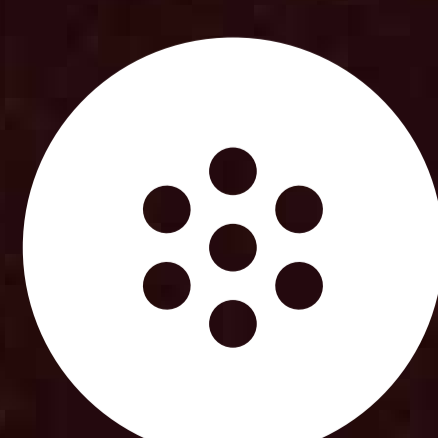


# DINE





THE  
**GRILL  
ROOM**  
AT THE PALACE



WWF



WORKING IN PARTNERSHIP  
TO ENSURE THAT WE MEET  
OUR COMMITMENTS TO  
SUSTAINABLE SEAFOOD.

Find out more here:  
[corporate.suninternational.com/  
sustainability](http://corporate.suninternational.com/sustainability)



International

# 1

## STARTERS

- CHEFS SOUP OF THE DAY (V)** R125  
Enjoy our chef's seasonal vegetable soup made with only the freshest of ingredients sourced locally.
- THAI GREEN CURRY MUSSELS (GF) (K) (B)** R150  
Compressed cucumber, basil and chili oil.
- THE GRILL ROOM BEEF TARTAR (GF) (K) (B)** R145  
Smoked bone marrow aioli, sesame seed marinated quail egg, caviar, charcoal tuiles.
- LOCAL LINE FISH CEVICHE (GF) (K) (F)** R135  
Mango salsa, red chili, quinoa cracker, coriander, citrus cream and herb oil.
- TEXTURES OF FUNGHI (GF) (K) (B)** R130  
Mushroom mousse, chargrilled oyster mushroom, pickled shimenji, mushroom chips, truffle aioli, fragrant broth.
- MISO BUERRE BLANC SNAILS (GF) (K) (B)** R125  
Charred fennel, pickled radish and crispy lavash.
- SEARED BILTONG CRUSTED KUDU LOIN (GF) (K) (B)** R145  
Textures of beetroot, whipped ricotta, charred onions with chive vinaigrette.

# 2

## SALADS

- THE GRILL CAESAR SALAD (GF) (K) (B)** R175  
Free range sous vide chicken breast, chargrilled ice berg wedge, charcoal bruschetta, poached egg, anchovy aioli, bacon dust and parmesan crisps.
- TERIYAKI GLAZED SALMON (GF) (K) (B) (F)** R250  
Avocado mousse, bocconcini, rocket, mixed greens, toasted linseeds and fish sauce dressing.
- MEDITERRANEAN SALAD (GF) (K) (B)** R145  
Paprika roasted chick peas, flame grilled green vegetables, red pepper romesco, mixed greens and basil vinaigrette
- DUKKAH SPICED DUCK BREAST SALAD (GF) (K) (B)** R280  
Baby spinach, citrus segments, toasted almonds, pickled radishes, edamame beans and sesame seed dressing.

# 3

## MAINS

**TWICE COOKED PORK BELLY** R320  
(GF) (K) (B)

Chargrilled sweet corn, creamy truffle samp, caramel popcorn, burnt end onions and hoisin dressing.

**GRILLED SEABASS** R395  
(GF) (K) (B)

Fried baby squid, chargrilled bok choy, wild mushrooms, confit garlic gnocchi, caviar and lemon emulsion.

**SEARED KUDU LOIN (SEASONAL)** R350  
(GF) (K) (B)

Slow braised red cabbage wedge, dehydrated apples, smoked cauliflower puree and stone fruit jus.

**BRAISED SPRINGBOK** R350  
(GF) (K) (B)

Compressed springbok, potato dauphine, grilled beets, butternut puree and red wine jus.

**PAN SEARED KABELJOU** R380  
(GF) (K) (B)

Butter poached queen prawns, zucchini noodles, smoked fish croquettes with gochujang beurre blanc.

