

Conservatory

cape flair menu

starters

**classic homemade
west coast crab samoosa**
on a salad of cherry tomatoes, red pearl
onions and rocket, egg mimosa aioli
95

penaied prawn skewer
marinated in masala aromatics served
with celeriac and crème fraîche slaw,
frizzled onion
95

crisp seasonal garden salad
with shaved spring vegetables and
shallot vinaigrette
55

baby spinach and rocket salad
with tikka chicken strips, carrot,
roma tomato, cucumber and
toasted cashew nuts
75

split pea soup
with bread dumplings
55

mains

your choice of authentic cape malay
curries:

chicken curry	85
lamb curry	95
local fish curry	95
penaied prawn curry	135
west coast crayfish curry	350
seasonal vegetable curry with lentils	65

all curries served with steamed
basmati rice, homemade rooti's
and vegetable sambals

braised lamb shank

in aromatic spices served with wilted
spinach and dhal makani

135

fried kabeljou

in red spiced batter served on a warm
salad of new potato, olives, green beans
with shallot and cherry tomato relish

125

pan fried kingklip,

pilaf rice baked with wild mushrooms,
cherry tomatoes and oven roasted
bell peppers served with lemon
caper butter sauce

130

masala grilled beef fillet

~ or ~

masala grilled rump steak

with sumo chips, wild mushroom stuffed
baby gem squash, rocket, turmeric
béarnaise sauce

145

roast vegetable tart

with celeriac and walnut puree,
spiced carrot coulis

85

dessert

old fashioned south african milk tart,
with amarula anglaise rosemary and
apricot, preserve ice-cream

45

traditional malva pudding,

poached pineapple salad, almond
biscuit, rooibos and honey ice-cream

55

boeber and naartjie crème brûlée

pistachio biscotti fingers with
kumquat and mandarin compote

55

warm sugared doughnuts

with espresso sauce, cinnamon
condensedmilk ice-cream.

45