

Ginger



Please note:

As our dishes are thoughtfully crafted, it is not recommended that changes be made to our menu. Any amendments are subject to surcharges and a delay in service.

Tables of 8 guests or larger a 10% service charge will be added.

Welcome to Ginger - The Restaurant

We invite you to sit back, relax and enjoy the beautiful sights and sounds of the sea whilst our top-chef prepares you a delectable meal using the finest and freshest ingredients.

Ginger's heritage stems from The Bell Restaurant which was established in 1963. Ginger was built for the public and has evolved into a fusion between elegant chic and classic fine fare.

Indulge in our exquisite dishes and enjoy your dining experience with us...

The Ginger team

Starters

MIDDLE EASTERN MEZZE PLATTER (V)

Fresh crisp naan bread, served with red pepper hummus, minted tzaziki, sun blushed tomatoes and grilled chilli haloumi R135

Additional option: Lamb mince koftas with sumac yoghurt R85

CREAMY AUBERGINE & COCONUT SOUP (V)

Served with crispy kale shards R98

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R130

BUTTERNUT & SAGE RISOTTO (V)

Roasted butternut and sage infused sherry and truffle vinagrette R125

TRIO OF VENISON CARPACCIO

Fine slivers of South African game lightly smoked served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing R135

ESCARGOT

Snails flambéed at your table with garlic, parsley and crispy bacon, served with homemade bread R140

SALT AND PEPPER BABY SQUID

Grilled baby squid tubes, crispy tentacles served on a bed of rocket and dressed with a roast garlic and lime aioli R135

HALF SHELL MUSSELS

Served in creamy white wine sauce with garlic crostini & herbed yoghurt aioli 135

PRAWN CREVETTE'S

Garlic and white wine poached prawns with a white cheddar cheese gratin, fresh parsley and home-made bread R135

TEMPURA PRAWNS (QUEEN PRAWNS X 3)

With red cabbage and green apple puree R140

TRIO OF 5 SPICE DUCK SPRINGROLLS

Crispy pastry filled with confit duck dressed with an oriental orange reduction R135

TRIO OF SALMON ROSES WITH WASABI MAYO ON HERB BLINIS

Topped with crème fraîche and salmon roe caviar R140

Salads

SMOKED CHICKEN, BACON AND OVEN BLUSHED TOMATO

Smoked chicken breast, crispy bacon dust, oven blushed tomato, set on fresh green leaves and drizzled with Ginger's house dressing R145

SALMON AND POACHED PRAWN

Smoked salmon trout, poached prawns, crispy capers and fresh rocket finished with a horseradish and lime vinaigrette R155

ROASTED PUMPKIN & BEETROOT SALAD (V)

With cucumber, lemon, mint. Topped with rocket and basil pesto and feta R145

PEPPERED BALSAMIC BEEF STEAK, PEAR AND GORGONZOLA SALAD

Warm steak layered over crisp crunchy greens with intense, rich Gorgonzola cheese R155

Vegetarian (V)

BUTTERNUT & SAGE RISOTTO (V)

Roasted butternut and sage infused sherry and truffle vinaigrette R165

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R170

CREAMY AUBERGINE & COCONUT SOUP (V)

Served with crispy kale shards R125

GNOCCHI WITH SAUTEED EXOTIC MUSHROOMS, BASIL, RICOTTA (V)

Tossed in a lemon butter, topped with Pecorino and Gremolata R145

SPINACH & RICOTTA GNOCCHI (V)

Wild rocket, parmesan, toasted pine nuts and olive oil R145

STUFFED AUBERGINE ROULADE (V)

Basil cream topped with napoletana sauce & parmesan crisp R145

Seafood

LOCAL HAKE

Set on lemon and feta croquettes, pea puree, caramelized leeks and topped with caper butter R185

GRILLED LINE FISH

With a lemon caper butter & grapes, chilli sambal served on a bed of chopped sautéed greens R195

FRESH LINE FISH

Laid on a crispy potato and fennel rosti, sautéed green bean, mange tout, cherry tomatoes and a splash of lemon puree R195

NORWEGIAN SALMON

Set on stir fried vegetables and Singapore noodles, finished with a radish and sesame salad and ponzu soya reduction R275

PAN FRIED KINGKLIP

Served with sautéed baby spinach, courgette ribbons, crushed new potato and set in a bath of Thai green coconut curry broth R265

SOLE A LA BELL (TRIBUTE TO THE LEGENDARY BELL RESTAURANT)

Crumbed and filled with a creamy mixed seafood filling with clementine fennel mash and seasonal vegetables R295

SEAFOOD PLATTER

Fresh grilled line fish, creamy white wine and garlic mussels, fried calamari and queen prawns, accompanied by herb oil tossed linguini R425

Add a crayfish tail R375

CHERMOULA PRAWNS

De-shelled Queen prawns basted with chermoula sauce, topped with ginger soy, dill crème fraiche, spring onion and served on a bed of linguini R295

PRAWN, MUSSEL & SQUID LINGUINI

Tossed with basil pesto, crispy bacon lardons and topped with grated pecorino and herb crème fraiche R295

Meat Selection

SLOW BRAISED LAMB SHANK

Served with garlic sautéed green beans, charred red peppers, gremolata infused mash potatoes, finished with a lamb jus R255

