

DINNER

Served from 18h00 to 22h00

STARTERS

Shucked oysters

Six fresh oysters drizzled with ginger dressing topped with apple yuzu salsa

R150

Sticky rice arancini (V)

Spicy coconut cream & herbed gremolata

R90

Tenderised squid

Pickled lemon chilli butter & a line root salad

R120

Chicken roulade salad

On a bed of marinated quinoa, heirloom tomato, fennel & parmesan crisp

R160

Moroccan garbanzo soup (V)

Rich hearty Moroccan roasted tomato & garbanzo soup

R120

Tempura prawns

Scallion & red chilli gremolata dusted with nori

R160

MAIN COURSE

Lamb cutlets

Grilled lamb cutlets, creamy sweet potato, brinjal crisp,
charred green vegetables & pan jus

R260

Beef fillet

Beef fillet served with papas nuevas, roasted red pepper sauce
& blackened tenderstem chimichurri

R190

Baby chicken

Marinated lentil, celery, apple & roasted beetroot walnut salad

R190

Seared linefish

Seared linefish with a 7 spice mash,
honey-orange roasted carrot & citrus butter sauce

R190

THE LOUNGE

AT THE TABLE BAY

Lamb curry

Malay inspired slow cooked deboned leg of lamb infused with fresh curry leaves, steamed rice, tomato onion salsa, poppadums, roti & raita

R200

Wild mushroom pasta (V)

Roasted garlic & chilli herb pesto, fresh fettuccini with wild mushroom herb sauce

R120

Lentil arrabiata (V)

Lentil meatballs, spicy arrabiata sauce, herb pesto with creamed sweet potato

R130

DESSERTS

Candied macadamia malva pudding

Poached pear, crème anglaise, pear white chocolate mousse & pear leather

R90

Hazelnut milk chocolate opera

Caramel crème, hazelnut praline, chocolate chantilly & chocolate ganache

R90

Coconut parfait

Vanilla crème, strawberry gel & coconut shortbread

R90

Chocolate gem

Crèmeux, mango sorbet, caramel brûlée & chocolate mousse

R90

Fresh fruit platter

Selection of freshly cut seasonal fruit & rooibos syrup

R90

Local cheese board

Locally sourced cheese, fig preserve, onion relish & bread shards

R140

