

# JARDINE

## RESTAURANT

### SAMPLE DINNER MENU (MENUS CHANGE DAILY)

#### APERITIF

|                           |  |     |
|---------------------------|--|-----|
| BUBBLY                    | SIMONSIG KAAPSE VONKEL                             | R60 |
| CLEMENTINE & ROOIBOS SOUR | LAPHROAIG, CLEMENTINE ROOIBOS SOUR, EGG WHITE      | R95 |
| POMEGRANATE SANGRIA       | SAUVIGNON BLANC, TEQUILA, POMEGRANATE & SODA       | R75 |
| PINK LADY                 | CPT PINK GIN, PINK GRAPE FRUIT, PINK PEPPER & SODA | R85 |

#### STARTER

WILLISTON LAMB 'HAM', CRUSHED BROAD BEANS,  
SALTED LEMON, GRIBICHE AND ARTICHOKE

AROMATIC SALT CURED SALMON, CHILLED CUCUMBER MOUSSE,  
RAW GREEN ASPARAGUS, ENDIVE AND GORGONZOLA

FRIED ZUCCHINI BLOSSOM, SOFT POLENTA,  
PARMESAN AND CARAMELISED ONION JAM

#### MAIN

EAST COAST MONKFISH COOKED ON THE BONE,  
SAUCE BÉARNAISE AND BAKED WHITE ASPARAGUS

PASTURE REARED GREENFIELDS FLAT IRON, ONION & SOY DRESSING,  
ROASTED BROCCOLI AND KING OYSTER MUSHROOM

ROASTED CRADDOCK SPRINGBOK, SAGE MOUSSE,  
CURLY KALE, POACHED FORELLE PEAR AND HAZELNUT

PAN FRIED TERRINE OF GOAT'S CHEESE, AUBERGINE  
AND BASIL AND SUN-DRIED OLIVE TAPENADE

#### DESSERT

COCONUT PANNA COTTA, POACHED RHUBARB,  
SWEET TAPIOCA AND VANILLA ICE CREAM

POACHED MERINGUE, VALRHONA IVOIRE MOUSSE,  
VANILLA CUSTARD AND ROASTED BLUE BERRIES

SELECTION OF SOUTH AFRICAN CHEESE,  
TOASTED SEED LOAF AND QUINCE

**TWO COURSE R320**  
**THREE COURSE R380**

OUR MENU IS A SMALL, SEASONAL PRESENTATION OF LOCALLY SOURCED ORGANIC PRODUCE,  
WHERE POSSIBLE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR FOOD ALLERGIES.  
10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE.  
WE ALLOW CORKAGE OF 1 BOTTLE PER TABLE CHARGED AT R80