

Ginger



Welcome to Ginger - The Restaurant

We invite you to sit back, relax and enjoy the beautiful sights and sounds of the sea whilst our top-chef prepares you a delectable meal using the finest and freshest ingredients.

Ginger's heritage stems from The Bell Restaurant which was established in 1963. Ginger was built for the public and has evolved into a fusion between elegant chic and classic fine fare.

Indulge in our exquisite dishes and enjoy your dining experience with us...

The Ginger team

Starters

MIDDLE EASTERN MEZZE PLATTER (V)

Fresh crisp naan bread, served with red pepper hummus, minted tzaziki, sun blushed tomatoes and grilled chilli haloumi R110

Additional option: Lamb mince koftas with sumac yoghurt R85

TRIO OF CARPACCIO

Fine slivers of South African game served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing R115

SALT AND PEPPER BABY SQUID

Grilled baby squid tubes, crispy tentacles served on a bed of rocket and dressed with a roast garlic and lime aioli R110

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R90

PRAWN CREVETTE'S

Garlic and white wine poached prawns with a white cheddar cheese gratin, fresh parsley and home-made bread R110

ESCARGOT

Snails flambéed at your table with garlic, parsley and crispy bacon, served with homemade bread R120

TRIO OF 5 SPICE DUCK SPRINGROLLS

Crispy pastry filled with confit duck dressed with an oriental orange reduction R105

OYSTERS IN CRISPY TEMPURA BATTER

With red cabbage and green apple puree R110

GRILLED CAJUN PRAWNS (QUEEN PRAWNS X 3)

Set on a papino salsa with rocket and passion fruit dressing R135

DOUBLE BAKED GRUYERE SOUFFLE

Served with ginger pickled pears, balsamic reduction and pear puree R125

TRIO OF SALMON ROSES WITH WASABI MAYO ON HERB BLINIS

Topped with crème fraiche and salmon roe caviar R120

CREAMY ROASTED CAULIFLOWER SOUP (V)

Served with crispy kale shards R85

Salads

SMOKED CHICKEN, BACON AND OVEN BLUSHED TOMATO

Smoked chicken breast, crispy bacon dust, oven blushed tomato, set on fresh green leaves and drizzled with Ginger's house dressing R120

SALMON AND POACHED PRAWN

Smoked salmon trout, poached prawns, crispy capers and fresh rocket finished with a horseradish and lime vinaigrette R135

WARM COUS COUS TABOULEH SALAD

With cucumber, parsley, mint, lemon and tomato topped with rocket and basil pesto R120

PEPPERED BALSAMIC BEEF STEAK, PEAR AND GORGONZOLA SALAD

Warm steak layered over crisp crunchy greens with intense, rich Gorgonzola cheese R130

Vegetarian (V)

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R140

GRILLED POLENTA AND OVEN ROASTED PORTOBELLO MUSHROOMS (VEGAN)

With flash fried baby spinach, broccoli and a warm corn, garlic, bell pepper salsa R165

CREAMY ROASTED CAULIFLOWER SOUP (V)

Served with crispy kale shards R110

GNOCCHI WITH SAUTEED EXOTIC MUSHROOMS, BASIL, RICOTTA

Tossed in a lemon butter, topped with Pecorino and Gremolata R120

Seafood

LOCAL HAKE

Set on lemon and feta croquettes, pea puree, caramelized leeks and topped with caper butter R170

CAJUN CRUSTED FRESH LINE FISH

Laid on Jamaican style rice and pineapple jam R185

FRESH LINE FISH

Laid on a crispy potato and fennel rosti, sautéed green bean, mange tout, cherry tomatoes and a splash of lemon puree R170

NORWEGIAN SALMON

Set on stir fried vegetables and Singapore noodles, finished with a radish and sesame salad and ponzu soya reduction R240

PAN FRIED KINGKLIP

Served with sautéed baby spinach, courgette ribbons, crushed new potato and set in a bath of Thai green coconut curry broth R230

SOLE A LA BELL (TRIBUTE TO THE LEGENDARY BELL RESTAURANT)

Crumbed and filled with a creamy mixed seafood filling with clementine fennel mash and seasonal vegetables R260

SEAFOOD PLATTER

Fresh grilled line fish, creamy white wine and garlic mussels, fried calamari and queen prawns, accompanied by herb oil tossed linguini R370

Add a crayfish tail R350

CHERMOULA PRAWNS

De-shelled Queen prawns basted with chermoula sauce, topped with ginger soy, dill crème fraiche, spring onion and served on a bed of linguini R265

PRAWN, MUSSEL & SQUID LINGUINI

Tossed with basil pesto, crispy bacon lardons and topped with grated pecorino and herb crème fraiche R295

Meat Selection

SLOW BRAISED LAMB SHANK

Served with garlic sautéed green beans, charred red peppers, gremolata infused mash potatoes, finished with a lamb jus R220

