

Ginger

THE RESTAURANT



Express Lunch Menu

Starters



BEETROOT AND ORANGE CURED NORWEGIAN SALMON

Pickled cucumber shavings, seaweed caviar, red wine jelly, dressed wild rocket, and chilli lime dressing R155

GRILLED NECTARINE AND PEACH SALAD

With pulled mozzarella cheese leafy greens, baby spinach and rocket, cherry tomatoes finely sliced red onion and aged balsamic reduction R165

PRAWN CREVETTES

Garlic white wine poached prawns with white cheddar cheese gratin, fresh and homemade bread R160

BUTTERFLY PRAWNS

Drizzled with a lime garlic aioli finished off with a chilli tomato mango salsa R160

MELON CAPRESE SALAD

(watermelon, spanspek, melon dew)
with peppered rocket, goat's cheese and Parma ham drizzled with a basil lime dressing R125



Mains



BUTTERNUT & SAGE RISOTTO (V)

Roasted butternut and a sage infused brown butter with a sherry truffle aioli with grated pecorino cheese R180

SPINACH & RICOTTA GNOCCHI (V)

Wild rocket, parmesan, toasted pine nuts and drizzled with olive oil R166

RACK OF LAMB CHOPS

With buttery chimichurri glazed beans, broccoli florets and a lamb jus R265

LOCAL HAKE FILLET

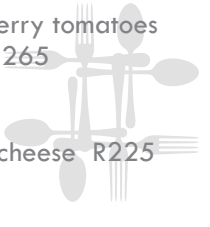
Set on lemon feta croquettes, pea puree, caramelized leeks topped with caper butter R210

HONEY GLAZED SALMON

Fillet set on nicoise salad baby potato, fine beans, olives, confit cherry tomatoes puff pastry round drizzled with a Ponzu soya reduction R265

CREAMY SMOKED SALMON PASTA

With deep fried capers and dill topped with an aged parmesan cheese R225



GARLIC PARMESAN AND CREAMY TOMATO GRILLED CHICKEN AND CHORIZO SAUSAGE PASTA

With spring onion and basil pesto R210

SPICY THAI BASIL CHICKEN

Set on a bed of noodles topped with diced spring onion and ponzu R240

DELUX GRILLED BEEF RUMP (350G)

Served with 2 tiger prawns mushroom sauce and rustic cut chips R375

FILLET BASTILLE

250g fillet medallion rolled in green peppercorns;
served with garlic crushed potatoes and roasted veg finished
with béarnaise sauce R365

PULLED BEEF SHORT RIB RISOTTO

Sauteed mushrooms, baby marrow ribbons, creamy jus sauce and parmesan
R225

Side Dishes - R52

CREAMED SPINACH WITH DANISH FETA | BUTTERNUT |
GINGER HOUSE SALAD | SAUTÉED GARLIC MUSHROOMS | ONION RINGS |
RUSTIC CUT CHIPS | MEDLEY OF SEASONAL VEGETABLES | BUTTERY MASH
POTATOES | GARLIC CROSTINI

Sauces - R45

BÉARNAISE | CREAMED BRANDY AND PEPPERCORN | WILD MUSHROOM |
ITALIAN GORGONZOLA | BORDELAISE | LEMON BUTTER | GARLIC BUTTER |
WHOLEGRAIN MUSTARD

Desserts

CHEF'S CREME BRULEE

Creamy vanilla pod baked custard, with charred sugar crust and almond biscotti
shard R75

HOMEMADE SPICE ROUTE ICE CREAM TRIO

Ginger / Cinnamon / Citrus Cardomom R75

PASSION FRUIT BAKED CHEESE CAKE

New York style baked cheese cake with granadilla
served with cream cheese and lime ice cream and topped with nut brittle R85

FLEXIBLE CHOCOLATE GANACHE

With chocolate sand, raspberry mousse, chocolate rocks, berry salsa R 98

BLUEBERRY FRANGIPANES

With hazelnut streusel crumble sweet caramelized pear
and vanilla bean ice cream R98