GRILLED LAMB RUMP

250g, on a bed of basil mash, cherry tomato chutney, fine green beans, lamb jus and sage butter R335

PORK BELLY

Slow roasted pork belly, served with apple and fennel purée, buttery infused mashed potato, tangy plum jam, crispy cracking and roasted veg batons R220

DUCK A L'ORANGE

Duck duo of seared breast and confit leg served with sweet potato mash and finished with classic orange reduction R310

SPICY THAI BASIL CHICKEN

Set on a bed of noodles topped with diced spring onion and ponzu R210

SUN-DRIED TOMATO, BASIL AND FETA STUFFED CHICKEN SUPREME

Crushed garlic baby potato, flash fried baby spinach and citrus beurre blanc R210

Grill Menu

SOUTH AFRICAN VENISON

200g encrusted with traditional Turkish spices, served on mint infused mashed potato, herb roasted vegetables and a South African fig jus glaze R255

FILLET A LA GINGER

250g fillet flame grilled and topped with Italian Gorgonzola sauce and black cherry compote served with herbed new potatoes and roasted baby veg R275

FILLET BASTILLE

250g fillet medallion rolled in green peppercorns, served with garlic crushed potatoes and roasted veg finished with béarnaise sauce R275

FILLET BORDELAISE

300g fillet, served with classic red wine and marrow jus topped with shoestring potatoes and roasted baby veg R325

CHATEAUBRIAND FOR 2 500G

(flambéed at your table)

Accompanied with wild mushrooms, rustic chips and a herb butter R565

MATURED RUMP

350g Matured rump flame grilled, served with rustic chips, medley of roasted veg R265

Side Dishes

CREAMED SPINACH WITH DANISH FETA - R52

BUTTERNUT - R52

GINGER HOUSE SALAD - R52

SAUTÉED GARLIC MUSHROOMS - R52

ONION RINGS - R52

RUSTIC CUT CHIPS - R52

MEDLEY OF SEASONAL VEGETABLES - R52

BUTTERY MASH POTATOES - R52

GARLIC CROSTINI - R52

Sauces

BÉARNAISE - R45

CREAMED BRANDY AND PEPPERCORN - R45

WILD MUSHROOM - R45

ITALIAN GORGONZOLA - R45

BORDELAISE - R45

LEMON BUTTER - R45

GARLIC BUTTER - R45

WHOLEGRAIN MUSTARD - R45

Desserts

CRÊPES SUZETTE FOR 2

Classic crêpes flambéed at your table with cointreau, brandy, star anise and served with our homemade vanilla pod ice cream R145

HOMEMADE SPICE ROUTE ICE CREAM TRIO

Ginger / Cinnamon / Citrus Cardamom R75

DARK CHOCOLATE & SALTED CARAMEL FONDANT

Please allow 20 minutes. A hot sticky chocolate lava pudding filled with caramel served with vanilla pod ice cream R90

PASSION FRUIT BAKED CHEESE CAKE

New York style baked cheese cake with granadilla served with cream cheese and lime ice cream and topped with nut brittle R85

CHEF'S CREME BRULEE

Creamy vanilla pod baked custard, with charred sugar crust and almond biscotti shard R75

POPPY SEED & COCONUT PANNA COTTA

With cherry brandies chocolate bomb and tangerine compote R80

DARK CHOCOLATE CHIP BREAD & BUTTER PUDDING

White chocolate and ginger ice cream R95

WARM WHITE CHOCOLATE, CRANBERRY & ALMOND BLONDIE

With cream cheese ice cream R98

Luxury Cheese Board

CHEESE BOARD R189

Selection of available imported and local cheeses, homemade preserves and assorted savoury biscuits.

Perfectly Paired with:

Allesverloren Port

A South African stalwart, velvety, youthful sweet flavours of ripe fruit, mocha and vanilla R32

OR

Pierre Jourdan Ratafia

Fortified Chardonnay, full-bodied sweet wine, hints of fruits along with rich honey tones R42

After Dinner Drinks

DON PEDRO'S

Signature Don Pedro's:

Turkish Delight R80

Using well known rose flavouring of Turkish confections, blending perfectly with delicately infused Gin

Banana Spilt R80

Dessert cocktail of banana liqueur, coffee liqueur & vanilla ice cream

Chilli & Chocolate R80

Chocolate flavoured Don Pedro with a spicy, smooth chili bite and hints of espresso

Classic Don Pedro's:

Amarula / Frangelico / Whiskey / Kahlua / Nachtmuzicht / Peppermint R70

Cointreau / Ponchos / Amaretto / Drambuie / Galliano R70

HOT BEVERAGES

Filter Coffee / Espresso R40

Macchiato / Decaf R40

Cappuccino / Latte / Double Espresso / Hot Chocolate R40

Brandy Coffee / Kahlua Coffee / Irish coffee R55

Five Roses Tea / Peppermint / Rooibos / Fresh Mint Tea / Chamomile / English breakfast / Earl Grey R35

SPECIALITY COFFEE DRINKS

Brandy coffee / Kahlua Coffee / Irish Coffee R60

Ginger's Amarula Coffee R95

Bain's Cape mountain, single grain whiskey, Ethiopian coffee Amarula - fused with caramel and citrus flavours



*"One of the very nice things about life
is the way we must regularly stop whatever it is we are doing
and devote our attention to eating"*

~ Luciano Pavarotti & William Wright ~