



Pool Menu

SMALL PLATES

SALDANHA BAY OYSTERS | M,G,L

Preserved lemon, chilli crunch, bonito flake foam
3 oysters
6 oysters
12 oysters

250
480
680

BELUGA CAVIAR | E,G,F,L

Served with blinis, egg, crème fraîche, chives
Beluga Caviar 10g
Beluga Caviar 30g
Beluga Caviar 50g

1800
4800
7800

ROASTED CAMEMBERT | L,G,N

Fresh figs, bruschetta, toasted walnuts, rocket

190

BUFFELSHOEK VENISON

CARPACCIO | L,G,Mu

Biltong dust, mixed greens, pickled forest mushrooms, wholegrain mustard ice-cream

250

CURED FRANSCHHOEK TROUT SALAD | F,L

Pickled radishes, baby leaves, avocado, Danish feta, citrus fruits and parsley vinaigrette

240

CAPE GRACE CHICKEN CAESAR SALAD | L,E,F,G,Mu

Crispy chicken supreme, parmesan crisp, grilled baby gem lettuce, poached quail eggs, prosciutto, anchovy dressing

295

HEIRLOOM TOMATO TERRINE | V,L,G

House made burrata, balsamic caviar, fynbos crunch, tomato consommé

210

TUNA AND MELON TATAKI | F,G

Miso dressing, toasted sesame seeds, crispy ginger

285

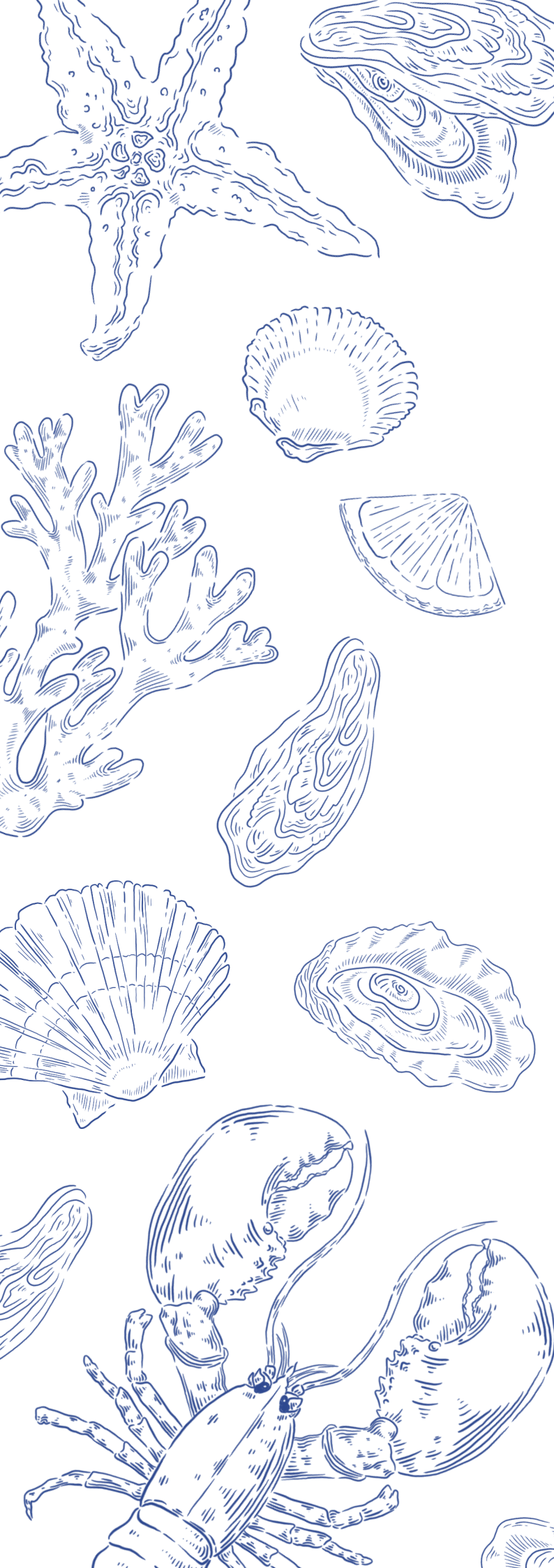
TIGER PRAWN SALAD | C

Citrus infused salad, pickled radish, chimichurri

295

C - Crustaceans | Ce - Celery | E - Eggs | F - Fish | G - Gluten
L - Lactose | Lu - Lupin | M - Mollusc | Mu - Mustard | N - Nuts
V - Vegetarian | Vg - Vegan

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A BIT MORE

THE CUBANO CLUB SANDWICH | G,L,E 265

Cumin grilled chicken, maple glazed bacon, Dijon egg mayo, heirloom tomato, gem lettuce, sourdough

GRASS FED BEEF RIBEYE 300G | E,L 495

Truffle fries, sunny side egg, mushroom velouté

WEST COAST LOBSTER ROLL | F,C,L 450

Crème fraîche, chopped chives, salmon roe

KAROO LAMB CUTLETS | N,G,L 495

Basil pesto, couscous salad, roasted fennel bulbs, whipped feta, heirloom tomatoes

ABALOBI FISH OF THE DAY | F,L 475

Puttanesca sauce, preserved lemons, herb leaf salad

GRILLED CHICKEN SUPREME | G,L 325

Orzo salad, olives, capers, sundried tomato

PLATTERS

SEAFOOD PLATTER | L,M,F,C,G 1250

Prawn biryani rice, grilled West Coast crayfish tails, Asian fried squid, Cape Malay mussels, apricot glazed kingklip kebabs, hand-cut fries, salad

SOUTH AFRICAN PLATTER | G,L,E 895

Rosemary lamb chops, Noma's hot wings, boerewors sausage, BBQ beef ribeye, grilled sweet corn, crumbed pap chips, spicy chakalaka

SOMETHING SWEET

SEASONAL GELATO | L 90

FRUIT SORBET OF THE DAY 90

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