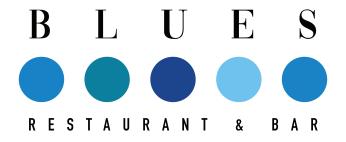


# **STARTERS**

Crayfish and saffron risotto arancini (3 Pieces)  Topped with a vibrant crayfish salad finished with salmon caviar.	R165
Tuna Tataki Sesame-crusted tuna with pickled red onion salad and Ponzu Dressing.	R165
Edamame Beans (VG) Steamed edamame beans lightly seasoned with Maldon Sea salt and extra virgin olive oil.	R95
Guacamole & Tortillas (VG)  A duo of avocado and roasted beetroot guacamole served with jalapeño Pico de Gallo and pineapple salsa (mildly spicy).	R115
Patagonian Calamari Smashed baby cucumber, green olive salsa, smoked paprika aioli.	R165
BitterBallen (5 Pieces)  A Dutch delicacy filled with beef ragout, accompanied by Dijon mustard aioli.	R98
MAIN COURSE	
250g Grass fed Beef Fillet  Potato hash topped with parmesan cheese, broccoli and baby carrot served with a classic cognac pepper sauce.	R345
Paternoster Crayfish Thermidor  A classic seafood dish with crayfish and prawns in a rich white sauce, served with parmesan, Mediterranean vegetables, and fragrant rice.	R850
Grilled Paternoster Crayfish  Locally sourced crayfish grilled in lemon butter and garlic, served	R650

with fragrant rice and Mediterranean vegetables.



Green Thai Seafood Curry  A fragrant Thai curry with prawns, mussels, calamari, and crayfish, served with fragrant rice and pineapple salsa.  Includes a complimentary Chain Gin cocktail.	R395
Line Fish of the Day Served with a spring onion potato purée, Mediterranean vegetables, confit tomato and mussels in a Chardonnay beurre Blanc.	R325
Mushroom and Artichoke Gnocchi Handmade gnocchi, grilled artichokes, sauteed mushrooms in truffled parmesan anglaise, toasted pine nuts and butternut shards.	R235
Mozambican Grilled Prawns Seasoned with smoked paprika and confit white garlic butter, served with charred sweetcorn fricassee and fragrant ginger basmati rice.	R330
SIDES Potato Fries Fragrant Basmati Rice Garden Salad	R95 R95 R95
DESSERT	
Citrus Cheesecake (Sugar-Free) Light and zesty, served with berry coulis and seasonal berries.	R120
Amarula Crème Brulé  A velvety vanilla custard infused with Amarula, topped with caramelized sugar and served with fresh berries and vanilla ice cream.	R110
Hand-Crafted Ice Cream A selection of hand-crafted ice creams with rotating seasonal flavors.	R105



# **BREAKFAST**

# **Breakfast Platter**

Plain croissant

Danish pastry

Baked roll

Chefs signature dip

Butter package

Grated cheddar cheese

Fruit skewers

Marmalade jam

Sunrise energy bite

Hot

## Abalone eggs benedict

Poached eggs, toasted English muffin, white bread, artisan health bread, hollandaise sauce, choice of smoked salmon or streaky bacon.

### The Abalone signature breakfast

Two eggs of your choice, streaky bacon, roasted cherry tomato, grilled mushroom, beef sausage, baked beans and toasted artisan bread.

## Three egg omelette

Choice of red pepper, cherry tomato, mushroom, chili, cheddar cheese, caramelized onions.

#### Smashed avocado on artisan bread

smashed avocado, fresh cherry tomato, creamy feta cheese, finished with beetroot puree.

#### Shakshuka

Slow cooked capsicum and tomato ragout with two poached eggs and a slice of toasted artisan bread.