

# Menu

## To start...

Caprese Tartlet with Basil Cream and Sweet Balsamic Reduction	42
Rare Seared Asian Beef with Baby Salad Leaves and Pickled Ginger Dressing	62
Yum Pla Gung – Thai Prawn Salad with Lime, Ginger & garlic Dressing and Mint & Coriander Leaves	58
Salmon Carpaccio with Soy & Sesame Dressing, Pickled Cabbage Salad	58
Baby Squid Tempura with Tian of Roasted Pickled Aubergine, Tomato and Avocado with Sweet & Savoury Chilli Drizzling	54
Anti Pasti Platter of Parma Ham, Salami, Riebeeek Valley Olives, Slow Roasted Tomatoes, Olive & Fig Jam, Roasted Aubergine in Flavoured Olive Oil, Pollo Tonnato, Camembert, Basil Pesto Goats Cheese	78
Smoked Springbok with Orange & Coriander Dressing, Pan Fried Garlic Asparagus and Mint	65

## Mains

Beef Fillet Brushed with Salsa Verde Butter served with Biltong & Mushroom Chutney and Truffled Potato Cream	135
Thai Green Chicken Curry with Shredded Basil and Jasmine Rice	78
Home Made Pasta Napolitana with Fresh Basil Leaves and Aged Parmesan	68
Roast Rack of Lamb with Tomato, Thyme & Rooibos Jus, Smoked Butternut & Potato Mash	125
Plankies Steak (300g of Rib Eye Steak cut into pieces) served with Béarnaise and Triple Cooked Fries	98
Fish of the Day with Garlic & Lemon Prawns, Pineapple & Sesame Salsa and Coconut & Coriander Rice	105
Chicken Ballotine wrapped in Bacon stuffed with Mushroom & Feta served with Potato & Mustard Mash and White Truffle Cream	89

## Dessert

Enquire from your waiter about our home made cakes and desserts

