HOT STARTERS

BAKED SNAILS  R 93
Oven baked snails smothered in a creamy garlic & herb butter

TEMPURA PRAWNS  R 172
4 De-shellled prawns, presented in a crispy oriental batter with a light chilli & coriander infused ponzu sauce

TEMPURA LOBSTER  R 193
Baby lobster tails, prepared in panko crumbs, served with ponzu, coriander & chilli

MEDITERRANEAN COURGETTE & PESTO TART  R 96
Short crust pastry lined with basil pesto, topped with roasted capsicum, courgette & oven-dried tomato, finished off with gratinated parmesan cheese, a balsamic reduction & toasted pine nuts

BLACK MUSSELS IN RIESLING  R 138
Steamed mussels flavoured with chervil, a hint of garlic & cream

MINI LANGOUSTINES  R 188
Four small Langoustines grilled & tossed in a garlic, ginger, chilli & olive oil dressing

GRILLED CALAMARI  R 98
Succulent tubes grilled in lemon & herb butter, perfected with a choice of a light garlic sauce or olive oil and lemon

TRINCHADO  R 129
Strips of tender beef pan fried & deglazed in Port, chilli, garlic & fresh herbs

CHICKEN LIVERS  R 93
Grilled with coarse salt and served in a spicy garlic & lemon basting

SCALLOPS  R 269
Seared with thyme scented olive oil and topped with a ginger, black pepper and soy sauce, served on tatsoi, almond and bean sprout salad

ABALONE  R 278
A delectable & distinct mollusc, cut into strips & presented on a light citrus Beurre blanc

PERNOD LOBSTER TAIL  R 198
Baby Lobster tail, grilled-in-shell with jalapeno butter, baked with parmesan cheese & finished off with a delicate pernod & orange cream

CALAMARI LOBSTER  R 198
Tender calamari grilled in olive oil complemented by a grilled lobster tail, served with a baby leaf salad & a chilli & garlic dressing

BONE MARROW  R 99
Oven baked beef shank, basted with an infusion of olive oil, lemon, chilli, rock salt, Rosemary, thyme and accompanied by a caper, onion, pepperdew and black olive salad

SQUID PLATE  R 99
Grilled Baby Octopus, calamari steak & squid bites, dressed with olive oil & lemon, Concasse tomato and capers
COLD STARTERS

ALASKAN KING CRAB LEG (WHEN AVAILABLE)  SQ
Steamed, served cold with sweet chilli mayo & tartar sauce

BEEF TARTARE  R 129
Hand chopped beef fillet with an array of traditional flavours, capers, onions, Dijon mustard and served with crostini

PRAWN COCKTAIL  R 174
De-shelled prawns, steamed and chilled, served with avocado and a traditional Marie Rose dressing

DUCK LIVER PATE  R 109
Accompanied by red onion marmalade and served with crostini

NEW STYLE SASHIMI  R 123
Fresh sliced salmon topped with a julienne of ginger, chilli, spring onion and finished With a ponzu, soya and sesame oil dressing

SALMON & TUNA SASHIMI  R 139
Served with a freshly shucked oyster

PRAWN & LANGOUSTNE CEVICHE  R 184
Poached shrimp & langoustine, marinated in cucumber, green apple, coriander, shallot & lime, dressed with avocado, pickled jalapeno & olive oil

GAME FISH CEVICHE  R 139
Selection of fresh game fish, served with black olives & cherry tomatoes, garnished with a drizzle of olive oil, fresh mint & coriander

LOBSTER CEVICHE  R 194
Lobster tail ceviche with lime, jalapeno & oregano, served with a mirin poached prawn salad

CARPACCIO

LINEFISH CARPACCIO  R 99
Thinly sliced linefish served with rocket, green olives and parmesan shavings, dressed with a lime vinaigrette

VENISON CARPACCIO  R 117
Thinly sliced game, dressed with a caper and citrus vinaigrette, accompanied by red peppers and baby herbs

OYSTERS

OYSTERS THERMIDOR  SQ
Seared in the shell, topped with Thermidor sauce & gratinated to perfection

FRESH OYSTERS  SQ
6, 9 or 12 oysters, served on a bed of ice
SOUPS

CREAMY SEAFOOD BISQUE  R 98  
Served with prawn tail

BUTTERNUT PURÉE SOUP  R 88  
Served with sage beurre noisette, parmesan and toasted pine nuts

TRADITIONAL GAZPACHO  R 88  
With a balsamic reduction

LEEK & POTATO SOUP  R 98  
Leek and potato soup with smoked salmon and crème fraîche