GRILLED LAMB RUMP

250g, on a bed of basil mash, cherry tomato chutney, fine green beans, lamb jus and sage butter R290

PORK BELLY

Slow roasted pork belly, served with apple and fennel purée, buttery infused mashed potato, tangy plum jam, crispy cracking and roasted veg batons R190

DUCK A L'ORANGE

Duck duo of seared breast and confit leg served with sweet potato mash and finished with classic orange reduction R270

SPICY THAI BASIL CHICKEN

Set on a bed of noodles topped with diced spring onion and ponzu R180

SUN-DRIED TOMATO, BASIL AND FETA STUFFED CHICKEN SUPREME

Crushed garlic baby potato, flash fried baby spinach and citrus beurre blanc R180

Grill Menu

SOUTH AFRICAN VENISON 200G

Encrusted with traditional Turkish spices, served on mint infused mashed potato, herb roasted vegetables and a South African fig jus glaze R220

FILLET A LA GINGER

250g fillet flame grilled and topped with Italian Gorgonzola sauce and black cherry compote served with herbed new potatoes and roasted baby veg R230

BEEF SHORT RIB 200G

Rubbed with aromatic spices served with a rum and honey reduction sweet potato mash & charred baby vegetables R210

FILLET BASTILLE

250g fillet medallion rolled in green peppercorns; served with garlic crushed potatoes and roasted veg finished with béarnaise sauce R230

RIB-EYE BORDELAISE

400g rib-eye steak, served with classic red wine and marrow jus topped with shoestring potatoes and roasted baby veg R360

CHATEAUBRIAND FOR 2 500G

(flambéed at your table)

Accompanied with wild mushrooms, hand cut chips and a herb butter R490

MATURED RUMP

300g Matured rump flame grilled, served with hand cut chips, medley of roasted veg R195

Side Dishes

CREAMED SPINACH WITH DANISH FETA - R45

BUTTERNUT - R42

GINGER HOUSE SALAD - R45

SAUTÉED GARLIC MUSHROOMS - R48

ONION RINGS - R42

HAND CUT FRIES - R42

MEDLEY OF SEASONAL VEGETABLES - R45

BUTTERY MASH POTATOES - R40

GARLIC CROSTINI - R38

BLACK RICE - R40

Sauces

BÉARNAISE - R38

CREAMED BRANDY AND PEPPERCORN - R38

WILD MUSHROOM - R38

ITALIAN GORGONZOLA - R38

BORDELAISE - R40

LEMON BUTTER - R38

GARLIC BUTTER - R38

WHOLEGRAIN MUSTARD - R38

Desserts

CRÊPES SUZETTE FOR 2

Classic crêpes flambéed at your table with cointreau, brandy, star anise and served with our homemade vanilla pod ice cream R125

HOMEMADE SPICE ROUTE ICE CREAM TRIO

Ginger / Cinnamon / Citrus Cardamom R65

DARK CHOCOLATE & SALTED CARAMEL FONDANT

Please allow 20 minutes. A hot sticky chocolate lava pudding filled with caramel served with vanilla pod ice cream R78

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 R70

CHEF'S CREME BRULEE

Creamy vanilla pod baked custard, with charred sugar crust and almond biscotti shard R65

ORANGE AND LEMONGRASS PANNA COTTA

With cherry brandied chocolate bomb and orange compote R70

DARK CHOCOLATE CHIP BREAD AND BUTTER PUDDING

White chocolate and ginger ice cream R80

WARM WHITE CHOCOLATE AND WALNUT BLONDIE

With cream cheese ice cream R85

Luxury Cheese Board & Port

CHEESE BOARD R165

Choose a selection of imported and local cheeses (200g) off our cheese trolley served with biscuits and fresh fruit and a selection of homemade jams and jellies.

Perfectly Paired with:

Allesverloren Port

A South African stalwart, velvety, youthful sweet flavours of ripe fruit, mocha and vanilla R25

After Dinner Drinks

DON PEDRO'S

Signature Don Pedro's:

Turkish Delight / Chilli & Chocolate R62

Classic Don Pedro's:

Amarula / Frangelico / Whiskey / Kahlua / Nachtmuzicht / Peppermint R62
Cointreau / Ponchos / Amaretto / Drambuie / Galliano R62

HOT BEVERAGES

Filter Coffee / Espresso R40

Macchiato / Decaf R40

Cappuccino / Latte / Double Espresso / Hot Chocolate R40

Brandy Coffee / Kahlua Coffee / Irish coffee R55

Five Roses Tea / Peppermint / Rooibos / Fresh Mint Tea / Chamomile / English breakfast /
Earl Grey R35



*"One of the very nicest things about life
is the way we must regularly stop whatever it is we are doing
and devote our attention to eating"*

~ Luciano Pavarotti & William Wright ~