



Azure Restaurant proudly presents the **'Autumn Menu'**, which pays homage to our founder and president of the Red Carnation Hotel Collection, Beatrice Tollman, and our very own culinary team.

The menu is updated seasonally and includes a selection of Bea Tollman's favourite classic dishes, taken from her memoirs 'A Life in Food'. This cookbook is made up of recipes collected during her travels and from personalities she has met over the years, and is available from our boutique.

Created by Executive Chef Christo Pretorius & his Kitchen Brigade - their original, modern South African cuisine features the freshest seasonal ingredients, meticulously prepared with creative international influences.

With our location next to the Atlantic Ocean, seafood is one of our specialities. The ocean has always been viewed as a bottomless resource, but the reality is that marine resources are finite - it is now widely accepted that commercial fisheries are in a state of decline worldwide, with 80% of the world's fish stocks exploited to their maximum. In line with the hotel's responsible and sustainable environmental policies, we ensure that our impact on the environment is minimized and we carefully source our produce from environmentally responsible suppliers.

In support of SASSI (Southern African Sustainable Seafood Initiative) and its vision for a sustainable seafood industry, Christo and his team follow SASSI's best practice guidelines for sustainable seafood. The fresh abalone presented on this menu has been purchased in terms of Section 13 of the Marine Living Resources Act, 1998, and is in keeping with 'Live Aquaculture Abalone Harvesting'. We support responsible fisheries and the many local communities which rely on healthy ecosystems to provide them with their livelihoods. We trust you'll encourage us in our endeavour to offer only seafood which is traceable to its origins.

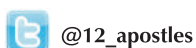
In further support of the environment, our menus are printed on recycled paper to contribute to the sustainability of our natural resources.

Should our menu selection not cover one of your favourite choices, kindly advise our restaurant manager, preferably within a 24 hour notice period, so our chef may source this for you with pleasure.

Bon appetit!

CHRISTO PRETORIUS
Executive Chef

BRIAN SWITALA
Restaurant Manager



Funds are raised for children in need by restaurants affiliated to Streetsmart. A voluntary donation may be added to your table's bill, if you so wish, please kindly advise the amount.



www.streetsmartza.org.za

Streetsmart funds education, skills training & family re-unification programmes for street children. Your donation goes directly to these already established initiatives.



3 TASTING MENUS

Only available
for the
enjoyment
of the whole table

Menu items are fixed
and are not
interchangeable
between menus

Chef Christo's Menu

735

Chicken & Ham Terrine

pickled shimeji mushrooms, tarragon mayo, honey mustard emulsion,
burnt apple chutney, cured egg yolk

75°C Hen's Egg

smoked hake, creamed roast fish velouté, cured lemon peel,
crispy bacon

Grabouw Lamb Shoulder

lamb shank tortellini, cauliflower purée, seed crumble pickled diakon,
lamb jus

Springbok Loin

venison osso buco, roast baby potatoes, poached pear, lavender and
beetroot puree, honey spiced sauce

Manjari and Coffee Ice-Cream Sandwich

valrhona ganache, manjari cookie, honeycomb, burnt marshmallow,
salted caramel

Additional Wine Pairing

395

Bon Apétit



As a proud supporter of the Streetsmart program
a voluntary R5 donation will be added to your table's bill

STREETSMART
SOUTH AFRICA
HELPING STREET CHILDREN

If you would like to give more, please just let us know.

www.streetsmartsa.org.za



3 TASTING MENUS

Only available
for the
enjoyment
of the whole table

Menu items are fixed
and are not
interchangeable
between menus

TASTE OF THE SEA

650

Citrus Confit Yellowfin Tuna

kewpie mayo, edamame beans, molasses curd, tsuyu sauce,
puffed wild rice

Prawn Dhal

creamed cauliflower, cumin yoghurt, pineapple chutney, hydrated sultanas,
verjuice gel

Sustainable Fish of the Day

smoked rillettes, saffron Saldanha Bay mussel cream, salt baked celery root,
compressed apply, chunky chives oil