VEGETABLE SOUP OF THE DAY  R 88

SALADS

GREEK SALAD  R 88  
Served with a creamy Greek dressing

PEAR & BLUE CHEESE SALAD  R 93  
A bouquet of rocket leaves tossed with radishes, toasted walnuts and blue cheese, garnished with fresh pear slices and dressed with a red wine vinaigrette

QUINOA & KALE SALAD  R 94  
Fresh kale tossed with quinoa, chickpeas, butternut, avocado, grapes and green peas, dressed with a honey, citrus and sesame oil dressing

BAIA CAESAR SALAD  R 194  
Crisp Cos lettuce dressed with a traditional Caesar dressing, served with half a crayfish tail, anchovies, garlic flavoured croutons and parmesan shavings

HALLOUMI SALAD  R 98  
Served with rocket & sliced avocado, dressed with thyme & olive oil and whole Macadamia nuts, oven roasted with honey & lime

CRAB & APPLE SALAD  R 164  
Crab and julienne apple served on fresh greens, layered with finely sliced carrots, peppers, radishes & cherry tomatoes and drizzled with a chilli, ginger and passionfruit dressing

SEARED TUNA & CRAB SALAD  R 179  
Seared Tuna set on tomato and lime salsa, topped with a bean sprout & crab salad and drizzled with a spicy wasabi dressing

SEAFOOD SALAD  R 149  
Flash grilled calamari, prawns & squid bites in a thyme infused olive oil served with steamed mussels & dried mango salsa
SHELLFISH / LINEFISH

**PRAWNS**
The traditional flavours from the former Portuguese colonies

- Queen prawns
- King prawns
- Tiger medium prawns
- Tiger giant prawns

Fresh aromas and flavours of the sea abound in our finest quality products and are perfected by our magically subtle flavours and spices

**LANGOUSTINES**
A sweeter crustacean, perfectly prepared to enhance their sweeter flavours

**ROCK LOBSTER**
Fresh lobster grilled & served with lemon butter & garlic sauce

- Baby lobster
- Large West Coast Lobster: Grilled, Steamed or Thermidor
- Large East Coast Lobster: Grilled, Steamed, or Thermidor

**PRAWNS NACIONAL**
Sautéed in beer, a hint of garlic, mild chilli and a touch of cream

**MOCAMBICAN PRAWN CURRY**
8 half shelled queen prawns prepared in a mild coconut cream curry sauce

**CALAMARI**
Succulent tubes grilled with lemon & herb butter, perfected with a light garlic sauce

**LINEFISH PAPILLOTE**
Fresh linefish baked in a parchment paper parcel, with tomato, courgettes, fennel, thyme and extra virgin olive oil

**LINEFISH OF THE DAY**
A selection of freshly caught fish, grilled in a lemon and light garlic butter sauce

- pan-fried with olive oil, lemon & thyme
- Flame-grilled

**KABELJOU**

**CAPE SALMON**

**DORADO**

**BLUE NOSE**

**SEA BASS**

**YELLOW FIN TUNA**

Please enquire about our fresh daily catch

**TRE PESCA**
A selection of 3 flavours of fish, grilled in olive oil and served with pan-fried mushrooms, red onions, capsicum & finished with steamed baby potatoes & a beurre blanc

**LINEFISH NASCIONAL**
Served in a beer and herb cream sauce with a selection of green vegetables and topped with 2 Langoustine tails

**CRAB CURRY (WHEN AVAILABLE)**
Whole crab sectioned and prepared in our traditional mild Moçambique coconut curry
LINEFISH CONTINUED

PAN-FRIED LINEFISH & GRILLED LANGoustine  R 296
Served on potato purée, with a selection of vegetables and a cream champagne sauce

GRILLED LINEFISH WITH SQUID & PRAWN TAILS  R 251
Grilled linefish topped with prawns and squid tentacles, and a pepperdew, caper and chilli salsa

FLAME GRILLED NORWEGIAN SALMON & LOBSTER  R 329
Served with sliced Jalapeno, shaved fennel, Châteaux potatoes & petit pois, accompanied by a half crayfish tail, served with a lime marmalade

PUMPKIN SEED CRUSTED NORWEGIAN SALMON  R 269
Set on long stemmed broccoli, served with potato purée and a tomato saffron sauce

KINGKLIP FILLET  R 229
Fresh fillet of kingklip, pan fried in fresh ginger, garlic & coriander, served with a pickled ginger salsa

WHOLE BABY KINGKLIP  R 229
NATURAL fresh baby kingklip grilled with lemon butter and fresh herbs

GRILLED KINGKLIP WITH CRAYFISH THERMIDOR  R 329
Grilled Kingklip fillet with a traditional crayfish Thermidor tail

