

Ginger



Please note:

As our dishes are thoughtfully crafted, it is not recommended that changes be made to our menu. Any amendments are subject to surcharges and a delay in service.

Tables of 8 guests or larger a 10% service charge will be added.

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 R145
Additional option: Lamb mince koftas with sumac yoghurt R98

CREAMY BUTTERNUT & COCONUT SOUP (V)

Served with fresh or toasted bread R88

CAULIFLOWER & BLUE CHEESE SOUP (V)

Served with fresh or toasted bread R88

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R145

BUTTERNUT & SAGE RISOTTO (V)

Roasted butternut and sage infused sherry and truffle vinaigrette R140

RED WINE & BEETROOT RISOTTO (V)

With blanched peas, pecorino cheese discs, mushroom shavings topped with parmesan cheese R145

TRIO OF VENISON CARPACCIO

Fine slivers of South African game lightly smoked served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing R155

ESCARGOT

Snails flambéed at your table with garlic, parsley and crispy bacon, served with homemade bread R155

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 R155

HALF SHELL MUSSELS

Served in creamy white wine sauce with garlic crostini & herbed yoghurt aioli 155

PRAWN CREVETTE'S

Garlic and white wine poached prawns with a white cheddar cheese gratin, fresh parsley and home-made bread R160

TEMPURA PRAWNS (QUEEN PRAWNS X 3)

With red cabbage and asian sauce R160

TRIO OF 5 SPICE DUCK SPRINGROLLS

Crispy pastry filled with confit duck dressed with an oriental orange reduction R155

TRIO OF SALMON ROSES WITH WASABI MAYO ON HERB BLINIS

Topped with crème fraîche R160

Salads

GINGER HOUSE SALAD

With crispy lettuce sun kissed rosa cherry tomatoes, fine julienne cucumber, carrot shavings, sweet red onion and ginger house salad dressing R125

GREEK SALAD

With fresh lettuce, cherry tomatoes, cucumber, feta cheese, calamata olives and ginger house salad dressing R125

GRILLED CAJUN CHICKEN SALAD

With crispy lettuce, cherry tomatoes, cucumber, sweet red onion and finished off with a honey and wholegrain mustard dressing R165

SALMON AND POACHED PRAWN

Smoked salmon trout, poached prawns, crispy capers and fresh rocket finished with a horseradish and lime vinaigrette R165

GRILLED CHILLI SOYA MARINATED TUNA (100G)

Salad with crisp lettuce, cherry tomatoes, pickled cucumber shavings, red onion, avo (seasonal) topped with black and white toasted sesame seeds, drizzled with an aged balsamic reduction R170

ROASTED BUTTERNUT & BEETROOT SALAD (V)

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

PEPPERED BALSAMIC BEEF STEAK, PEAR AND GORGONZOLA SALAD

Warm steak layered over crisp crunchy greens with intense, rich Gorgonzola cheese R170

QUINOA SALAD

Roasted butternut, sweet potato, blistered cherry tomatoes, grilled halloumi cheese and topped with toasted almonds and pumpkin seeds, drizzled with herbed yogurt dressing R165

Vegetarian

BUTTERNUT & SAGE RISOTTO (V)

Roasted butternut and sage infused sherry and truffle vinaigrette R180

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R185

PUMPKIN & COCONUT MILK SOUP (V)

Served with crispy kale shards R105

GNOCCHI WITH SAUTEED EXOTIC MUSHROOMS, BASIL, RICOTTA (V)

Served with either potato gnocchi or gluten free gnocchi R166

SPINACH & RICOTTA GNOCCHI (V)

Served with either potato gnocchi or gluten free gnocchi R166

ROASTED AUBERGINE STEAK (V)

Roasted aubergine steak set on a spicy butter bean ragu topped with balsamic glazed pearl onions and crispy leeks R155

CREAMY CAULIFLOWER & BLUE CHEESE SOUP (V)

Served with crispy kale shards R105

SLOW ROASTED BROWN MUSHROOMS

Topped with herbed infused lentils, butterbean hummus and finished off wilted spinach and basil pesto oil R185

Seafood

LOCAL HAKE

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

PAN SEARED HAKE FILLET

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

GRILLED LINE FISH

With a lemon caper butter & grapes, chilli sambal served on a bed of chopped sautéed greens R225

FRESH LINE FISH

Laid on a crispy potato and fennel rosti, sautéed green bean, mange tout, cherry tomatoes and a splash of lemon puree R225

NORWEGIAN SALMON

Set on stir fried vegetables and Singapore noodles, finished with a radish and sesame salad and ponzu soya reduction R305

PAN FRIED KINGKLIP

Served with sautéed baby spinach, courgette ribbons, crushed new potato and set in a bath of Thai green coconut curry broth R295

SOYA GLAZED & BLACKENED KINGKLIP FILLET

Set on garlic baby potatoes wilted spinach topped with herbed mushrooms and a caper butter sauce R295

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 R325

CHERMOULA PRAWNS

De-shelled Queen prawns basted with chermoula sauce, topped with ginger soy, dill crème fraîche, spring onion and served on a bed of linguini R320

PRAWN, MUSSEL & SQUID LINGUINI

Tossed with basil pesto, crispy bacon lardons and topped with grated pecorino and herb crème fraîche R335

Seafood Platters

SEAFOOD PLATTER FOR 1

Fresh grilled line fish, creamy white wine and garlic mussels, fried calamari and queen prawns, accompanied by herb oil tossed linguini R478

SEAFOOD CELEBRATION

Butterfield whole spiny Lobster, steamed mussels topped with tomato and onion concasse au gratin, braised clams in a creamy white wine sauce, grilled line fish, deep fried salt & pepper Squid accompanied with lemon butter sauce & garlic parsley sauce.

