

DINE



A close-up, vertical photograph of a black cow's face, focusing on its eye and nose. The cow is looking slightly to the left. The background is a blurred field of dry, yellowish grass. A white circular logo is overlaid on the right side of the image, containing the text 'THE GRILL ROOM AT THE PALACE'. The word 'GRILL' is in a large, bold, sans-serif font. The word 'ROOM' is also in a large, bold, sans-serif font, but the two 'O's are replaced by black circles containing a white dot and a white grid of four dots, respectively. The words 'THE' and 'AT THE PALACE' are in a smaller, all-caps, sans-serif font.

THE
GRILL
ROOM
AT THE PALACE

1

APPETISERS

Wagyu Carpaccio / 165

Cauliflower Purée, Shaved Parmesan, Capers, Chilli, Egg & Truffle Mayo

Pork Belly "Siu Yuk" / 125

Cilantro Dressing, BBQ & Cheeky Lemon

Avo Ritz / 165

Prawns, Oscietra Caviar, Marie Rose & Fine Herbs

Pineapple Carpaccio / 85

Buffalo Mozzarella, Chilli, Basil & Pine Nuts

Namibian Oysters / 245

Half Dozen, Lemon & Tobasco Sorbet

Alaskan King Crab / 450

Lime, Ponzu & Lemon Mayonnaise

Peppered Mushroom Caps / 95

with Boursin & Herbs

Salt & Pepper Squid Fingers / 75

2

SOUPS & SALAD

Chilled Carrot & Cumin Soup / 85

Minted Yoghurt

Roasted Tomato & Garlic Soup / 85

with Feta Crumbs & Basil

Warm Potato Veloute / 65

with Grilled Leeks & Bacon Soil

Prawn & Baby Spinach Salad / 110

Prawns, Miso, Truffle & Parmesan

Caesar Salad / 85

Cos Lettuce, Croutes, Tomato, Egg & Anchovy

Add Chicken / 95

Add Prawns / 125

Beetroot & Goat's Cheese Salad / 135

Pickled Beetroot, Pine Nuts, Goat's Cheese Mousse

3

SEAFOOD

Kabeljou / 265

Spinach Den Miso, Baby Fennel, Vine Tomatoes
& Sauce Vanilla

Sea Bass / 265

Mussels En Persillade, Chorizo & Bouillabaisse Air

Mozambican Jumbo Prawns / 845

6 Grilled Prawns, Red Anticucho, Garlic,
Coriander & Lemon

Oysters' Casino (12) / 425

THE
GRILL
ROOM
AT THE PALACE

4

THE BUTCHER'S BLOCK AND SIGNATURE DISHES

WOODVIEW WAGYU 9+

Rump (250g) / 465

Sirloin (250g) / 560

Rib Eye (250g) / 595

CHALMAR BEEF

Fillet (300g) / 225

Rump (300g) / 175

Sirloin (300g) / 175

Rib Eye (400g) / 225

Grainfed Beef Fillet (300g) / 295

with Bacon Lardons, Soft Poached Truffled Egg,
on Cauli Rosti

Chalmar Porterhouse (400g) / 195

Pasture Reared / Grainfed (80 day) on the Bone

Matured Chalmar Texas T-bone (500g) / 275

Pasture Reared / Grainfed (80 day) Chimichurri

Lamb Rack Chops (400g) / 285

Mint "Jelly"

Mixed Grill- / 365

Lambchop, Chalmar Grainfed Striploin, Tenderloin & Rump
Kebab, Sriracha Mushrooms

Chicken a la Plancha - Free Range / 165

Lime, Coriander & Cumin

Seared Ocean Trout Fillet / 245

Putanesca Garnish

Stuffed Slow Roasted Pork Belly / 225

Herbs, Capers & Pico De Gaelelo

"The Banting Burger" / 145

Banting Patty, Blue Butter, Pico & Fried Cheese,
on Grilled Black Mushrooms

Roasted Vegetable Lasagna-Ricotta / 145

Eggplant, Onion, Sugo Al Pomodoro & Parmesan

Oxtail / 225

Guinness & Root Vegetable Pie, with Parmesan Mash Crust

Sauces / 35

Peppercorn

Mushroom

BBQ

Red Wine Jus

Béarnaise

Wagyu Marrow "Blue Butter"

Red Anticucho

Horseradish Crème

Peri Peri

Sides / 35

Parmesan Fries

Corn On The Cob

Salt & Pepper Squid

Rosemary Mash

Broccoli, Almond & Pancetta

Creamed Spinach

Black Mushrooms

Garlic Onion Rings

5

DESSERT

Peanut Butter Pie / 85

Dulce De Leche / 85

New York Strawberry Cheesecake / 85

Chocolate Croquant Cake (To Share) / 125

Grill Room Signature Ice Cream Coupe / 85

Popcorn, Kiwi and Turkish Delight

Banana Split / 75

Triple Chocolate, Ganache, Brownie & Ice Cream / 85

