tomato agnilotti

Strawberry sorbet, basil, gin and tonic jellies, watermelon espuma

CARROT CHEESE CAKE, ginger, orange, coriander

TOMATO, melanzané, basil cous cous

STONE FRUIT PARFAIT, pistachio sponge, white chocolate crémeux, lime meringue, lemon verbena ice-cream

Vegetarian Tasting Menu including wine: R1 125 and
excluding wine: R725.

[n] contains nuts

Starters

MINTED TOMATO AND BEETROOT SALAD, goat's cheese mousse, grapefruit and strawberry sorbet [v]	95
ROASTED SHELLFISH BROTH, pickled mussels, prawns, salmon fishcake, saffron aioli	240
BUTTER CURRY RISOTTO, spiced kingklip, grilled prawns, coconut foam	195
CONFIT PORK BELLY, seared scallop, celeriac purée, passion fruit, apple and ginger foam	195
CURED QUAIL AND DUCK TERRINE, butterscotch, sweet corn, courgette, textures of onion	140
CARAMELISED AUBERGINE AND CHICKPEA SALAD, curried cream cheese, toasted almonds [v]	110

Mains

BEEF FILLET, slow cooked short rib, grilled polenta, barbecue jus	270
CHEDDAR GNOCCHI, butternut, porcini cream, parmesan crumble [v]	170
TRIO OF LAMB, fondant potato, pea purée, mint jus	290
PRAWN TOM YUM, noodles, sesame roasted vegetables	340
BACON WRAPPED OSTRICH, truffled cauliflower purée, smoked quinoa, blueberry jus	290
PAN-FRIED FRESH FISH, vanilla pomme purée , tamarind, ginger, coconut	210
SEARED SPRINGBOK LOIN, braised shank pot stickers, beetroot, red cabbage, smoked tomato jus	290

Plain and Simple

CONFIT CHICKEN LEG QUARTER, caramelised onion	90
SEARED NORWEGIAN SALMON, broccoli	220
BEEF FILLET, mushrooms	145
BEEF RIB EYE, tomato	145
OSTRICH, beetroot	145

On the Side

CHOOSE FROM A SELECTION OF SIDE DISHES: 50 EACH

Parmesan pomme purée, Chips with truffle salt, Pickled red cabbage, Butternut and toasted pumpkin seeds, Green beans and hollandaise, Garden salad

Dessert and Cheese

CHOCOLATE GANACHE TART, porcini caramel, cocoa soil, tonka whipped ganache, caramel porcini ice-cream	90
BAKED VANILLA CUSTARD, pear chamomile compote, shortbread crumbs, pear sorbet	80
STONE FRUIT PARFAIT, pistachio sponge, white chocolate crémeux, lime meringue, lemon verbena ice-cream	85
WHIPPED COCONUT PANNA COTTA, passion fruit aero, mango salsa, crystallised chocolate, tropical sorbet	90
ICE-CREAM AND SORBETS: an assortment of flavours available daily [n]	75
SELECTION OF LOCAL ARTISANAL CHEESE: green fig konfyt, roasted nuts, homemade crackers [n]	160

[v] vegetarian [n] contains nuts

GREEN GRACE

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