LAGOON RESTAURANT

Àla Carte Menu

Starters

Insalata Caprese | 140
A mixture of farm fresh yellow, red and green cherry tomatoes, mozzarella, fresh basil drizzled with pesto infused olive oil

Insalata Salmon | 145
Smoked Franshoek salmon, poached egg, blistered cherry tomatoes, baby beetroot leaves

Tomato 3-way Salad | 125
Sundried, confit and fresh Roma tomatoes, carrot leaves and balsamic vinaigrette

Mediterranean Dips (v) | 110
Hummus, tzatziki, peppered feta served with garlic-rosemary focaccia

Japanese Bao Buns

Pork Hock | 110
Succulent pulled pork hock with Asian style apple slaw
Chicken Thigh | 125
Teriyaki marinated chicken thighs with Asian stir fry
Paneer Cheese | 150
Indian style cottage cheese tossed in a chili sauce served with Kewpie Mayonnaise

Mezze Platters

Greek Meat Balls | 155
Served with feta, olives, jalapeno, peppadew, baba ghanoush and tzatziki
Calamari Tentacles | 160
Served with feta, olives, jalapeno, peppadew, hummus and tzatziki
Harissa Chicken | 150
Served with feta, olives, jalapeno, peppadew, baba ghanoush and tzatziki

Saldanha Bay Mussels | 130
Steamed in white wine, shallots, cream, fresh garlic served with toasted ciabatta

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Chicken Croquette | 125
Chicken croquette served with Siracha mayonnaise and a carrot-cucumber salad

Deep fried Camembert | 160
Panko crumbed camembert on a bed of rocket served with a red wine and onion marmalade

Arancini Balls | 110
Risotto balls stuffed with camembert cheese served with Napolitana sauce and drizzled with pesto infused olive oil

Trio of Aubergine | 145
Aubergine and halloumi cigars, tempura aubergine and smoked baba ghanoush

Chicken Nachos | 135
Chipotle chicken served with salsa fresca, guacamole, garlic mayonnaise and fresh coriander

Chicken Livers | 95
Chicken livers pan fried in white wine, chorizo sausage and garlic served with a slice of toasted focaccia

Buddha Bowls

Paneer Cheese | 150
Japanese inspired, vegan buddha bowl with seasonal vegetables, paneer cheese, sushi rice served with a light citrus ponzu dressing

Falafel (v) | 120
A traditional middle eastern dish with a twist. Served with tempura mushrooms, sushi rice, chickpeas, green peppers, Asian pesto, tomato confit, avocado and hummus

Pork Belly | 150
Asian inspired pork belly, sweet potato crisp, brown rice, Asian apple slaw topped with Kewpie chili aioli

Chicken | 120
Cantonese flavor deboned chicken thigh, egg fried rice, green beans and tomato confit

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Mains and Grills

Rack of Lamb | 250
Four grilled tender lamb chops served with butternut and potato dauphinoise, grilled zucchini with a red wine and cumin jus

Beef Chateaubriand | 520
500g of succulent beef fillet topped with brandy and flambéed, served with a Béarnaise sauce, chateaux potato, green beans and a side of chimichurri sauce

Beef Entrecôte Steak | 250
300g Entrecôte steak, served with hand cut fries, pan fried button mushrooms and a herbed butter sauce

Chow Mein
A traditional egg noodle dish with oyster and soy sauce, honey, peanuts, stir fry vegetables, topped with fresh coriander and your choice of:
Chicken | 125
Pork Belly | 130
Paneer | 160

Moroccan Lamb Shanks | 280
Slow roasted in a deep red wine jus, served on a bed of Marrakesh style couscous and seasonal vegetables

Half Chicken | 155
Deboned half chicken accompanied by a creamy Thai coconut sauce, mashed potato and seasonal vegetables

Beef Ribeye Steak | 250
A tender and flavorful cut served with Café de Paris butter, fondant potato and steamed broccoli

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Beef Sirloin Biltong Blue Cheese | 210
A classic New York cut steak topped with biltong and blue cheese served with potato fondant, red onion marmalade and wilted spinach

Duck Breast | 265
Pan roasted duck breast served with a leak risotto, sweet potato cubes, toasted hazelnuts, served with a ginger and black berry sauce

Peppered Beef Fillet | 270
Pepper crusted beef fillet with roasted bone marrow, potato fondant, grilled zucchini

Baby Kingklip | 185
Whole baby kingklip served with roasted butternut and hand cut fries

Kind Prawns | 250
12 king prawns, spring onion infused Basmati rice, hand cut fries and your choice of sauce Lemon butter/ Mozambican peri-peri/ Garlic butter

Pasta

Your choice of linguine, penne or tagliatelle

Chicken Parmesan | 140
Parmesan coated chicken fillet, pan fried in white wine, shallots, served with a creamy Béchamel sauce and fresh Parmesan cheese

Seafood Pasta | 180
Calamari, prawns, mussels in a creamy Béchamel sauce with a squeeze of lemon and fresh Parmesan cheese

Fillato Picante | 160
Beef fillet cooked to perfection, served with Napolitana sauce, a dash of cream and fresh Parmesan cheese

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Dessert

Chocolate Brownies | 70
Hazelnut chocolate brownies, pecan praline and vanilla ice cream

Rooibos Crème Brûlée | 65
Rooibos infused Crème Brûlée with coconut shortbread and summer fruit

Pina Colada Cheesecake | 65
Virgin Pina Colada cheesecake

Pecan Nut Tart | 85
Pecan nut baked pie with salted caramel sauce and vanilla ice cream