

Starters

COASTAL MALAY TAPAS 80.00
Pickled calamari, snoek *frikadel*, prawn samosa, lime and chilli atchar

SMOKED SALMON WAFFLE  115.00
Cabbage slaw, guacamole, *pico de gallo*, coriander crème fraiche

BBQ SMOKED LAMB RIBS (150G) 105.00
Dukkah rub, sriracha yogurt dip

PAN FRIED CHICKEN LIVERS 80.00
Malay curry sauce, toasted almonds, aubergine atchar, rooti



TUSCAN VEGETABLE AND CHICKPEA SOUP 70.00
Garlic bread


CURRIED CAULIFLOWER AND COCONUT SOUP 70.00
Crisp fried snoek wonton, lemon oil

Salads

WESTIN CAESAR  90.00
Smoked cheese quesadilla, cos lettuce, egg, Caesar dressing
Add Vietnamese grilled chicken OR Salt fried calamari 38.00

FIRE ROASTED VEGETABLE SALAD   110.00
Bulgar wheat, brown mushroom and chevin gratin, sriracha yogurt dressing
Add shaved biltong 50.00

BANTING SALAD   105.00
Mesclun, tomato, avocado, feta cheese, cucumber, olives, grilled cauliflower, dukkah
Add crispy pork lardons 45.00

CAPRESE SALAD  90.00
Bocconcini mozzarella, rosa tomato, basil anti-boise, rocket, focaccia toast, balsamic reduction

Wraps

On whole-wheat, chili or plain wrap, with hand cut potato crisps

FIRE ROASTED VEGETABLES  110.00
Rocket, brown mushroom, chevin, sriracha yogurt dressing

CRISP FRIED PORK RASHERS 130.00
Feta cheese, avocado, tomato, carrot, sweet chilli

VIETNAMESE LEMONGRASS AND SESAME CHICKEN  110.00
Pickled cucumber, vegetable, scallion, peanuts

Light Meals

All light meals are served with spiced fried potato

CLASSIC CLUB SANDWICH 130.00
Shaved turkey OR smoked salmon, rocket, tomato, mature cheddar, avocado, bacon, egg

WESTIN BURGERS
Choose between a chargrilled ground beef patty, filleted chicken breast, or crumbed mushroom () on a toasted Sesame bun and homemade tomato chutney.

CLASSIC 130.00
Gherkins, cheddar, caramelized onion

CALIFORNIA 140.00
Jalapeno, bacon, guacamole

Add mushroom, green peppercorn or cheese sauce 25.00

Pasta

Your choice of Spinach tagliatelli, rigatoni or gluten free pasta

BALSAMIC BURST TOMATO  105.00
Olives, mushrooms, ricotta
Add seared tuna 70.00
Add Vietnamese chicken 38.00

PORK BELLY CARBONARA 130.00
Parmesan and whole-grain mustard cream, mushrooms, sweet garlic

Pizza

Thin crust or gluten free pizza, tomato passata, smoked mozzarella and cheddar

SIGNATURE 120.00

Beef biltong, spinach, feta, peppadews, avocado (seasonal)

TUSCAN 120.00

Roast chicken aubergine, peppers, onions, mushrooms and olives

CLASSIC CAPRESE 120.00

Fresh tomato, buffalo mozzarella, fresh basil

Land and Sea

Sides and sauces served separately

FLAME GRILLED

Served with garlic herb butter, onion rings and kimchee slaw.

Additional side and sauces served separately.

LAMB RIB'S (300GR) 230.00

BEEF FILLET (200GR) 230.00

BEEF SIRLOIN (300GR) 230.00

PORK BELLY (200G) 220.00

SHISANYAMA SPICED CHICKEN QUARTER 150.00

Add green peppercorn, mushroom or cheese sauce 25.00

FRITO MISTO

Served with Sriracha dipping sauce, rice or fried potato.

Your choice of grilled or fried

SALT FRIED CRISPY CALAMARI STEAK (200GR) 140.00

TEMPURA BATTERED HAKE (200GR) 160.00

MUSSELS AND FRITES 140.00

FRITO MISTO PLATTER

For one 350.00

For two 680.00

ON THE SIDE 50.00 per side

Macaroni and cheese gratin

Parmesan and truffle fried potato

Mixed salad

Pilaf rice

Creamed spinach

Tempura onions rings

Mains

PAN FRIED CHICKEN LIVERS 140.00

Malay curry sauce, toasted almonds, aubergine atchar, rooti , basmati rice

FRANSCHOEK SALMON TROUT 220.00

Miso glaze, charred cauliflower, warm potato and kimchi salad

ANGRY CHICKEN 150.00

Thai red coconut curry, Asian greens, pilaf rice, aubergine atchar

PANEER "PUTTANESCA" 110.00

Spinach, salsa verde, olives, arabiatta sauce

WARM FALAFEL AND CHARRED CAULIFLOWER 110.00

Smoked aubergine puree, vegetable pickle, mint, cucumber tzatziki

Desserts

JAFFA CREAM PIE 65.00

Salted pecan dacquoise

TIRAMISU VERRINE 65.00

Boudoir biscuit, bitter chocolate shavings, brandy snap crunch

WARM WHITE CHOCOLATE AND COCONUT PUDDING 65.00

Compressed fruit, passionfruit cream, gingerbread soil

VANILLA CRÈME BRULE 65.00

Almond meringue, berries

LOCAL CHEESES 130.00

Homemade almond fig press, crackers

SEASONAL SLICED FRUIT AND BERRIES 70.00

Add vanilla ice cream 25.00