



À LA CARTE MENU

STARTERS AND SALADS

Sky Ritz	R180
Fresh avocado, shallots and tomato topped with prawns in a cocktail sauce, smoked paprika and toasted sourdough	
Ostrich Beef Carpaccio	R155
Served with vetplantjie chutney and pink peppercorns on butter lettuce	
Gazpacho	R140
A refreshing cold soup with roasted peppers, sun dried tomato, cucumber red wine vinegar and extra virgin olive oil	
Scallops Three Ways	R260
Pan fried with hazelnut butter, cauliflower purée and pancetta, sauce mousseline and baby spinach.	
Fresh Oysters	SQ
Lemon, Tabasco and black pepper	
The Flat Green	R130
Cos lettuce, edamame beans, avocado, rocket and shallots	
Burrata	R160
A sliced sun ripened sweet tomato and fresh basil leaf salad	
Greek or Italian Salad	R140
Either with parmesan or feta, tomato, red onion, peppers, olives	

MAINS

Seafood, Pasta & Vegetarian

Asian Seafood Platter	R495
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Lemongrass skewered calamari, Thai mussels, ginger scented line fish, four grilled king prawns, micro salad served with rice or hand cut fries

Prawn Thermidor Parmesano	R390
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Saffron mashed potato and green beans with asparagus spears

Grilled King Prawns	R360
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Fragrant rice, garlic butter, lemon butter or peri-peri with a side salad or vegetables

Line Fish Chimichurri	R295
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Grilled, fresh catch of the day, gnocchi and cocktail tomatoes

Chili Prawn/Chicken Pasta	R290
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Coconut milk, curry leaves, smoked paprika, Pepadew and Parmesan shavings served on penne

Oxtail Ravioli	R285
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Roasted parsnip puree, baby carrots, parmesan shavings and Pinotage essence

Spinach and Ricotta Ravioli	R250
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Topped with sauce Napoli, parmesan shavings and fresh basil

Sweet Potato and Beet Stack	R225
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Layers of burrata cheese, roasted sweet potato, beetroot with pesto and walnuts, drizzled with honey

MAINS
Meat & Poultry

Mediterranean Beef Fillet **R270**

200 gram fillet, roasted North African vegetables,
sundried tomato jus and new potatoes

Rib Eye **R350**

250 gram cut, with choice of mushroom or green peppercorn
sauce, served with traditional hand cut fries

Lamb Curry **R320**

Slow cooked aromatic lamb shoulder, served with basmati
rice, roti, salsa, and dhania chutney

Lamb Bobotie **R270**

A local dish made with ground lamb mince, garlic, chilli
dhania chutney, served with sambals and flat bread

Pork Belly Hoi An **R280**

Steamed with crackling served on basmati rice with long
stemmed broccoli and fresh ginger shavings

Duck Confit **R345**

Slow cooked duck with lime, orange and triple sec jus served
with Hasselback potatoes, potpourri of spring vegetables

Chicken Breast Caprese **R230**

Filled with mozzarella, sundried tomato and
pesto, on a bed of wilted spinach

Options of sides **R50/**

Creamed spinach, roasted vegetables, mash, hand
cut fries, sweet potato fries

Option of sauces **R50/**

Pepper, mushroom, peri-peri, garlic or lemon butter

SOMETHING SWEET

Rhubarb Panna Cotta with wild berry compote R130

Baked Cheesecake with assorted seasonal berries R140

Apple Crumble with Maldon Salt caramel shards R130

Duet of Sorbet with tropical fruits R140

Artisan Malva Pudding R140

A South African dessert of Dutch origin, delicate in flavour, served warm with a homemade custard

Chocolate Lava R130

A warm chocolate dessert with a moist centre and vanilla ice cream



