

# Azure

*Azure Restaurant proudly presents our “Seasonal Menu” which pays homage to our Founder and President of the Red Carnation Hotel Collection, Beatrice Tollman and our very own Culinary Team.*

*The menu is updated seasonally and includes a selection of Bea Tollman’s favourite classic dishes, taken from her memoirs ‘A Life in Food’. This cookbook is made up of recipes collected during her travels, and from personalities she has met over the years and is available in our Boutique store.*

*Executive Chef, Christo Pretorius, deftly combines international inspiration with home-grown flavours. His menu celebrates seasonality, sustainability, and the bountiful fresh produce of the Cape*

*In support of SASSI (South African Sustainable Seafood Initiative) and their vision for a sustainable seafood industry, Christo and his team follow SASSI’s best practice guidelines for sustainable seafood. We trust you’ll support us in our endeavour to offer seafood which is traceable to its origin.*

## **Bon Appetit**

*Should our menu selection not cover one of your favourite choices, kindly advise our restaurant manager, preferably within a 24 hour notice period, and our chef may source this for you with pleasure.*

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**Christo Pretorius**  
*Executive Chef*



*Created & Inspired by Executive Chef Christo Pretorius and his Kitchen Brigade*

## STARTERS

|   |     |
|---|-----|
| <b>Sustainable Line Fish Crudo</b>  | 230 |
| <i>coconut tiger's milk   spiced mango &amp; jalapeno gel  <br/>pickled red onion   avocado puree   fried tortilla chips</i>                              |     |
| <b>Chicken Liver Parfait</b>  | 225 |
| <i>burnt orange gel   confit chicken ballotine  <br/>ginger biscuit crumbs   toasted hazelnut   radish salad</i>  |     |
| <b>Steamed Langoustine</b>  | 260 |
| <i>seaweed, pickled ginger &amp; cauliflower salad  <br/>cauliflower puree   pickled cucumber   roasted langoustine oil  <br/>langoustine cream sauce</i> |     |
| <b>Forest Mushroom</b>  | 200 |
| <i>grain risotto   goat's curd croquettes   parsnip puree   soy<br/>truffle pickled shiitake mushrooms   green onion oil</i>                              |     |
| <b>Saldanha Bay Mussel Malay Curry</b>  | 245 |
| <i>pilaf rice   dashi steamed mussels   Malay curry sauce  <br/>coconut gel   coriander oil</i>   |     |
| <b>6 Medium West Coast Oysters Natural</b>  | 215 |
| <i>freshly shucked   lemon cheek   cracked black pepper  <br/>mignonette salsa</i>  |     |
| <b>12A Fresh Vegetable Salad</b>  | 185 |
| <i>mixed baby leaves   selected seasonal raw vegetables  <br/>house vinaigrette   fresh avocado   green goddess sauce</i>                                 |     |



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## MAIN COURSES

### Rack of Lamb 375

*polenta | confit leeks | pea, mint & lemon salad |  
potato and leek puree | lamb sauce*

### Pork Rib Eye 295

*white bean puree | broccoli | bacon & cabbage salad |  
burnt apple gel | cider jus*

### Roast Chicken 265

*mushroom creme | shimeji mushrooms | grilled corn salad |  
stuffed chicken wing | chicken sauce*

### Venison Loin 405

*caramelised onion | mielie meal pap | charred spring onion | baby  
carrot | chakalaka sauce*

### Azure Steak

*served with either Cafe de Paris butter, creamy pink  
peppercorn sauce, or mushroom truffle sauce | and a choice of  
side.*

#### Sides

*creamed spinach | creamy mash potato  
roasted baby carrots | sauteed baby vegetables | pomme frites* 90

*200g beef fillet* 375

*300g beef fillet* 425

*200g beef rib eye* 285

*300g beef rib eye* 335



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## MAIN COURSES

### Sustainable Hake 295

*West Coast fish stew | romesco puree | herb croutons |  
cured lemon peel | chunky herb dressing*

### Grilled Seafood Platter 2985

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

### Grilled Sustainable Line Fish of the Day 325

*grilled with lemon and butter | served with your choice of side.*

#### Sides

*creamed spinach | creamy mash potato  
roast baby carrots | sauteed baby vegetables | pomme frites*

### Cape Malay Curry

*authentic Cape Malay style, slightly sweet & spicy curry |  
served with star aniseed basmati rice | sambals |  
warm butter roti | poppadum*

*chicken 285*

*prawn 365*

*chicken & prawn 325*

### Cape Malay Vegetable Curry 225

*chickpeas | butternut | baby spinach | lentils | garden  
peas | star aniseed basmati rice | sambals | warm  
butter roti | poppadum*



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## DESSERTS

|   |     |
|---|-----|
| <b>Berry Pavlova</b>  | 215 |
| <i>summer berry cremeux   vanilla bean creme   candied citrus   crispy meringue   forest berry jellies   fresh berries</i>  |     |
| <b>Banana &amp; Caramel</b>   | 195 |
| <i>candied banana   banoffee panna cotta   citrus sponge   orange &amp; caramel mousse   caramelised chocolate crumble   salted caramel</i>                                   |     |
| <b>Pineapple &amp; Almond Blondie</b>   | 165 |
| <i>rum-roasted pineapple jellies   citrus gel   pineapple crisp   toasted almond crumble   poached pineapple &amp; citrus   vanilla &amp; white chocolate creme   blondie</i> |     |
| <b>Mango &amp; Coconut</b>  | 215 |
| <i>mango creme brulee   toasted coconut   citrus gel   vanilla bean &amp; mango salsa   spiced coconut crumble</i>  |     |
| <b>12A Signature Rice Pudding</b>   | 135 |
| <i>assorted candied nuts   caramel sauce</i>  |     |
| <b>12A Signature Cheesecake</b>   | 225 |
| <i>vanilla cream   forest berry compote   berry gel</i>   |     |
| <b>Deconstructed Vanilla Bean Creme Brulee</b>  | 170 |
| <i>vanilla creme brulee   fresh berries   berry gel</i>   |     |
| <b>Seasonal Fruit Plate</b>   | 225 |
| <i>fresh cut seasonal fruit   berry gel   yoghurt</i>   |     |
| <b>Western Cape Cheese Board</b>  | 275 |
| <i>3 local cheeses: boerenkaas, gorgonzola &amp; traditional brie   toasted ciabatta   balsamic red onion jam   seed crackers</i>   |     |



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## TASTING MENU

**5-courses from the selection below**

5 Courses - 825

*including wine pairing*

5 Courses - 1 025

### Sustainable Line Fish Crudo

*coconut tiger's milk | spiced mango & jalapeno gel |  
pickled red onion | avocado puree | fried tortilla chips*

- *Creation Viognier*

### Forest Mushroom

*grain risotto | goat's curd croquettes | parsnip puree | soy  
truffle pickled shiitake mushrooms | green onion oil*

- *Bouchard Finlayson Kaaimansgat Chardonnay*

### Roast Chicken

*mushroom creme | shimeji mushrooms | grilled corn salad |  
stuffed chicken wing | chicken sauce*

- *Thelema Sutherland Pinot Noir*

### Venison Loin

*caramelised onion | mielie meal pap | charred spring onion | baby  
carrot | chakalaka sauce*

- *Le Riche Richesse*

### Pineapple & Almond Blondie

*rum-roasted pineapple jellies | citrus gel | pineapple crisp |  
toasted almond crumble | poached pineapple & citrus | vanilla  
& white chocolate creme | blondie*

- *Vondeling Sweet Carolyn*