

# 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 chantily & chocolate ganache

**R90**

### Coconut parfait

Vanilla crème, strawberry gel & coconut shortbread

**R90**

### Chocolate gem

Cremeaux, 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**

