

P.O.Box 372,
Clarens, 9707
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Fax: 0866 799 864
E-Mail: phattchef@gmail.com

OUR MENU

To Commence With.....

Our Daily Country-style Soup R30

please ask what the Chef has in store for you, some of our specialities are Butternut & Orange, or Chicken, Corn & Chilli or Thick Vegetable Soups

Baked Camembert Cheese R48

Oven baked mature Camembert cheese wrapped in Phyllo pastry with red onion marmalade

Phatt Snails R38

plump snails sautéed in garlic butter, stuffed in litchis & gratinéed with Gorgonzola cheese

Mussels Vindaloo R38

mussels sautéed in garlic, ginger and curry powder, & finished with a white wine & cream reduction

Smoked Salmon Mousse R38

a delicate mousse, drizzled with Wasabi mayonnaise, Melba Toast & a micro salad

Beef Carpaccio R58

traditionally with red onion, fresh mushroom, capers, rocket & Parmesan cheese shavings,

OR

with Rocket Ice Cream & pickled mushrooms R68

Roasted Tomato Tart R40

oven roasted tomatoes, caramelised onions, topped with mature cheese & balsamic syrup, on puff pastry

Oven Roasted Bone Marrow R45

bone marrow on Chiabatta with caramelised onions, & a Rocket, Parsley & Caper Salad

Grilled Brie Cheese & Chilli Fig Preserve R45

Softened on the grill & served on a crispy crouton with a rocket salad with a Fig and Chilli Preserve

From the Vegetable Patch:

Fresh Garden Salad, tomatoes, onions, cucumber, baby corn, selection of peppers on salad greens
small R28 for 2 R48 table R68

Greek Garden Salad, fresh garden salad as above but with calamata olives & creamy Feta cheese
small R35 for 2 R65 table R88

Blue Cheese Salad, fresh garden salad but we add our special Gorgonzola, yoghurt & mayo dressing
small R38 for 2 R68 table R88

'Cause you don't eat steak

Vegetarian Platter, R95

Layers of brinjal, tomato, & mushroom, topped with Parmesan cheese, oven roasted & drizzled with a Balsamic syrup. Your choice of baked potato, chips, rice or mustard mash & veggies of the day.

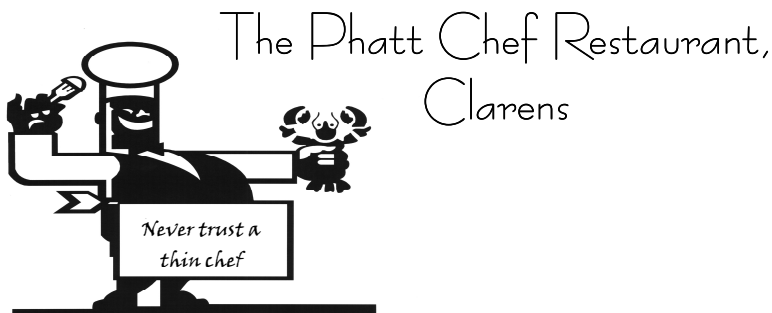
Risotto R105

Creamy risotto with sautéed mushrooms, capers, preserved lemons & truffle oil

Add a roasted mixed seafood topping R145

Prawn Thermidore R145

6 King Prawns out of shell in a rich cream, Brandy & Jeripigo sauce, gratinéed with Parmesan cheese on mashed potato



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To Continue With

We serve only the best meat, lazy aged for up to 32 days, accompanied by a choice of crispy chips, baked potato, our special mustard seed mash or rice & a selection of fresh vegetables in season,

All steaks served with a complimentary sauce topping of your choice. Our steaks are neither marinated nor basted. Please note that we prefer not to serve fillet steak medium well or well done. Rather order a sirloin or rump steak. BUT HEY!! It's your steak...eat it like you like it...just don't invite me to your braai boet!

