

# PAVILION

## AT THE MARINE

### STARTERS

FIOR DI LATTE , PROSCIUTTO & PEAR SALAD	R 135
smoked almonds, sugar snaps, fennel bulb, lemon verbena dressing	
TEMPURA PRAWNS	R 165
Mung bean salad, Num prik dipping sauce	
ANCIENT GRAIN RISOTTO	R 115
kale, parsley, Edamame beans, stone fruit, Grana Padano, broccoli	
DALEWOOD HUGUENOT SOUFFLE	R 105
brandy caramelized apple, cheese fondue	
WOK SEARED CALAMARI	R 130
soba noodles, vegetable stir fry, sesame dressing, coriander, green chili, lime	

### MAINS

GRILLED CATCH OF THE DAY	R 225
artichoke gratin, chive velouté, baby fennel, heirloom tomato, pancetta	
TANDOORI HAKE	R 195
pineapple butter curry, beluga lentils, cumin mushy peas, coriander yoghurt chutney	
BEEF FILLET STEAK	R 285
oxtail hash browns, shiitake duxelles, wagyu butter, baby spinach	
SPRINGBOK SHANK	R 285
cardamom squash, wine – braised shallots, butterbeans, sago jus, baby marrow	
SEAFOOD KORMA	R 285
sticky cashew coconut rice, cucumber- fish sauce relish	

### ADDITIONAL SIDES

Broccoli with roast garlic dressing and toasted almonds	R70
Triple cooked chips, parmesan, umami ketchup	R70
Garden Side Salad	R70

### VEGAN SMALL PLATES

CARROT & MUNG BEAN SALAD	R 135
rice paper roll, sprouts, grapefruit, radishes, basil, chili, avocado, Vietnamese dressing	
SMOKED HEIRLOOM BEETROOT	R 130
black quinoa salad, kale, walnuts dressing, granny smith, edamame beans, coconut yoghurt	
TANDORI CAULIFLOWER STEAK	R 145
pineapple lentil curry, cumin mushy peas, coriander & coconut chutney	
SHIITAKE RISOTTO	R 155
edamame beans, nutritional yeast, baby spinach, broccoli	
VEGETABLE STIR-FRY	R 125
soba noodles, sesame dressing, pak choi, marinated tofu	

### DESSERTS

VAN DER HUM SOUFFLÉ	R 105
nartjie ice cream served with a cardamom short bread	
UPSIDE DOWN ELGIN APPLE TART	R 175
Citrus & honey ice cream, rooibos caramel sauce, toasted almonds	
SELECTION OF ICE CREAM & SORBETS	R 105
with fresh seasonal fruits, Lanque de chat biscuit	
LOCAL CHEESE BOARD	R 185
with fresh grapes, lavash, compotes	