Served with shoestring Fries & steamed coconut and lime infused rice R2200

Platter ADD ons for both platters:

Grilled Lobster Tail R550

Oyster SQ (fresh or tempura) R35

Prawn (grilled or tempura) R35

Meat Selection

PULLED BEEF SHORT RIB RISOTTO

Sauteed mushrooms, baby marrow ribbons, creamy jus sauce & parmesan R215

SLOW BRAISED LAMB SHANK

Served with garlic sautéed green beans, charred red peppers, gremolata infused mash potatoes, finished with a lamb jus R295

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 R255

DUCK A L'ORANGE (SQ)

Duck duo of seared breast and confit leg served with sweet potato mash and finished with classic orange reduction R355

OVEN ROASTED BEEF SHIN

Served with a parmesan cheese infused potato mash glazed baby carrots, pearl onions and sauteed mushroom and a rosemary jus R245

Poultry

SPICY THAI BASIL CHICKEN

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

SUN-DRIED TOMATO, BASIL AND FETA STUFFED CHICKEN SUPREME

Crushed garlic baby potato, flash fried baby spinach and citrus beurre blanc R245

CREAMY CHICKEN HERB & EXOTIC MUSHROOM PASTA

Tossed with linguine topped with pecorino cheese and micro greens R210

CAJUN GRILLED CHICKEN & CHORIZO SAUSAGE PASTA

Tossed in a napolitano sauce and topped with pecorino cheese R210

Signature Grill

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 R290

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 R310

FILLET BASTILLE

250g fillet medallion rolled in green peppercorns, served with garlic crushed potatoes and roasted vegetables finished with béarnaise sauce R310

FILLET BORDELAISE

300g fillet, served with classic red wine and marrow jus topped with shoestring potatoes and roasted baby vegetables R360

LAMB RUMP

250g, on a bed of basil mash, cherry tomato chutney, fine green beans, lamb jus and sage butter R335

CHATEAUBRIAND FOR 2 500G

(Flambéed at your table)

Accompanied with wild mushrooms, rustic chips and a herb butter R620

MATURED RUMP

350g Matured rump flame grilled, served with rustic chips, medley of roasted vegetables R305

Select Your Grill

BEEF FILLET

250g Fillet R210

BEEF RUMP

250g Rump R155

350g Rump R190

SELECT YOUR SIDES @R52 EACH AND ADD A SAUCE FOR ONLY R45

Side Dishes

CREAMED SPINACH WITH DANISH FETA - R52

BUTTERNUT - R52

GINGER HOUSE SALAD - R52

SAUTÉED GARLIC MUSHROOMS - R52

ONION RINGS - R52

RUSTIC CUT CHIPS - R52

MEDLEY OF SEASONAL VEGETABLES - R52

BUTTERY MASH POTATOES - R52

GARLIC CROSTINI - R52

STEAMED COCONUT AND LIME INFUSED BASMATI RICE R52

Sauces

BÉARNAISE - R45

CREAMED BRANDY AND PEPPERCORN - R45

WILD MUSHROOM - R45

ITALIAN GORGONZOLA - R45

BORDELAISE - R45

LEMON BUTTER - R45

GARLIC BUTTER - R45

WHOLEGRAIN MUSTARD - R45

Desserts

CRÊPES SUZETTE FOR 2

Classic crêpes flambéed at your table with cointreau, brandy, star anise and served with our vanilla pod ice cream R145

HOMEMADE SPICE ROUTE ICE CREAM TRIO

Ginger / Cinnamon / Citrus Cardamom R75

DARK CHOCOLATE & SALTED CARAMEL FONDANT

Please allow 20 minutes. A hot sticky chocolate lava pudding filled with caramel served with vanilla pod ice cream R90

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

CHEF'S CREME BRULEE

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

APPLE & PEAR CRUMBLE

With Hazelnut crumble, dehydrated apple maple sauce topped with vanilla bean ice cream R85

FLEXIBLE CHOCOLATE GANACHE

With chocolate shards, raspberry mousse, chocolate rocks, fresh berries salsa R98

BLUEBERRY FRANGIPANES

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

Luxury Cheese Board

CHEESE BOARD R189

Selection of available imported and local cheeses, homemade preserves and assorted savoury biscuits.

Perfectly Paired with:

Allesverloren Port

A South African stalwart, velvety, youthful sweet flavours of ripe fruit, mocha and vanilla R32

OR

Pierre Jourdan Ratafia

Fortified Chardonnay, full-bodied sweet wine, hints of fruits along with rich honey tones R42

After Dinner Drinks

DON PEDRO'S

Signature Don Pedro's:

Turkish Delight R80

Using well known rose flavouring of Turkish confections, blending perfectly with delicately infused Gin

Banana Spilt R80

Dessert cocktail of banana liqueur, coffee liqueur & vanilla ice cream

Chilli & Chocolate R80

Chocolate flavoured Don Pedro with a spicy, smooth chili bite and hints of espresso

Classic Don Pedro's:

Amarula / Frangelico / Whiskey / Kahlua / Nachtmuzicht / Peppermint R70

Cointreau / Ponchos / Amaretto / Drambuie / Galliano R70

HOT BEVERAGES

Filter Coffee / Espresso R40

Macchiato / Decaf R40

Cappuccino / Latte / Double Espresso / Hot Chocolate R40

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

SPECIALITY COFFEE DRINKS

Brandy coffee / Kahlua Coffee / Irish Coffee R60

Ginger's Amarula Coffee R95

Bain's Cape mountain, single grain whiskey, Ethiopian coffee Amarula - fused with caramel and citrus flavours

is the way we must regularly stop whatever it is we are doing
and devote our attention to eating"

~ Luciano Pavarotti & William Wright ~