



EIGHT TO THE LOUNGE.
CIGAR AND MUSIC LOUNGE

SOLO ACT.

MEALS ARE SERVED WITH ONE SIDE.

01. **TOP OF THE CHART BAKED FISH • 120**

Halibut baked to perfection, covered generously with assorted cherry tomatoes, in a Malibu and orange sauce.

02. **TRADING 8's SHAKSHUKA • 110**

200g grilled sirloin steak covered with delicious tomato relish, topped with a poached egg and hollandaise sauce.

03. **STACK OF DELIGHT • 120**

Chicken fillet, roasted brown mushroom, bacon, mozzarella and cherry tomato jam.

04. **SMOKED SALMON ROLLS • 120**

Rolled cucumber ribbons, filled with smoked salmon and citrus infused cream cheese. NO SIDE OPTION.

05. **PREGO STEAK ROLL • 98**

200g sirloin steak in a chunky onion, garlic and wine prego sauce.

06. **TRIO SLIDER • 115**

Brioche burger buns, Beef, Chicken and Pork.

07. **BEEF BURGER • 138**

150g flame grilled beef patty, accompanied with haloumi cheese wrapped in bacon and cherry tomato jam on a brioche burger bun.

08. **NACHOS • 98 | ADD BEEF OR CHICKEN • 17**

Oven baked crispy nachos loaded with Mexican and Neapolitan salsa, cheese sauce and grated cheddar. Served with guacamole, jalapeno and cream cheese.

NO SIDE OPTION.

THE FINAL NOTE.



01. TAKE FIVE • 65

Chocolate Fondant with Salted Caramel Ice cream.

02. STRANGE FRUIT • 65

Pavlova filled with fresh fruits, wild berries and passion fruit coulis.

03. STOLEN MOMENTS • 50

Vanilla baked Cheese cake drizzled with honey and fresh berries, served with Chantilly cream.

04. MY FUNNY VALENTINE • 65

Frangipane - Layers of almond and pear with white chocolate mousse.

05. SUMMERTIME • 60

Sweet and sticky Frangelico pecan pie.

06. ROUND MIDNIGHT • 55

Flourless dark belgium chocolate torte served with triple chocolate chip ice cream.

07. TAKE THE A-TRAIN • 65

Apricot brandy mille feuille with crème patisserie.

08. MY FAVORITE THINGS • 45

Crème Brulee – Infused with honey and lavender.



Desserts

RED MEAT

OUR LINE-UP OF MATURED STEAKS ARE EXPERTLY GRILLED AND BASTED TO YOUR TUNE OF TASTE BUDS.

NO. 8 STEAK BASTING • BOURBON BASTING • MILD PERI-PERI

Rump 300g • **149**

Sirloin 300g • **149**

Fillet 200g • **149**

Fillet 300g • **169**

Rib Eye 300g • **190**

T-bone 600g • **210**

Lamb Rump 300g • **165**

Espetada 400g • **169** | Rubbed and grilled the Portuguese way, medium rare in the inside and medium well done on the outside, served with crisply fried milho frito cubes.

Beef Lollipop 700g • **220** | Long beef rib slow roasted and served covered in rich gravy or a sauce of choice.

500g Spare Ribs • **169** | 1Kg Spare Ribs • **265**

Tender and meaty basted in our famous eight to the lounge rib basting.

SAUCES OVER YOUR STEAK

CHIMICHURRI • 30

TRIO CHEESE • 30

BRANDY PEPPER • 30

ROASTED MARROWBONE • 35 | Marrowbones roasted with fresh herbs, Captain Morgan dark rum and red wine.

MUSHROOM PARMESAN • 30 | Mushrooms sautéed in butter, fresh herbs, cream and finished off with Grana Padano Parmesan cheese.

CAFÉ DE PARIS • 25 | Herbed butter medallions

BLUE CHEESE CIGAR • 35 | Blue cheese sauce rolled in phyllo pastry.

CHILI CHOC COFFEE • 35 | Chili and coffee infused chocolate disk, that melts beautifully over your steak.

DOLCE CASA • 45 | Mushroom sauce topped with camembert and a red onion marmalade phyllo candy

008 • 40 | Exotic mushrooms in an Amarula liqueur sauce, topped with brie cheese and preserved fig.

TRITON • 45 | Mussels in a beautiful saffron and white wine sauce, presented with two king tritons prawns.

Meat selection

SIDES

Couscous – Apricot and coriander scented • 20

Potato fries • 20

Hassel back potatoes • 20

Village vegetables • 40

Side salad • 20

Bulgur pilaf • 20

Sweet potato fries • 30

Milho frito, tomato relish • 30



Side Dishes

MAIN ACT.

MEALS ARE SERVED WITH ONE SIDE.

01. **KLEFTIKO • 250**

Lamb shoulder slow roasted in red wine, tomato and a variety of fresh herbs, served with gravy.

02. **BABY CHICKEN • 155**

Grilled baby chicken juicy on the inside and crispy on the outside, served with a choice of basting;

LEMON & HERB • MILD PERI-PERI • BOURBON

03. **PORK RIB EYE • 150**

Grilled medium done pork cutlets, served covered with caramelized apple and roasted peppers and onions.

04. **ASIAN PORK BELLY • 140**

Pork belly slow roasted with fresh ginger, mustard and cumin seeds, onion, apricot jam and soy sauce. Served with sticky bourbon basting.

05. **PRAWNS NATIONAL • 290**

Ten King prawns pan grilled and infused with larantino beer, wine and mild garlic peri-peri sauce.

06. **CHICKEN CURRY • 130**

Amazing rich in flavour chicken curry with apricot, coconut cream and coriander, served with bulgur pilaf and condiments.

NO SIDE OPTION.

07. **LINE FISH OF THE DAY • 190**

Grilled fish expertly seasoned, served with asparagus spears, crispy fried Parma ham and herbed butter medallions.

08. **SEAFOOD LINGUINI • 149**

Calamari and mussels in a creamy, garlicky white wine sauce, tossed with linguini pasta and garnished with two King prawns.

NO SIDE OPTION.

Our main meals

SOUND CHECK.

01. **CARPACCIO TRIO • 98**

A symphony of flavours. Kudu, Springbok and Tuna.

02. **SEAFOOD MEDLEY • 85**

A mixture of linefish, mussels and prawns in a fragrant white wine sauce, topped with crispy parmesan.

03. **HALOUMI SAGANAKI • 80**

Flambéed haloumi cheese drizzled with honey, black sesame seeds and origanum.

04. **FRENCH RIVIERA TART • 95**

Phyllo pastry tart filled with sautéed wild mushrooms, baby spinach, black olives and cherry tomatoes, covered with a smoked cheese mousse and biltong dust.

05. **CHICKEN LIVERS • 65**

In a creamy mild peri-peri sauce served with milho frito on crispy ciabatta.

06. **PORTO FINO • 95**

A biscuit towered with rocket and amaranth, camembert cheese, preserve fig and crispy fried parma ham, drizzled with balsamic reduction.

07. **WEST OF EUROPE • 75**

Grilled and flambéed chourizo sausage, served with fried zucchini ribbons.

08. **4 BUFFALO WINGS • 63 | 8 BUFFALO WINGS • 90**

Succulent full chicken wings served in tune with your choice of basting; **BOURBON • PERI-PERI MILD • LEMON & HERB**

Starters