



Lunch at the Terrace



STARTERS

CHARRED BABY CORN & AVO SMASH	R138
Creamy avocado smash, grilled baby corn & chilli salt	
WILD HARVEST TARTLET	R145
Sautéed wild mushrooms, miso cream & micro salad	
NAMAQUALAND PRAWNS	R165
Tempura prawn tails, lemon aioli & ginger slaw	
CHAKALAKA CROQUETTES	R135
Spiced vegetable croquettes, pickled chilli & charred corn salsa	
CAPE CHICKEN SALAD	R145
Crispy chicken, herbed croutons, poached egg, classic vinaigrette & cos lettuce	
FRANSCHHOEK TROUT CARPACCIO	R155
Lemon atchar dressing, pickled radish & coriander salad	

LIGHT & FAST

BOERBOON & BUTTERNUT CURRY (VEGAN)	R245
Boerboon beans, roasted pumpkin, coconut cream & jasmine rice	
WEST COAST MUSSEL POT	R260
Lemongrass-ginger broth, toasted artisanal bread & pickled limes	
LINE-FISH A LA PLANCHA	R290
Green mango atchar, grilled gem squash & dill oil	
MATURE MOGAN FILLET	R295
Roasted potato cuts, tomato & chilli jam & classic port jus	
CRISPY SEEDED CHICKEN SCHNITZEL	R275
Tomato & chilli jam, harissa aioli, dill, apple & cabbage slaw	
KAROO OSTRICH BURGER	R205
Ostrich patty, tomato relish, aged gouda, classic coleslaw & hand-cut fries	
CAPE BEEF SMASHED BURGER	R195
Double mature beef patty, red onion jam, mature cheddar, house pickles & hand-cut fries	
PERI-PERI CHICKEN BURGER	R195
Free-range chicken homemade patty, peri-peri mayo & hand-cut fries	

Please don't hesitate to ask us about our gluten-free options.





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DESSERTS

SUNDAY BEACH DAY R140

Vanilla ice cream, salted caramel served in a chocolate sugar cone

CREME CARMEL R135

Mulberry coulis, dried pears, macadamia textures & mascarpone mousse

MILK TART R140

Passion fruit gel & white chocolate

CARROT CAKE R130

Candied walnuts & candied carrot

CLASSIC HOMEMADE SCONES R145

Strawberry confit, fresh cream, matured cheddar

KIDDIES

CRISPY FRIED CRUMBED CHICKEN STRIPS R135

SPAGHETTI BOLOGNESE R135

BEEF OR CHICKEN BURGER & CHIPS R145

BEVERAGES

AMERICANO R40

CAPPUCCINO R42

ESPRESSO R32

DOUBLE ESPRESSO R42

LATTE R45

RED CAPPUCCINO R45

RED CHAI LATTE R45

HOT CHOCOLATE R45

Please don't hesitate to ask us about our gluten-free options.

For an unforgettable dining experience, please enquire at reception to book dinner at Sauvage.

