

# Atlantic Grill

## starters

### “the perfect prawn cocktail”

classic peniaed prawn cocktail, mary rose sauce, salad of limpopo avocado and mint with blinis and beluga caviar

160

### chicken and gorgonzola

breaded prosciutto filled supreme of chicken, cremelat gorgonzola with curried pickled red onion and candied celery salad

95

### the classic steamed mussels

steamed fresh black beard mussels in pierre jourdan brut with garlic, parsley and baby fennel bulb, with warm crusty bread

80

### honey roasted quail

mian quail lightly smoked then roasted, glazed with honey and lemon with celeriac puree, raspberry pearl and pomegranate slaw

85

### paarl duck carpaccio

thinly sliced carpaccio of local duck with pistachio cream and black truffle pearls

75

### tuna tartar

galette of tuna tartar with green onion and asparagus, wasago caviar, green beans, new potato, egg mascarpone and shallot dressing

85

### calamari tempura

crispy tempura of calamari steak with white wine, saffron and pea risotto, light pickled caper dressing

90

### sunburst salad -v-

classic selection of the finest lettuce and vegetables with enoki mushrooms, balsamic and mustard dressing

65

## winter warmer soups

### mussel chowder

steamed black beard mussel chowder with smoked onion, carrot and new potato

75

### seafood broth

hearty broth of prawns, clams, mussels, scallops, cob and crab meat served with warm crusty bread

95

### cape butternut soup -v-

caramelized butternut soup with pumpkin seed sour dough bread

65

## off the grill

beef rump (220g)	105
beef sirloin (200g)	105
beef fillet (200g)	120
beef rib eye (220g)	105
lamb rack (350g)	160
lamb cutlets (250g)	160
norwegian salmon (200g)	120
kabeljou (180g)	105

## accompaniments

sautéed green beans with red onions	30
steamed asparagus	55
creamed spinach	35
french fries	25
sautéed mushrooms	45
cous cous	20
pilaf rice	20
buttered mash	20
caesar salad	25
rocket salad	25

## sauces

garlic sauce	30
madagascar pepper sauce	30
hollandaise sauce	25
béarnaise sauce	25
choron sauce	25
red wine jus	25
mushroom cream sauce	25
chilli sauce	25

## the chef's selection

### seafood platter

(seafood platter for one, two, three or four persons)

king tiger prawns, west coast crayfish, tempura of soft shell crab, stir fry of baby calamari, steamed black mussels and line fish served with savory pilaf rice, seasonal vegetables, garlic butter and chilli cream

450

### yellow fin tuna

pan roasted tuna with eggplant puree, roasted bell pepper and corn pepperonata

120

### seared line fish of the day

served on a spring onion orzo pasta, green beans and warm sauce vierge

115

### wild game

(please ask waiter for game selection)

chefs meat selection from the hunter served with slow roasted shallot purée, beetroot chutney, tempura of spring vegetables with red wine and juniper berry reduction

155

### two way duck

confit of duck risotto, crispy seared breast of duck with green asparagus, warm baby beetroot and orange salad

125

### pork chop and belly

pan seared pork rack chop, stewed pork belly with navy beans, buttered mash potato, apple confit and grain mustard jus

115

### springbok wellington

springbok loin, truffled wild mushroom puree between puff pastry layers served with baby carrots, pearl onion, baby parsnips and edamame beans, juniper berry jus

165

### lamb rack and rib

sliced slow cooked rack of karoo lamb served on a braised ragout of deboned lamb rib with butternut, spinach, cabbage and pear, pesto potato puree

155

### chateaubriand (for two)

peppered beef tenderloin with braised endive, sautéed wild mushrooms and dauphinoise potatoes, parsley butter and béarnaise sauce

280

### stuffed chicken breast

roasted free range chicken breast stuffed with mustard mushrooms, creamed slow braised chicken cous cous with pearl onions and fine green beans

135

### grilled vegetable tart -v-

baked seasonal grilled vegetables on a potato rosti with olive pesto and pumpkin seed relish

85

### mushroom risotto -v-

selection of imported mushrooms sautéed and cooked with risotto, finished with crème fraîche, parmesan and truffle butter

95

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## desserts

### winter warmers

#### flamed banana crepes

flamed banana and crepes with  
cocoa syrup at your table

60

#### apple tart tatin

the tarte tatin apple and  
cinnamon ice cream cone

60

#### chocolate fondant

bitter chocolate fondant  
with pistachio ice cream

60

### chef's creation

#### tiramisu in three

classic tiramisu three ways

60

#### savarin des fruits

savarin des fruits  
with crème fraiche

60

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SERVICE CHARGES ARE NOT INCLUDED

JUNE 2011

## local and fresh

### homemade ice cream and sorbet

selection of freshly made ice creams  
and sorbets served in a sugar snap bowl

70

### cheese plate

cheese course with melon  
and figs with cheese biscuits

90

### fruit and sorbet

house made ice cream and sorbet  
on almond biscuit, sauce on the side

60

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