

A LA CARTE MENU

CHOICE OF MAIN COURSE

POULTRY AND SEAFOOD

SPINACH AND FETA ROLLED CHICKEN BREAST - R 190

SUCCULENT FILLET BREAST OF CHICKEN ROLLED AND FILLED WITH SPINACH AND FETA CHEESE | PARMESAN MASH | BUTTERNUT PUREE | CREAM ASPARAGUS SAUCE

HONEY AND SOY CHICKEN STIR FRY BOWL - R 180

SUCCULENT CHICKEN FILLET BREAST STIR FRIED WITH HONEY AND SOY SAUCE | CUT JULIENNE VEGETABLES | KOREAN STIR FRIED RICE | CORIANDER

CRUMBED CHICKEN STACK - R 180

SUCCULENT CHICKEN FILLET BREAST CRUMBED AND STACKED WITH FRESHLY ROASTED VEGETABLES AND HERBS | LEMON CREAM SAUCE | GREEK ROASTED POTATOES

THAI CHICKEN AND PRAWN CURRY - R 250

TENDER CHICKEN BREAST | RED CURRY PASTE | LIME JUICE GARLIC AND CORIANDER LEAF | 1 GRILLED KING PRAWN | DESHELLED PRAWN MEAT | CREAM AND COCONUT MILK | SAVOURY RICE | POPPADUM

SEAFOOD MARINARA PASTA - R 250

CALAMARI RINGS | PRAWN MEAT | MUSSEL MEAT | FRESH HERBS | PARMESAN | GARLIC RICH ITALIANO SAUCE | CREAM | BUTTER AND PARSLEY LINGUINE PASTA

GRILLED CAJUN CALAMARI - R 250

CAJUN AND SMOKED PAPRIKA SPICED AND GRILLED CALAMARI TUBES | LEMON BUTTER SAUCE | SAVOURY RICE | VEGETABLES

GRILLED NORWEGIAN SALMON - R 360 (SEASONAL)

BLACK SESAME CRUSTED SEARED SALMON | PARMESAN MASH | TERIYAKI DRIZZLE | SPRING ONION | VEGETABLES