

THE LOUNGE

AT THE TABLE BAY

STARTERS

Shucked oysters

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

R150

Tenderised squid

Pickled lemon chili 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

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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

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

Fresh fruit platter

Selection of freshly cut seasonal fruit & rooibos syrup

R90

Local cheese board

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

R140

