

THE LOUNGE

AT THE TABLE BAY

SALADS

Asian salad (VG)

Yakiniku baby spinach, Asian pickled mushroom and toasted almond dust

R120

Lentil salad (VG)

Marinated lentils, apple, roasted beetroot, toasted walnuts & herbed goats cheese

R120

Nicoise poke bowl

Shredded tuna, crisp lettuce, heirloom cherry tomato, cucumber ribbons, olives, green beans, sushi rice, pickled quails eggs & herbed vinaigrette

R160

Steak black bean quinoa salad

Grilled beef strips with marinated quinoa, pickled red onion, cucumber ribbons, heirloom tomatoes, black beans & creamy herb dressing

R150

Chicken salad

Grilled chicken, fennel salad, pickled butternut & cucumber salad

R130

LIGHT MEALS

Southern fried calamari

Dusted crispy calamari, cabbage coleslaw, wasabi mayonnaise and sweet chilli sauce

R135

Chicken tenders

Barbeque dipping sauce and hand cut fries

R130



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SANDWICHES

Our toasted sandwiches are available on sourdough, crush wheat, ciabatta, gluten free and multigrain rye breads, served with hand cut fries and homemade coleslaw

Steak

Mature beef, seared cherry tomato, mushrooms,
smoked mozzarella & peppery rocket leaves

R150

The vegan

Fire-roasted bell peppers, roasted cauliflower, grilled brinjals,
paprika hummus & crispy lettuce

R100

Grilled three cheese

Mature smoked mozzarella, cherry, creamy kwaito,
thyme & caramelized red onion marmalade

R120

Cape club

Grilled chicken breast, maple bacon strips, sliced avocado,
mayonnaise & crispy lettuce

R130

CURRIES

*Our curries are served with steamed basmati rice,
tomato onion salsa, poppadum, roti and raita*

Lamb curry (GF)

Malay inspired slow cook deboned leg of lamb infused
with fresh curry leaves

R200

Thai chicken curry (GF)

Thai curry paste, fresh coriander & coconut milk

R170

Vegetable Massaman curry (VG)

Fresh vegetables, curry paste with fresh coriander
& flaked coconut

R160

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BURGERS

The Table Bay beef burger

Toasted sesame bun, pickled cucumber, lettuce, red onion & tomato mayo relish

R160

Chicken fillet burger

Sesame coated chicken breast, crisp lettuce, pineapple coriander salsa & wasabi mayonnaise

R140

TABLE BAY CLASSICS

Foraged fettucine (V)

Smoked heirloom tomato, mushroom, wild garlic & basil pesto fettucine

R120

Tempura battered line fish

Served with rustic chips & tartare sauce

R170

DESSERTS

Tiramisu choux

Vanilla bean cream, coffee caramel ganache & craquelin

R90

Vanilla cherry verrin

White chocolate cremeaux, almond jaconde, amarena cherries & vanilla panna cotta

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

R90