**CUMIN SPICED FREE RANGE LAMB RACK** R450  
(GF) (K) (B)

Chargrilled sweet corn pap, chakalaka puree, sesame scented broccolini and salsa Verde.

**SOUTH AFRICAN TRIO BEEF** R350

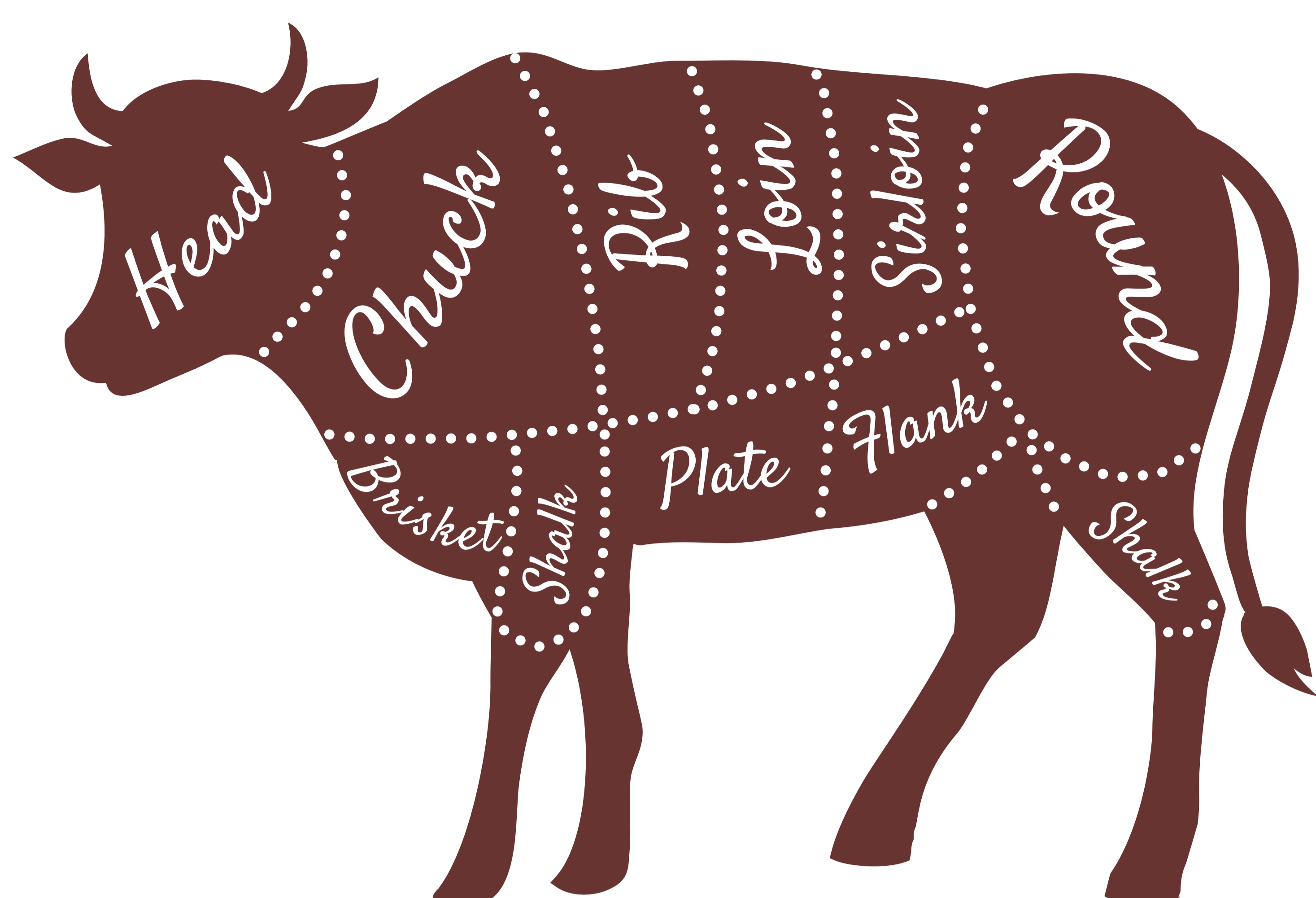
Durban Style Tripe curry, oxtail bredie, slow braised beef cheeks served with roti, steamed bread and traditional samp.