FRESH EAST COAST SOLE SQ
Sole, served off the bone, grilled with fresh herbs and lemon butter

BACALHAU  R 338
Traditionally dried and salted codfish, prepared in a variety of styles. Please enquire from your service ambassador

CATAPLANA  R 361
Selection of prawns, langos, mussels, calamari and a variety of fresh linefish, prepared in a Portuguese Seafood style casserole
POULTRY

FREE RANGE WHOLE BABY CHICKEN  
Baby chicken, grilled Portuguese style with garlic & chilli  R 233

GRILLED FREE RANGE CHICKEN BREASTS  
Filled with mushrooms, leeks and feta, set on pomme purée and sautéed vegetables with a thyme scented jus  R 206

ROAST DUCK  
Succulent, tender duck served with long stemmed broccoli, baby carrots & potato rosti  R 259

DUO OF QUAIL  
Roasted butternut, spring onion & ponzu stuffed quails, served alongside a thyme & rosemary basted spatchcock quail, served on wilted spinach accompanied by a potato rosti and long stemmed broccoli  R 289

MEATS

FILLET MIGNON  
Flamed grilled prime beef fillet, basted with chilli and lemon. Served with an oven roasted tomato, garlic and thyme, and pan fried mushrooms glazed with port and black pepper  R 259

GRILLED PRIME BEEF FILLET  
Grilled to desired temperature, accompanied by roasted vegetables & served with one of the following:  
- Pepper Sauce  250g  R 239  
- Portuguese Sauce  300g  R 259  
- Mushroom Sauce  
- Red wine jus

TENDER AGED PEPPER CRUSTED RUMP  
Pepper crusted and char grilled, served with oregano, rosemary and pepper demi-glace  R 211

CHATEAUBRIAND  
Sliced and set on sautéed mushrooms, served with sauce Béarnaise and pomme fritte  R 259

FLAME GRILLED SIRLOIN  
28 day aged sirloin, flame grilled, finished with herb butter, served with sautéed exotic mushrooms & greens, mashed potato  R 196

BORDELAISE STYLE TENDER RUMP  
Tender Aged rump, pan seared & oven roasted with bone marrow, served with buttered mashed potato & seasoned vegetables  R 211

TRIO OF GAME  
Kudu, springbok and ostrich medallions flame grilled and served with a trio of sauces  R 271

LAMB CUTLETS  
Flame grilled lamb cutlets served on wilted greens, accompanied by a potato rosti, cherry tomatoes & drizzled with red wine jus  R 261
## DESSERTS

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>VANILLA POD INFUSED CHEESECAKE</strong>&lt;br&gt;Topped with a berry coulis and served with Chantilly cream</td>
<td>R 92</td>
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<tr>
<td><strong>INDIVIDUALLY BAKED LINDT CHOCOLATE PUDDING</strong>&lt;br&gt;With chocolate &amp; butterscotch sauce</td>
<td>R 96</td>
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<tr>
<td><strong>BAKED PEAR AND PRESERVED GINGER TART</strong>&lt;br&gt;Served with crème anglaise and honeycomb ice cream</td>
<td>R 96</td>
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<tr>
<td><strong>TRIO OF CREME BRÛLÉE</strong>&lt;br&gt;Three delectable flavours of the day</td>
<td>R 96</td>
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<tr>
<td><strong>CHOCOLATE AND CARAMEL TORTE</strong>&lt;br&gt;Served with vanilla ice cream</td>
<td>R 96</td>
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<tr>
<td><strong>VANILLA AND CHOCOLATE HALVA</strong>&lt;br&gt;Served with chocolate ganache</td>
<td>R 98</td>
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<tr>
<td><strong>COFFEE PANNA COTTA</strong>&lt;br&gt;Served with chocolate ice cream</td>
<td>R 93</td>
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<tr>
<td><strong>CREME CARAMEL</strong>&lt;br&gt;Baked custard with a caramel sauce and Chantilly cream</td>
<td>R 95</td>
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<tr>
<td><strong>PECAN NUT PIE</strong>&lt;br&gt;Baked with molasses and served with vanilla ice-cream</td>
<td>R 97</td>
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<tr>
<td><strong>HOMEMADE ICE CREAMS</strong></td>
<td>R 95</td>
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<tr>
<td><strong>TRIO OF SORBET</strong></td>
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<tr>
<td><strong>FRUIT PLATTER</strong>&lt;br&gt;Fresh sliced seasonal fruits, served with sorbet</td>
<td>R 109</td>
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<tr>
<td><strong>CHEESE PLATTER</strong>&lt;br&gt;Assortment of South African cheese, served with biscuits and fruit preserves</td>
<td>R 154</td>
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