



# SIGNAL Dinner Menu

Hundreds of years ago, sailors braved high seas and uncharted 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

BEETROOT, goat's cheese mousse

PORCINI PARFAIT, red onion, pistachio, toasted brioche *[n]*

LANGOUSTINE, sweet corn and truffle risotto

*Passion fruit espuma, poached pineapple and lime*

TERIYAKI PORK BELLY, wilted pok choi, kimchi root vegetables, peanut butter mash chimichurri

BRAISED LAMB SHANK, pea, carrot, grilled polenta, five spice jus

CARROT CAKE, Dulcey crème, crushed honeycomb, carrot and ginger jelly, kataifi pastry and passion fruit sorbet

Tasting Menu including wine: R1 400 and excluding wine: R850.

## Vegetarian Tasting Menu

WILD MUSHROOM CANNELLONI, balsamic, mascarpone

SWEETCORN VELOUTÉ, charred corn salsa, wilted spinach, sweet corn fallafel

BEETROOT, linguini, orange, chevre, charred onion, walnut

*Passion fruit espuma, poached pineapple and lime*

SMOKED PEPPER RISOTTO, tomato, parmesan, rocket

MELANZANÉ, fondant potato, aubergine puree, basil cream

CARROT CAKE, Dulcey crème, crushed honeycomb, carrot and ginger jelly, kataifi pastry and passion fruit sorbet

Vegetarian Tasting Menu including wine: R1 275 and excluding wine: R725.

*[n] contains nuts*

## ALLERGEN STATEMENT

To Our Guests with Allergies

At Cape Grace our menu offerings are subject to change and may use ingredients containing common food allergens such as peanuts and other tree nuts, seafood including fish, molluscs and crustacea, wheat/gluten, eggs, dairy, soy, alcohol and sulphites.

We advise that you should always indicate to your waiter of any special dietary requirements, including intolerances and allergies, regardless of whether you are a returning guest or not.

Where possible, our staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, due to the hand crafted nature of menu items the variety of procedures used in our kitchens, the self-service nature of our buffets and that the farming, handling and transportation of food items prior to their arrival in our kitchens is beyond our control we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

The information provided on our website and in our restaurants should NOT be considered as any form of guarantee but as a best faith effort to provide you with information on our dishes. You should use this information to help you assess your own level of risk, based on your personal circumstances, before consuming any of our dishes.

Cape Grace Hotel (PTY) Ltd and its staff members, shareholders, subsidiaries, affiliates, officers and/or agents, will not assume any liability for adverse reactions to food consumed, or allergens which you may come in contact with whilst in the hotel.

# Starters

MINTED TOMATO AND BEETROOT SALAD, goat's cheese mousse, grapefruit and strawberry sorbet [v]	95
TOM YUM, prawn ravioli, sesame roasted vegetables, pineapple	240
SEARED SALMON, smoked pea velouté, dukkha squid, pea arancini, kimchi cucumber, crème fraiche watercress	195
BRAISED OXTAIL AND WILD MUSHROOM "SANDWICH", celeriac, beef and buchu consommé, pickled mushroom and radish salad	195
WHIPPED DUCK LIVER PARFAIT, apple, burnt honey, pistachio, toasted brioche [n]	140
AUBERGINE AND MISO PAVÉ, red pepper, falafel, caramelised onions, toasted almonds, labneh [v] [n]	110

# Mains

PAN ROASTED BEEF FILLET, braised short rib, aubergine and potato croquette, tomato jus	270
SMOKED GOUDA AGNIOLOTTI, curried sweet potato velouté, tomato, parmesan and pecan nut crumble, chilli oil [v] [n]	170
TRIO OF LAMB, fondant potato, pea purée, mint jus	290
PANCHETTA WRAPPED OSTRICH, truffled cauliflower purée, smoked quinoa, blueberry jus	290
CURRY SEARED TUNA, slow cooked red cabbage, ratatouille, tomato, basil, anchovy and red pepper coulis	290
PAN-FRIED KABELJOU, prawn, mussel, orange and ginger couscous, asparagus, baby leek, radish, fennel and saffron vinaigrette	240
SUGAR CURED SPRINGBOK LOIN, dauphinoise potatoes, pumpkin, broccoli, speculoo jus	290

# Plain and Simple

ROASTED CHICKEN SUPREME, caramelised onion	110
SEARED NORWEGIAN SALMON, broccoli	220
BEEF FILLET, mushrooms	165
BEEF RIB EYE, tomato	165
CONFIT DUCK LEG, beetroot	185

# On the Side

CHOOSE FROM A SELECTION OF SIDE DISHES: 60 EACH

Parsley potatoes, Parmesan fries, Cauliflower au gratin, Roasted pumpkin and toasted pumpkin seeds, Broccoli and hollandaise, Garden salad

# Dessert and Cheese

HAZELNUT BROWNIE, Azelia 35% mousse, coffee pear jelly, chocolate soil, pear sorbet [n]	95
ROOIBOS BRÛLÉE, ivoire whipped ganache, orange crumble, plum sorbet	85
CARROT CAKE, dulcey crème, crushed honeycomb, carrot and ginger jelly, kataifi pastry and passion fruit sorbet	90
RASPBERRY BAKEWELL, anglaise, raspberry gel, basmati rice ice cream [n]	90
ICE CREAM AND SORBETS: an assortment of flavours available daily	85
SELECTION OF LOCAL ARTISANAL CHEESE: green fig konfyt, roasted nuts, homemade crackers [n]	160

[v] vegetarian [n] contains nuts