Key Lime Pie

valrhona ivory whipped ganache, vanilla crème, candied lime,
lime curd

Additional Wine Pairing

350

Bon Apétit



As a proud supporter of the Streetsmart program
a voluntary R5 donation will be added to your table's bill

STREETSMART
SOUTH AFRICA
HELPING STREET CHILDREN

If you would like to give more, please just let us know.

www.streetsmartsa.org.za



Azure

3 TASTING MENUS

Only available
for the
enjoyment
of the whole table

Menu items are fixed
and are not
interchangeable
between menus

Taste of the Earth

TASTE OF THE EARTH

475

Barbequed Beetroot

salt baked beetroot, smoked yoghurt, burnt orange, barbeque dressing,
pickled golden beets

Nouvelle Mushrooms

roasted shitake, forest mushroom consommé, mushroom ketchup,
watercress panna cotta, brown butter croutons

Parisian Gnocchi

corn succotash, parsley puree, corn custard, baby onion,
roast corn velouté

Plum & Vanilla

roasted plum jellies, plum mousse, crispy meringue,
valrhona dulcey mousse

Additional Wine Pairing

350

Bon Apétit



As a proud supporter of the Streetsmart program
a voluntary R5 donation will be added to your table's bill

STREETSMART
SOUTH AFRICA
HELPING STREET CHILDREN

If you would like to give more, please just let us know.

www.streetsmartsa.org.za



Azure

A LA CARTE MENU

STARTERS

Chicken Noodle Soup - Bea Tollman	95
taken from her book 'A Life in Food' - Bea Tollman's famous home-made chicken noodle broth with carrots, celery, noodles and a mini chicken pie	
Pan-seared Abalone - Stanley Tollman	595
gently pan-fried with butter and lemon	
Crayfish & Prawn Cocktail - Bea Tollman	245
Bea Tollman's family favourite: crayfish and queen prawn cocktail with fresh lettuce, rocket, avocado and lime segments, dressed with a piquant Marie Rose sauce	
Oysters Natural	185
6 medium size West Coast oysters, freshly shucked, with a lemon cheek and cracked black pepper with a mignonette salsa	
Bea Tollman's Ceviche	190
line fish, salmon trout and prawn, all seasoned with lemon, lime and fresh herbs	
Chopped Salad - Bea Tollman	95
a homely and honest salad which is layered with beetroot, bacon, carrots, celery, baby gem, avocado and a creamy salad dressing	
Citrus Confit Yellowfin Tuna	135
kewpie mayo, edamame beans, molasses curd, tsuyu sauce puffed wild rice	
Chicken and Ham Terrine	155
pickled shimeji mushrooms, tarragon mayo, honey mustard emulsion, burnt apple chutney, cured egg yolk	
75°C Hen's Egg	140
smoked hake, creamed roast fish velouté, cured lemon peel, crispy bacon	
Prawn Dhal	165
creamed cauliflower, cumin yoghurt, pineapple chutney, hydrated sultanas, verjuice gel	
Nouvelle Mushrooms	145
roasted shitake, forest mushroom consommé, mushroom ketchup, watercress panna cotta	



Grilled Seafood Platter - Bea Tollman 1615

our legendary seafood platter offers a generous seafood selection for two - consisting of West Coast crayfish, prawns, medium langoustines, fresh fish-of-the-day, grilled baby calamari tubes, mussels cooked in a blonde, lemon garlic sauce, with steamed basmati rice, side green salad, and sauces

Prawn Stroganoff - Bea Tollman 195

another classic from 'A Life in Food' - Bea Tollman's spin on the classic creamy dish, served with steamed basmati rice

Sustainable Fish of the Day 245

smoked rillettes, saffron Saldanha Bay mussel cream, salt baked celery root compressed apple, chunky chives oil

Grilled Fish of the Day 195

served with a lemon wedge and a choice of one of the following sides: creamed spinach / creamy mash potatoes / roasted baby carrots / sautéed baby vegetables / pommes frites

