



## THE TERRACE À LA CARTE MENU

### TO BEGIN WITH

**Calamari Caesar Salad R99** | California style Caesar with mixed garden greens, crispy calamari steak strips & dressed with an anchovy & wholegrain mustard cream

**Mozambique Hot Pot R115** | Creamy spicy coconut seafood broth with a melody of prawns, mussels, and calamari with herb bruschetta and fruit chutney

**Pan seared reef fillet R97** | Seared line fish fillet, capsicum puree, wilted spinach and grilled lime

**Classic poached pear salad R89** | Poached pear, rocket, mixed garden greens, balsamic strawberries, green beans, cucumber ribbons and a citrus yoghurt dressing

### THE MEAT KRAAL

**Oriental Beef Fillet R180** | Chargrilled Teriyaki flavoured tenderloin on Japanese style potato croquette with fan chao vegetables and sweet chilli jus

**Oxtail R169** | Traditional slow cooked casserole with selected root vegetables served with creamy garlic and herb samp

**Lamb Cutlets R225** | Tender flame grilled lamb chops served with butternut mash, oven roasted beets, spinach puree and a rosemary jus

**Prime Rib 215** | Flame grilled beef prime rib steak served with cajun sautéed baby potatoes, flash fried seasonal vegetables and a rosemary jus

**Rump and Pap R165** | Flame grilled prime rump steak set on cheesy pap, tomato and herb ragout with a rich thyme sauce

### POULTRY CORNER

**California Schnitzel R119** | Pecorino and herb breaded deboned chicken thighs, shallow fried with garlic butter served with basil mash potato, butternut puree and a light lemon cream

**Grilled Sage Chicken R95** | Grilled chicken breast in an aromatic sage and lemon butter served with steamed broccoli, creamy polenta and natural chicken jus



## THE SPICE HUT

**Lamb Curry R155** | Tender pieces of deboned lamb, prepared with Durban's finest blend of local Indian spices served with pilaf basmati rice and condiments

**Kashmiri Chicken and Prawn Curry R169** | Morsels of Chicken and succulent tender prawn tails simmered in a delicious north Indian curry served with savoury rice and condiments

**Lamb Chops Chutney R199** | Bengali spiced lamb cutlets, grilled on an open flame and served in fiery tomato and onion based sauce with natural dhania

## FROM THE OCEAN

**Local Coral Line Fish R179** | Filleted local line fish, pan seared in lemon, parsley butter and served with basil pesto mash potato and pumpkin puree

**Grilled Prawns R250** | Grilled succulent prawns served with savoury basmati rice, Zucchini batons with a ginger, lime and chilli emulsion

**Sole Colbert R215** | Pan seared west coast sole in lemon and herb butter dressed with a creamy shrimp, pea and lemon veloute served with crushed herb potatoes and seasonal vegetables

**Ocean Breeze Platter R359** | Grilled line fish, Thermadore style mussels, queen prawns, crispy panko calamari steak strips, served with savoury rice and fries

## VEGETARIAN

**Chick Pea Penne R95** | Penne pasta in a mild butternut and sundried tomato pesto cream with torn basil, tender chick peas and pecorino shards

**Soya Prawn Chutney R119** | Succulent fried soya prawns prepared in a fiery tomato chutney with garden green peas & cilantro served with pilaf basmati rice & condiments

**Madras Chana Masala R99** | Local chick peas prepared in a fragrant coconut curry cream sauce and served with pilaf basmati rice and condiments

## SOMETHING SWEET

**Coffee Crème Brulee R75** | Baked coffee infused custard, caramelized and served with citrus segments

**Wild Berry Pavlova R75** | Cinnamon flavoured meringue topped with lemon curd cream and local seasonal berries

**California Brownie R75** | Cocoa infused sponge, topped with dark chocolate ganache, pecan nuts and served with vanilla bean ice cream

**Coconut and Lime Cheesecake R75** | Brownie soil base with a lime & white chocolate infused cream cheese filling spiked with coconut chards & fresh fruit coulis

