



DINNER MENU

Food may contain milk, eggs, wheat, soy, nuts and shellfish and is prepared in a kitchen that contains these ingredients. Please chat to your waitron should you require further information regarding dishes or ingredients on the menu.

STARTERS

PRAWN TEMPURA (F) | R105

Crumbed prawn tails with sweet hot and sour dipping sauce.

TYPICAL GREEK SALAD (D) | R75

With lettuce, large tomato wedges, feta, Kalamata olives, green bell peppers, drizzled with extra virgin olive oil, a splash of red wine vinegar and a sprinkle of dried oregano.

MUSSEL HOT POT (F) | R95

Served in a creamy garlic or creamy tomato style with ciabatta slices.

CHEESY GARLIC ROLL | R75

Garlic panini filled with cheese and fresh garlic and baked in the oven.

SPICY CHICKEN LIVERS | R75

Spicy chicken livers served with bread.

CAPRESE SALAD | R85

With mozzarella balls, basil pesto, tomatoes and olive oil and balsamic dressing

PRAWN AVO RITZ GLITZ (F) (S) | R155

With tomato, cucumber & Marie Rose sauce

Part of the  DREAM HOTELS & RESORTS family



MAIN COURSE

DURBAN LAMB CURRY | R195

Served with Basmati rice, sambals, raita, fruit chutney, grated chilli carrot, roti and poppadums.

BUTTER CHICKEN CURRY | R180

Chicken breast in a rich, spiced tomato and butter sauce with Basmati rice, raita, chutney, sambals, roti and poppadums.

BENGHAL PRAWN CURRY | R250

An aromatic and exotic prawn curry served with Basmati rice, raita, fruit chutney, sambals, roti and poppadums.

VEGETABLE KORMA | R145

Rich, creamy, mildly spiced and flavorful curry served with Basmati rice, raita, fruit chutney, sambals, roti and poppadums.

CURRY TASTER | R275

Rich, creamy, mildly spiced and flavorful. Choose any Three curries of your choice from the menu, served with Basmati rice, raita, fruit chutney, sambals, roti and poppadums.

FILLET STEAK | R225

200g steak on a bed of buttered vegetables, natural jus, a potato plank, balsamic glaze and a pepper or mushroom sauce.

SHISA NYAMA | R295

200g sirloin steak, boerewors, a lamb chop, 2 wings with chakalaka and pap.

GARLIC & ROSEMARY GRILLED LAMB CHOPS | R225

With mint jus and buttered smashed potato and vegetables

GRILLED CHICKEN SUPREME | R145

With cream cheese, tomato chutney, flash-fried vegetable medley and garlic mash.

BLACKENED NORWEGIAN SALMON (F) | R250

With a Meyer lemon brown butter, roasted vegetables and garlic mash.

MARKET FISH & 6 PRAWNS COMBO (F) | R265

Served with rice, fresh lemons and garlic butter.

SEAFOOD LINGUINE (F) | R225

With prawns, mussels, calamari and fish in a creamy tomato sauce.





MAIN COURSE

WILD MUSHROOM CREAMY RISOTTO | R125

With grilled scattered nutty flavoured mushrooms.

OLD FASHIONED ITALIAN MEATY BOLOGNAISE | R125

With sauce over pasta.

SPAGHETTI ALLA PUTTANESCA (F) | R155

Smothered in a tomato, olive oil, olives, anchovies, chilli peppers, capers and garlic sauce.

SPAGHETTI CARBONARA (P) | R165

The ultimate pasta with crispy pancetta, creamy egg, parmesan cream, olive oil and pepper.

SEAFOOD PLATTER (F) | R350

1 Grilled kingklip, 6 queen prawns, creamy mussels, crumbed calamari, savoury rice and a choice of peri-peri or garlic sauce.

SEAFOOD PLATTER FOR 2 (F) | R700

2 Grilled kingklip, 12 queen prawns, creamy mussels, crumbed calamari, savoury rice and a choice of peri-peri or garlic sauce.

ZIMBALI MEAT PLATTER | R485

12 chicken wings, 600g pork ribs, 200g beef strips served with your choice of two starches.



DESSERT

FRENCH CHOCOLATE MOUSSE CAKE | R75

Thick and airy dark chocolate mousse.

BAKE NEW YORK CHEESE CAKE | R75

FARM-STYLE MALVA PUDDING | R68

With custard cream.

CHEESE PLATE FOR 1 | R85

Served with crackers and fig preserve.

EXOTIC CRÈME BRÛLÉE | R69

CAKE SLICES

RED VELVET	R80
CARROT CAKE	R80
CHOCOLATE CAKE	R80