Fillet Steak		
200 g @R105	300 g @R120	500 g @R180
	Rump Steak	
250 g @R95	350 g @R115	500g @R160
	Sirloin Steak	
250 g @R95	350 g @R115	500 g @R160

Please choose a complimentary sauce, served on top of your steak
(Sauces served on the side @ R12 each) :

- Mixed Peppercorn & Cream
- Spanish, with tomato, red onion & a hint of chilli
- Herb Butter
- Roasted Whole Garlic & Parmesan Cheese
- Mushroom & Brandy
- Mature Cheddar Cheese

The Phatt Chef's Special Sauces

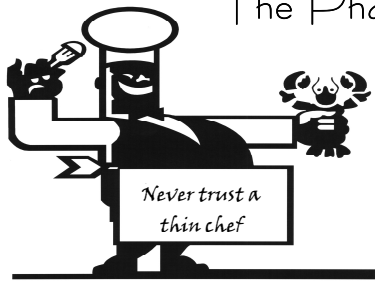
- Avocado & Dijon Mustard (served on top), (subject to availability) R20
- Café de Paris Butter, from the original recipe stolen from the restaurant in Geneva R20 (Thanks G)
- Gratinéed Camembert & Fruit Chutney (served on top) R20
- Gratinéed Brie & Red Onion & Pinotage Marmalade (served on top) R20
- Bordelaise Sauce, a rich red wine, bone marrow & demi glace reduction (served on top)R20

Sure we're a steakhouse.....

All mains accompanied by a selection of fresh vegetables in season,

Smoked Pork Neck	R95
Medallions, grilled to your satisfaction, served with a Chilli & Apple Jelly Sauce on mustard mash	
Rack of Lamb	R135
Oven roasted rack of lamb, 380-450g served with a mint, white wine & apple jelly jus, on mustard mash, served pink	
Beef Wellington	R145
Served rare to medium rare only. Classical favourite beef fillet, 200g, but spread with Black Olive Tapenade, served on a Potato Rosti, with an Olive & Tomato Jus.	
Rosemary Lamb Cutlets	R125
Grilled & napped with a rich rosemary & red wine demi-glaze reduction & served with mustard mash	
Real Puff Pastry Meat Pie	from R95 to R135
Served with mustard mash & rich gravy. Check to see what the Chef has in store for you today:	

Brainwave Projects 940 cc Trading as The Phatt Chef Restaurant
Member: Simon Kerr



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- Venison & Black Cherry Pepper Steak Beef & Onion or maybe De-boned Oxtail..??
- Thai-style Chicken Curry R95**
Deboned thighs & a selection of vegetables, served in a coconut cream, green curry on Basmati rice
- Oriental Stir Fry R95**
Choose from chicken, beef, or smoked pork, wok fried with crispy vegetables, on Basmati rice
- Venison Babotie , (Seasonal) R125**
Spicy minced venison, topped with traditional egg custard & baked, served with chutney and Basmati Rice

Before you Dessert us

- Frozen Lemon Cheese Cake R35**
full of real lemon with country cream
- Whiskey Bread & Butter Pudding R35**
just like mum made it, with real jam & custard
- Duo of Chocolate Mousse R30**
creamy white chocolate & decadent dark mousse
- Rhubarb Pavlova R30**
enjoy tart / sweet rhubarb on meringue
- Apple Tart and Custard R35**
our own stewed apples with custard
- Stewed Fruit & Ice Cream R30**
Choose from cherries, peaches or apples (seasonal)
- Vanilla Ice Cream & Chocolate Sauce R25**

We also make our own flavours of Ice Cream

**We make our puds daily, to avoid disappointment,
please check for availability of desserts.**

Coffees with a kick, or a kiss

- The Phatt Chef's Coffee, R15**
Black coffee, topped with cream. Nominate your kick.....
We also serve a selection of Don Pedros....hic!
- Ice Cream in a glass, just add your mixer R15**
- Choose your liqueur to give it a kick or a kiss
- Scottish Leader Whisky +R10
- Bells Special Reserve Pure Malt +R18
- Irish, with Jameson's Whiskey or +R25
- Irish with Bushmill's Whiskey +R20
- Scottish, with Bells Whisky +R14
- Jamaican, with Capt. Morgan Rum +R14
- Boere, with KWV 5 year old Brandy +R12
- Kahlua +R15
- Frangelico +R15
- Tia Maria +R15
- Amarula +R12

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