**BARLEY BUTTERNUT RISOTTO (VG)** R175

Roasted pumpkin seeds, truffle oil, butternut crisps, grilled edamame beans.

GF (gluten free), K (keto), B (banting), D (dairy), DF (dairy free), VG (vegan), V (vegetarian), F (fish),

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## GRILLS

Our beef and lamb is from Chalmar. Certified pasture reared

FLAMBE 24K GOLD PLATED BEEF FILLET WITH TRUFFLE FRIES (250G)	R640
BEEF RIBEYE (450G)	R620
BEEF SIRLOIN ON THE BONE (600G)	R575
T-BONE STEAK (500G)	R495
LAMB LOIN CHOPS (600G)	R580
BEEF RIBEYE (300G)	R430
FREE RANGE BABY CHICKEN SPATCHCOCK (800G)	R235
RUMP (300G)	R295
BEEF FILLET (250G)	R395
SESAME AND SOY PORK RIBS (400G)	R250
GRILLED 16/20 PRAWNS (6)	R320
OSTRICH (250G)	R350

## SIDES & SAUCES

### SIDES

R50

Twice cooked hand cut chips with rosemary maldon salt (V)  
Slow braised basmati rice (V)  
"Pap" Maize meal with chargrilled corn (V)  
"Morogo" Sautéed wild spinach (GF) (K) (B) (V)  
"Chakalaka" Slow braised beans, chili, peppers and carrots (V)  
Creamy Potato dauphine arancini (V)  
Chargrilled Bok choy (GF) (K) (B) (V)  
Sautéed wild mushrooms (GF) (K) (B) (V)  
"Samp" Crushed corn kernels with fresh cream (V)  
Greek salad (GF) (K) (B) (V)  
Confit garlic gnocchi (V)

### SAUCES

R45

Stone fruit Jus (GF) (K) (B)  
Green peppercorn sauce (GF) (K) (B) (V)  
Wild mushroom sauce (GF) (K) (B) (V)  
Miso Buere blanc (GF) (K) (B) (V)  
Salsa Verde (GF) (K) (B) (DF) (VG)  
Blue cheese sauce (GF) (K) (B)

# 4

## DESSERTS

### MILK TART

R105

Cinnamon gel, meringue, seasonal berries.

### STICKY TOFFEE PUDDING

R125

Amarula custard, burnt and dehydrated orange.

### RASPBERRY (GF)

R135

Bavaria dome with raspberry gel, ice cream, coconut crumble and macrons.

### COCONUT (VG) (DF) (GF)

R110

Coconut pannacotta with caramel sauce, popcorn and citrus fruits.

### PEPPERMINT AND PISTACHIO CRISP

R115

Pistachio mousse, mint crumple, cucumber gel and apple ice cream.

### LOCAL AND INTERNATIONAL CHEESEBOARD

R145

Watermelon preserve, roasted nuts and seasonal berries.

# 5

## GRILL ROOM KIDS MENU

**PANKO CRUMBED CHICKEN STRIPS** R100

Served with choice of chips or side salad.

**BOLOGNESE** R95

Served with your choice of penne or spaghetti pasta and parmesan cheese.

**MINI BBQ BEEF SLIDERS (2)** R90

Served with your choice of chips or salad.

**PANKO CRUMBED FISH NUGGETS** R85

Served with your choice of chips or salad.

**CREAMY WHITE SAUCE WITH  
MACARONI PASTA** R75

Cheddar cheese.

**STICKY BBQ PORK RIBS (GF)** R105

Served with chips or salad.

**GRILLED STEAK (150G) (GF)** R105

Served with your choice of seasonal veg or chips.

**GRILLED CHICKEN FILLET (GF)** R120

Served with your choice of seasonal veg or chips.



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