



EST. 2019

GRAND

AFRICA *Lookout* BEACH



FOOD MENU

SUSHI

All options are available with either salmon, prawn or vegetarian

- MAKI SALMON** | 6pcs
- MAKI PRAWN** | 6pcs
- MAKI VEGETARIAN** | 6pcs
- SALMON ROSES** | 4pcs

- NIGIRI SALMON** | 1pcs
- NIGIRI PRAWN** | 1pcs
- SALMON SASHIMI** | 1pcs

- R65 CALIFORNIA ROLLS** | 4pcs R65
- Veg* R89
- Tuna, Salmon, Prawn, Linefish*
- R50 RAINBOW ROLLS** | 8pcs
- R110** *Veg* R75
- Prawn* R95
- Tuna, Salmon, Linefish* R120
- R24**
- R22 4 X 4 ROLLS** R195
- R40 GRAND SUSHI PLATTER** R375
- 2 nigiri | 6 maki rolls | 6 salmon roses,*
- 4 rainbow rolls | 4 sashimi | 4 california rolls*

starters

- TEMPURA PRAWNS** R95
- Served with lime and soy dressing* One / Half a Dozen
- CALAMARI** R125 / R200
- (Grilled or fried) seasoned with garlic, ginger, chilli and lemon. Served with aioli* R26 / R150
- FRESH MUSSELS** R85/R220
- A creamy white wine, garlic and herb sauce. Served with toasted brioche bread* R70
- TEMPURA VEGETABLES (VE)** R90
- Served with lime and soy dressing*

- OYSTERS** R175
- Natural*
- TRIO OF OYSTERS** R110
- Fennel and apple, tomato salsa, wasabi and pickled ginger*
- NEW STYLE SALMON SASHIMI** R175
- Salmon sashimi, avocado, cucumber, teriyaki sauce, spring onion and ponzu sauce*
- BEEF TARTARE** R110
- Served with a salt-cured egg yoke, whipped tahini feta, pickled red onion and wafer ciabatta*

SALADS

- CAESAR** R165
- Baby gem lettuce with classic Caesar dressing, egg, pancetta, shaved Parmesan, boquerónes and garlic croutons* R175
- GRAND SALMON** R225
- Seared salmon, toasted pine nuts, tomato, avocado, rocket and shaved Parmesan. Served with a soy dressing* R142
- GREEN GODDESS (V / VE)** R151
- Wild rocket, avocado, peas, grilled broccoli, cucumber ribbons, toasted seeds, feta and basil pesto mayo* R135

sides

- HAND CUT CHIPS (V)** R45
- Served with roasted garlic aioli* R59
- GREEK SALAD (V)** R54
- With tomatoes, peppers, feta and olives* R45
- ROAST VEGETABLES** R45
- Tossed in olive oil*

- ROAST CAULIFLOWER (VE)** R59
- Served with salsa verde and almonds*
- ROCKET AND PARMESAN SALAD (V)** R45
- Served with balsamic reduction and red onion*

TO SHARE

- GRAND SEAFOOD PLATTER R735 / R1300**
- Grilled prawns, langoustines, linefish, calamari and mussels. Served with peri peri and garlic sauce*

STEAMED MUSSEL SPAGHETTI

Mussels, white wine, chilli, olive oil, garlic and fresh herbs

PRAWN LINGUINE

Pan fried prawns, Parmesan cream, basil and chilli

FILLET BÉARNAISE

300g Chalmar beef fillet with tarragon emulsion

GRAND WAGYU BURGER

200g Wagyu beef with rocket, red onion, gherkin, tomato chutney and smoked cheddar

PRIME CUT BEEF

500g Chalmar beef, béarnaise sauce and café de Paris

KINGKLIP

Indo-indian broth, mussels and bok choy

MARGHERITA

Oreganum, mozzarella and basil

GRAND SEAFOOD

Prawns, mussels, calamari, salmon and mozzarella

PARMA HAM

Rocket, Parmesan, cherry tomatoes and mozzarella

FILLET AND PROVOLONE

Beef fillet, sundried tomato, basil pesto, caramelised onions and smoked mozzarella

AFFOGATO

Scoop of vanilla bean ice cream topped with a shot of hot espresso

CHOCOLATE POT (V)

Served with hazelnut praline and caramel ice cream

SUMMER BERRY FROZEN YOGHURT (V)

Seasonal red berries set in double cream frozen yoghurt, served with fresh berries and mint

PASTA

R145 CHICKEN AND BROCCOLI PAPPERDELLE R130

With broccoli, parmesan cream topped with parmesan shavings

R225 SPAGHETTI MEZZANOTTE (V) R115

Olives, capers, cherry tomatoes, Parmesan, parsley, chilli and garlic

mains

Served with a side of your choice

R320 SUGAR SALMON R299

Seared Norwegian salmon with sugar and soy reduction

R199 GRILLED PRAWNS / TIGER PRAWNS R315 / R999

Lemon and butter basting with homemade peri-peri sauce

R399 LINEFISH TAGLIATA R250

Grilled linefish, sundried tomato, soy, rocket, Parmesan and olive oil

R245 BEER BATTERED FISH AND CHIPS R145

Served with homemade tartar sauce and minted peas

PIZZA

R95 PRAWN R195

Rocket, cherry tomatoes and mozzarella

R247 CHICKEN R155

Basil pesto, rocket, shimeji and button mushrooms

R136 BACON R135

Feta, caramelised onions and spinach

R215 VEGETARIAN (V) R121

Grilled marinated vegetables, basil pesto and mozzarella

dessert

R45 PINK PAVLOVA R105

Served with seasonal berries and whipped cream

R85 CHOCOLATE PAVLOVA R105

Served with dark chocolate, seasonal berries and whipped cream

R80 BAR ONE CHEESECAKE R85

Seasonal red berries set in double cream frozen yoghurt, served with fresh berries and mint

