



vanilla

...Princess Xanat, forbidden by her father from marrying a mortal, fled to the forest with her lover...

The lovers were captured and beheaded. Where their blood touched the ground, the vine of the tropical orchid grew. And so...

Vanilla was born.

BREAKFAST/BRUNCH

10am - 6pm

(Breakfast served until 12:30pm)

- FRUIT AND NUT BAR** 28
Rolled oats, sesame seeds and semi dried peaches baked with honey and plumped currants
- MORNING SMOOTHIES** 30
Your choice of seasonal fresh fruits: apple, banana, mango, mixed berry peach or strawberry
- OR TRY OUR VANILLA SPECIAL SMOOTHIES** 42
Muesli, yogurt, mixed berries and honey
- HEALTH BREAKFAST** 48
Berry breakfast trifle:
Fresh yoghurt and rolled oats with summer berries and apricot honey glaze
- OMELETTE - THE VANILLA WAY** 54
Your choice of any two of smoked salmon, pancetta, mushroom, tomato and cheese
- EGGS BENEDICT** 65
Poached eggs with crisp pancetta on toasted butter brioche topped with hollandaise sauce
- UNWRAPS**
Served on an open rooti:
- Asian spiced chicken with roast tzatsiki 60
- Fresh Norwegian smoked salmon with guacamole and baby salad leaves 65
- Wok-beef with noodles and crisp vegetables 65
- OUR OPEN GOURMET SANDWICHES:**
Your choice of freshly baked focaccia, whole wheat or health bread, lightly toasted:
- A duo of cheddar and emmental cheese fresh salad, greens, cherry tomato, cucumber with a cranberry, white balsamic vinegar spray 54
- Togarashi spiced chicken and mayonnaise with feta 60
- Seared tuna from our Sushi Bar marinated in soy sauce with fresh rocket, oven roasted tomatoes and hollandaise sauce 70
- Brie, Italian prosciutto and arragulo pesto 75
- SMOKED SALMON BAGEL** 65
Sliced Norwegian smoked salmon with creamed cheese, lemon and capers

LIGHT LUNCH

12am - 4pm

STARTERS

FRESH OYSTERS 21

Served with Tabasco and lemon granita
Or
Just plain chilled

CARAMELIZED ONION AND GOATS CHEESE TARTLET 60

Sweet caramelized onion, goats chevin and
chive tart with rocket pesto, balsamic glaze
and baby salad leaves

CAESAR SALAD 60

Griddled chicken breast with garlic butter
croutons, cos lettuce, parmesan shavings
and anchovy mayonnaise

CAPRESE SALAD 65

Freshly sliced tomato, buffalo mozzarella
cheese and avocado with beetroot and
goats chevin foldovers, basil leaves and
lemon dressing

CONFIT DUCK SALAD 65

Confit duck with crispy vegetable chips, bean
sprouts and dressed with a basil, lime and
coriander dressing

PRAWN SALAD 75

Marinated prawn tails with baby salad
leaves, fresh paw paw and papaya seed
dressing

KING CRAB BRUSCHETTA 155

Alaskan king crab and avocado with herb
mayonnaise, salmon trout caviar and micro
herbs on garlic rubbed bruschetta

MAIN COURSE

We serve a 200gm cut of specially selected Chalmar beef which is grass reared and then grain fed for utmost flavour and tenderness, larger cuts are available on request:

LAMB BURGER 75

Karoo lamb with feta cheese and fresh mint topped with tatziki, Battered onion rings and a Greek salad

LEMON FETTUCCINE 80

Freshly made pasta tossed in a lemon, parsley cream topped with parmesan shavings

GNOCCHI 85

Potato gnocchi with a roast mélange of mushrooms, parsley and parmesan spuma

ENGLISH FISH & CHIPS 90

Our fresh catch of the day in a light beer batter, with pea purée and tartar sauce

CHICKEN SUPREME 95

Pan roast crown of corn fed chicken with lemon crushed potatoes, sautéed fresh beans and a roasted tomato salsa

MUSSELS 95

Steamed fresh Saldanha Bay mussels poached with white wine, cream and garlic

STEAK, EGG AND CHIPS 98

Char grilled sirloin with white onion purée, poached egg and naped red wine jus

FISH OF THE DAY 120

Freshly delivered fish with a daily twist from the kitchen

CHAR GRILLED FILLET OF BEEF 125

Chefs daily special

OPTIONAL SIDES 20

Pomme frites
Steamed basmati rice
Potato gratin
Steamed fresh vegetables

OUR SHELLFISH SELECTION

All Served with steamed basmati rice
and beurre blanc sauce:

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| A PLATTER OF KING PRAWNS | 225 |
| MIXED SEAFOOD SELECTION
Fresh linefish, Calamari and King prawns | 245 |
| PRAWN EXTRAVAGANZA
Succulent Kings and
Large Tiger Giant prawns | 385 |
| LARGE AND EXTRA LARGE
TIGER GIANT PRAWNS | from 75 each |
| LANGOUSTINES
Speciality of the house!!
Mozambique langoustines steamed in
the bamboo basket infused with
an array of Eastern spices | SQ |
| CRAYFISH / WEST COAST ROCK LOBSTER
Always fresh
Choose your size from 300gm to 1kg | from 225 |
| VANILLA PLATTER
The ultimate dining experience !!
A Fresh Crayfish, King prawns,
langoustine, linefish and calamari | 475 |

SUSHI

From 12pm **\$Q**

200 gm Seared Tuna or
Salmon fillet available on request

TEKKA MAKI

(Traditional rolled sushi) – 6 piece

Cucumber or avo,	34
crab or whitefish or smoked salmon,	38
prawn	42
salmon or tuna	45

FUTO MAKI

(Thick roll sushi) – 4 piece

Vegetarian – cucumber, lettuce, carrot, shitake mushroom, omelette, pickled radish and avo	49
crab or white fish	60
tuna or salmon or prawn	65

LARGE RAINBOW ROLL

4 piece

prawn, salmon, tuna, cucumber, avo, thick omelette, lettuce, mayo and salmon roe	65
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FASHION SANDWICH

3 piece

vegetarian	45
crab or line fish	48
prawn or tuna or salmon	54

URA – MAKI

(Inside out California roll) – 4 piece

Rolled with avo and cucumber

Vegetarian – avo, daikon, cucumber, thick omelette, and sesame seed	34
california crab	38
smoked salmon	38
salmon or tuna or prawn	42
Japanese Eel (subject to availability)	45
Spicy tuna or salmon	45

URA – MAKI TOPPED WITH SHASHIMI

4 piece

Tuna or Salmon	65
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TEMAKI

(hand roll)

Filled with cucumber & avo and wrapped with
nori (seaweed) filled with rice

Vegetarian – cucumber, avo, lettuce, carrot, shallot, pickled radish,	38
crab or whitefish or smoked salmon	45
salmon or tuna or prawn	48
Spicy tuna or salmon with sesame oil and mayo	58

SASHIMI

3 piece

served with shredded daikon,
wasabi and pickled ginger

Whitefish 45

Salmon or tuna 54

Eel (subject to availability) 70

OUR VANILLA SASHIMI SPECIAL

Salmon and Tuna sashimi thinly sliced 90
with wasabi peas and daikon

SPECIAL SALMON ROSES

Our chefs special!!

Salmon topped with salmon roe
Served with rice and mayo

3 piece 52

6 piece 90

NIGIRI

(hand mounded sushi) – 2 piece

White local fish 38

Salmon or tuna or prawn 45

Salmon roe 48

Japanese eel 60

SUSHI PLATTERS

DOMO 160

6 x assorted Nigiri, 4 x California roll

HIRO 185

12 piece salmon and tuna sashimi platter

SOZIA 195

2 x salmon, 1 x tuna, 1 x whitefish,
1 x prawn Nigiri, 6 x sashimi, 4 x inside out roll

MAKOTO 250

Salmon and tuna combo

6 x sashimi, 4 x Nigiri,
3 x salmon roses,
4 x inside out California roll

Extras:

Miso Soup 35

Japanese Mayo 12

Thick Omelette 10

Wasabi 8

Ginger 8

Japanese Tea 20

Warm or cold Saki 38

DESSERT

- TASTING OF VANILLA** 65
Our signature dish
Summer berry and champagne jelly
with ice cream Swiss roll and
free standing crème brulee
- NUT DESSERT** 45
Pecan and caramel doughnut with
almond bavarois, pistachio ice cream
accompanied with almond nougatine and
walnut fudge roll
- MALVA PUDDING** 52
Macerated apricot malva pudding with
toasted almond and apricot spuma
- PANNA COTTA** 45
Vanilla bean panna cotta with fresh berry
compote and blueberry froth
- ICE CREAMS AND SORBETS** 45
A selection of three of the kitchen's home
churned ice creams or sorbets
- CHOCOLATE TART** 54
Chocolate mousse tart with toasted almond
Turkish Delight and chocolate sorbet
- YOUR SELECTION OF LOCAL AND
INTERNATIONAL CHEESES** 80
Served at the table with a choice of crackers,
home made preserves and compotes

PORTS

- ALLESVERLOREN
FERREIRAS WHITE / RUBY / TAWNY
COCKBURNS RUBY
VERGENOEGD VINTAGE
COCKBURNS SPECIAL RESERVE
MORGENHOF L.B.V PORT
GRAHAMS FINE RUBY PORT
GRAHAMS 1997 L.B.V PORT 1997
VERGENOEGD VINTAGE 1994
RIEBEEK CAPE VINTAGE PORT 2005

SPECIAL COFFEES

- IRISH OR DOM PEDRO WITH:
JAMESONS
KAHLUA
AMARULLA
AMARETTO
CAPE VALVET
FRANGELICO