Crayfish Spaghetti 550

one whole crayfish served with spaghetti tossed in home-made tomato sauce



Azure Steak - A Stanley Tollman favourite 230

250g fillet steak, pommes frites and Café de Paris butter

Grabouw Lamb Shoulder 265

lamb shank tortellini, cauliflower purée, seed crumble, pickled diakon, lamb jus

Chalmer Beef Rib Eye 295

braised oxtail, charred leek purée, baby leeks, butternut chimichurri, bordelaise jus

Springbok Loin 295

venison osso buco, roast baby potatoes, poached pear, lavender and beetroot purée, honey spiced sauce

Slow Cooked Chicken 180

crispy skin, white bean succotash, parsley purée, corn custard, baby onion, roast corn velouté

Cape Malay Curry - Bea Tollman recipe 210

authentic Cape Malay style, slightly sweet and spicy curry, served with star-aniseed, basmati rice, sambals, warm butter roti and a poppadum

Chicken	210
Chicken & Prawn	255
Prawn	295



Azure

VEGETARIAN MENU

Starters

STARTERS

12A Fresh Vegetable Salad - A Bea Tollman favourite 105

mixed baby leaf salad loaded with a fresh mixture of selected raw vegetables, house vinaigrette sauce and covered with a palm of ripe avocado

Barbequed Beetroot 95

salt baked beetroot, smoked yoghurt, burnt orange, barbeque dressing, pickled golden beets

Roast Cauliflower 105

cauliflower crème, pickled sultanas, Malay spice dressing, onion dhaltjies, aged parmesan

Mains

MAINS

Parisian Gnocchi 125

corn succotash, parsley puree, corn custard, baby onion
roast corn velouté

Texture of Butternut 125

pickled butternut, roast butternut purée, compressed butternut, baby leeks
sauté spinach, chunky herb oil

Cape Malay Curry - A Bea Tollman recipe 170

authentic Cape Malay style, slightly sweet and spicy curry, with star aniseed, basmati rice, sambals, warm butter roti and a poppadum

Pasta Primavera - A Bea Tollman favourite 145

lightly sautéed vegetables in a rich, creamy tomato sauce served with linguine pasta

Choose your side dish: each 40

creamed spinach / creamy mash potatoes / roasted baby carrots /
sautéed baby vegetables / pommes frites

Desserts

DESSERTS

Please see our 'Dessert' page

Azure

A LA CARTE MENU

Desserts

DESSERTS

Key Lime Pie 105

valrhona ivory whipped ganache, vanilla crème, candied lime, lime curd

Bea's Cheesecake 115

all time favourite, Bea Tollman's cheesecake with forest berries, crisp meringues and whipped cream

Bea's Rice Pudding 95

a decadent cold dessert served with caramelised nuts and salted caramel sauce

Plum & Vanilla 110

roasted plum jellies, plum mousse, crispy meringue, valrhona dulcify mousse

Manjari & Coffee Ice-Cream Sandwich 130

valrhona ganache, manjari cookie, honeycomb, burnt marshmallow, salted caramel

Crème Brûlée 90

served the traditional way

Seasonal Fruit Plate 85

fresh cut fruit, honey yoghurt

Three Scoops of Ice Cream / Sorbet 95

Choose your three:

Ice-Cream

- vanilla
- chocolate
- strawberry
- honeycomb
- peppermint crisp
- coffee

Sorbet

- strawberry
- amasi & honey
- passionfruit and lime

Western Cape Cheese Board 185

4 local cheeses, toasted ciabatta, fig jelly, apple & sultana chutney, fig preserve, seed crackers

Bon Apétit



As a proud supporter of the Streetsmart program a voluntary R5 donation will be added to your table's bill

STREETSMART
SOUTH AFRICA
HELPING STREET CHILDREN

If you would like to give more, please just let us know.

www.streetsmartssa.org.za