



# 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 R125

#### ROASTED PUMPKIN AND BEETROOT SALAD

Wild rocket, goat's cheese peppered bon bons, strawberries, toasted sunflower seeds and pumpkin seeds with berry balsamic reduction R155

#### PRAWN CREVETTES

Garlic white wine poached prawns with white cheddar cheese gratin, fresh and homemade bread R135

#### HALF SHELL MUSSELS

With creamy white wine sauce, with garlic and herbed oil R155



## Mains



#### BUTTERNUT & SAGE RISOTTO (V)

Roasted butternut and a sage infused brown butter with a sherry truffle aiolo with grated pecorino cheese R165

#### SPINACH & RICOTTA GNOCCHI (V)

Wild rocket, parmesan, toasted pine nuts and drizzled with olive oil R145

#### PLATTER FOR TWO

Cilantro lime chicken tenders, honey glazed Siracha prawns, grilled steak with chimichurri (200g), mini pulled pork sliders with red cabbage and apple coleslaw twice fried potato fried with parmesan and truffle oil R355

#### PAN SEARED HAKE FILLET

Set on a butter bean and chorizo sausage ragout topped with a cucumber herb salad R215



#### SEAFOOD LINGUINE

Prawns, mussels, calamari tubes and heads with a spicy Napolitano sauce with a pecorino cheese and micro herbs R245

#### GARLIC PARMESAN AND CREAMY TOMATO GRILLED CHICKEN AND CHORIZO SAUSAGE PASTA

With spring onion and basil pesto R225

#### SPICY THAI BASIL CHICKEN

Set on a bed of noodles topped with diced spring onion and ponzu R210



## GRILLED TO PERFECTION BEEF RUMP (300G)

Served with 2 tiger prawns mushroom sauce and rustic hand cut chips R320

## FILLET BASTILLE

250g fillet medallion rolled in green peppercorns;  
served with garlic crushed potatoes and roasted veg finished  
with béarnaise sauce R275

## PULLED BEEF SHORT RIB RISOTTO

Sauteed mushrooms, baby marrow ribbons, creamy jus sauce and parmesan  
R185

## 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 Cardamom 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