

## DINNER MENU

(v) - vegetarian

### STARTERS

**chilled cucumber soup** - US\$10  
with yogurt and dill

**smoked salmon with prawn** - US\$15  
with horseradish cream and lime vinaigrette

**falafel salad** (v) - US\$12  
with aubergine purée, rocket and a mint and yoghurt dressing

**baked camembert** (v) - US\$12  
with caramelised onion, vine tomatoes and a balsamic reduction

**ostrich carpaccio** - US\$16  
with rocket and watercress salad, and a red wine and soya reduction

### MAINS

**pan fried salmon** - US\$26  
with pea purée, coriander cous cous balls and julienne of vegetables  
and a coconut and garlic sauce

**pepper crusted beef fillet** - US\$24  
with butternut purée, honey glazed baby onion, corn, broccoli  
basil pesto and a red wine jus (contains nuts)

**braised lamb shank** - US\$20  
with cauliflower, baby vegetables and a savory potato pancake

**artichoke and mushroom risotto** (v) - US\$18  
roasted artichoke heart, brown and porcini mushroom  
with parmesan shavings

**stuffed chicken breast** - US\$18  
with spinach and feta on a red pepper coulis, sweet potato cakes  
and green beans

**spicy vegetable quinoa** (v) - US\$18  
sundried tomato, char grilled mixed peppers in a basil pesto sauce

**kudu fillet** - US\$24  
served with sweetcorn purée, potato and lentil mash, green beans and a thyme and soya reduction