

THE AZURE RESTAURANT

THE TWELVE APOSTLES HOTEL & SPA

Created and inspired by Executive Chef Christo Pretorius & his kitchen brigade

TO BEGIN

ATLANTIC YELLOWFIN TUNA (D, G) Lightly smoked tuna loin, avocado, radish, cured lemon, Bokkom XO dressing	235
EASTERN CAPE CURED KUDU (D, G) Pan con tomate, biltong spice, toasted focaccia, balsamic glaze & local olive oil	200
BELNORI GOAT'S CHEESE RAVIOLI (V, D, N, G, E) Confit garlic, zucchini baba ghanoush, verjuice dressing, lemon oil, toasted pistachio nut	220
WEST COAST SMOKED SNOEK (D, A) Huguenot cheese velouté, mielie rice & snoek risotto, pineapple chutney, pickled pineapple, Malay curry oil	230
SIX MEDIUM WEST COAST OYSTERS (D, S) Pickled red onion, green onion oil, horseradish gel	295
BEA'S CHOPPED SALAD (P, E) 🍴 Beetroot, bacon, smoked chicken, boiled eggs, cherry tomatoes, Cheddar cheese, Baby Gem, avocado, creamy salad dressing	220
YELLOWFIN TUNA TATAKI & YELLOWFIN TUNA NIGIRI (G) Chilli salsa, spring onion, ponzu sauce	265
CHEF'S SASHIMI SELECTION (S, G) Norwegian salmon, yellowfin tuna, sustainably caught fish, prawns	310
NORWEGIAN SALMON ROLL (G) Spicy mayonnaise, spring onion, toasted sesame seeds, teriyaki sauce	290

SIGNATURE MAINS

SWARTLAND LAMB (D, N, G, A) Braaiied lamb loin, slow cooked lamb rib, dukkha roast carrot, smoked aubergine, labneh, lamb & apricot jus	395
WINELANDS FREE RANGE CHICKEN (D, G, A) Confit thigh & wild mushroom pie, short crust pastry, roasted corn & chicken sauce	275
EASTERN CAPE SPRINGBOK LOIN (D, G, A) Miso butter glazed loin, venison Skilpadjies, creamy Mieliepap, Chakalaka, venison & Kapokbos jus	355
PORK LOIN CHOP (D, N, P, A) Crispy pork puffs, choucroute garnie, roast sweet potatoes, honey & walnut purée, roast pork & mustard jus	285
ATLANTIC HAKE (D, S, G, A, E) Smoked mussel croquette, cauliflower, pickled Granny Smith apple, confit garlic, chive & mussel velouté	295

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten | A-Alcohol | E-Egg

🍴 A favourite signature dish of Mrs T, our Founder and President.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A discretionary 12.5% service charge will be added to your bill.

SIGNATURE MAINS

AZURE GRILLED SELECTION (D, G, A)

Served with either Bea's Café de Paris butter 🍴, creamy peppercorn sauce, mushroom truffle sauce, lemon butter sauce & a choice of one side

200g sustainably caught line fish	310
200g beef rib eye	355
300g beef rib eye	475
200g beef fillet	410
300g beef fillet	535

BEA'S MALAY CHICKEN CURRY (D, G) 🍴

Authentic Cape Malay style, slightly sweet & spicy curry, served with star anise basmati rice, sambals, warm butter roti, poppadum

Chicken	250
Prawn (S)	320
Chicken & prawn (S)	295
Vegetarian (V)	235

GRILLED SEAFOOD PLATTER (D, S, A)

3125

West Coast crayfish, prawns, medium langoustines, sustainably caught line fish, grilled baby calamari, Saldanha Bay mussels in garlic butter, basmati rice, lemon butter sauce, peri-peri sauce

SIDES

CREAMED SPINACH (D, G)	80
CREAMY MASH POTATO (D, G)	80
ROASTED BABY CARROTS (D, G)	80
SAUTÉED BABY VEGETABLES (D, G)	80
POMMES FRITES (D, G)	80

TO FINISH

MATCHA MILK TART (V, D, G, E)

180

Vanilla bean whipped mousse, strawberry gel, crispy meringue, strawberry compote, coconut crumble

SEASONAL BERRY (VG, G)

225

Berry crèmeux, coconut & dark chocolate mousse, berry gel, raspberry aero, macerated berries

COFFEE AND CHOCOLATE (V, D, G, E)

240

Coffee sponge, coffee & milk chocolate mousse, mascarpone délice, caramelised white chocolate, salted caramel

TROPICAL FRUIT (V, D, G, E)

215

Passion fruit mousse, vanilla bean crumble, Pavlova, pineapple & passion fruit compote, citrus gel, white chocolate crème, honey roasted citrus jelly

BEA'S BAKED CHEESECAKE (V, G, D, E) 🍴

240

Vanilla cream, forest berry compote, berry gel

WESTERN CAPE CHEESE BOARD (V, D, G)

345

'Just Cheese' boerenkaas, Karoo Blue, Dalewood Winelands Brie, toasted ciabatta, green fig preserve, seed crackers

RCH AFFOGATO (D, E)

120

Peppermint Crisp ice cream, espresso, Aero chocolate

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