

RESTAURANT MENU

STARTERS

Calamari and Chorizo

A combination of grilled calamari, chorizo sausage served on a bed of rocket smoked salmon and caviar

R54.00

Smoked Salmon and Caviar

Grapefruit topped with smoked salmon, avocado, caviar presented on cottage cheese and rye bread, finished with Norwegian caper dressing.

(Avocado seasonal availability)

R75.00

A la Brasa Haloumi

Greek goats milk cheese grilled and served with a granadilla balsamic honey sauce with slices of kiwi fruit.

R45.00

Madeira Island Salad

Fresh garden salad topped with Greek feta, marinated Morgenster olives and pan-fried cashew nuts served with extra virgin olive oil and balsamic vinegar.

R48.00

Springbok Carpaccio

Thinly sliced springbok loin marinated with raspberry vinegar, extra virgin olive oil & sprinkled with a medley of pepper corns, finished with thinly sliced marinated mushrooms and imported Grana Padano orricchio parmigiano.

R56.00

CLASSIC ALL DAY SANDWICHES

Manhattan Club Sandwich

Triple sandwich with bacon, chicken mayonnaise, caramelised onions, lettuce, tomato and emmantalle cheese served with potato wedges.

R63.00

Velmore Burger

A 200g burger patty served on a sesame roll topped with grilled cherry tomatoes, mozzarella cheese, grilled chipolata's accompanied with potato wedges and side salad.

R65.00

Toasted Treats

Served on your choice of white, brown or whole wheat bread

Cheese and Tomato – R34.00

Ham and Cheese – R39.00

Ham, Cheese and Tomato – R 39.00

Chicken Mayonnaise – R44.00

Steak, Onion and Brie – R51.00

Bacon and Avocado – R44.00

Bacon and Egg – R41.00

MAIN COURSE

Spaghettoni Pesto

A traditional pasta dish, originating from Genoa, comprising of fresh garlic, olive oil, fresh basil, Parmesan cheese and pine nuts, ground into a paste and tossed through with fresh pasta.

R65.00

Honey Mustard Venison

Tender slices of venison pan-fried in butter with mustard seeds and onion, doused with red wine, glazed with honey, flavoured with imported French Dijon mustard and bound with cream.

R95.00

Gator Pastry

Pieces of crocodile pan-fried in butter with mixed peppercorns, garlic, fresh green chilli and beans, doused with tequila, bound whole peeled Italian tomato, wrapped in phyllo pastry with cheese, and baked till crisp. Sided with avocado.

R135.00

Filetto Bourdalaise

Prime Fillet grilled to your preference, prepared in a bone marrow, black pepper, garlic and port sauce, flavoured with parsley.

R130.00

Grilled Line Fish

Fresh fillet of line fish grilled to perfection and served in a light fresh herb lemon butter sauce, served with fresh vegetables and cream rice.

R85.00

Pollo Putanesca

Tender slices of chicken breast, lightly spiced then pan fried in extra virgin olive oil, with black pepper and garlic, juicy black Calamata olives, capers, green chilli, anchovies steamed with Chardonnay and bound with sweet imported whole peeled Italian tomatoes.

R85.00

(All main courses are served with vegetables of the day and starch unless otherwise specified)

DESSERTS

Swiss Flap

Flapjacks in a exotic flavour, of mixed Wild berries, finished with mint leaf Served with Fresh cream or vanilla ice cream

R57.00

Duo of White and Dark Chocolate Mousse

Layers of White and Dark Chocolate Mousse on a base of moist Sacher Torte

R49.00

Pasticcio Mascopone Cheese Cake

A Combination of mascopone cheese with white chocolate, topped with pasticcio nut And wiped cream, sprinkle with dark chocolate shavings

R58.00

Chocolate & Coffee Mousse

Layers of Dark & Milk Chocolate Mousse topped with a delicate Coffee Cream on a Rich Biscuit Base, circled with Chocolate Ganache.

R54.00

PLEASE NOTE THAT ROOM SERVICE WILL BE AVAILABLE UNTIL 22H00
PLEASE DIAL 1 TO PLACE YOUR ORDER OR FOR YOUR TRAY TO BE REMOVED