

AT THE AZURE RESTAURANT

STARTERS

FALSE BAY GRILLED OCTOPUS (D, E) <i>Grilled octopus, confit potato, potato & chive foam, lime gel, smoked paprika mayonnaise</i>	255
ATLANTIC YELLOWFIN TUNA (D, S, E) <i>Miso marinated tuna, oyster & fennel emulsion, edamame beans, cured lemon, salmon trout eggs</i>	275
KALAHARI BEEF BARLEY RISOTTO (D, G) <i>Braised oxtail, smoked Indezi cheese velouté, chives, caramelised onion, beef demi-glaze</i>	225
BOERPAMPOEN SALAD (VG, G) <i>Gochujang dressing, white cabbage, spring onion, coriander, furikake, roast pumpkin purée</i>	189
FARMED PRAWN AMAGWINYA (D, S, G) <i>Prawn curry vetkoek, mango chutney, pickled cucumber, tomato tadka, roast prawn shell reduction</i>	240
6 MEDIUM WEST COAST OYSTERS (D, S, E) <i>Pickled red onion, green onion oil, horseradish gel</i>	255
BEA'S CHOPPED SALAD (P, E) 🍷 <i>Beetroot, bacon, carrots, celery, baby gem, avocado, creamy salad dressing</i>	

MAIN COURSE

BRAISED SWARTLAND LAMB (D, N, A) <i>Roasted cauliflower cream, pickled tomato compote, smoked yoghurt, dukkha, rosemary jus</i>	320
PAN ROASTED EASTERN CAPE KUDU (D, A) <i>Sweet & sour beetroot, burnt pear purée, orange & vanilla sweet potato, green onion oil, venison jus</i>	351
CONFIT WINELANDS PORK (D, P, G, A) <i>Confit & pressed belly, lemongrass & soy glaze, roast carrot purée, cabbage, pork puffs, cider honey jus</i>	285
SLOW ROAST CHICKEN THIGHS (D, G, A) <i>Miso caramel, spinach crème, crispy potatoes, sautéed kale, crème de volaille sauce</i>	275
AZURE GRILLED SELECTION (D, G, A) <i>Served with either Bea's Café de Paris butter, creamy peppercorn sauce, mushroom truffle sauce, lemon butter sauce & a choice of one side</i>	
200g sustainably caught linefish	286
200g beef rib eye	340
300g beef rib eye	425
200g beef fillet	310
300g beef fillet	360
SIDES (D, G) <i>Creamed spinach, creamy mash potato, roasted baby carrots, sautéed baby vegetables, pommes frites</i>	90

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

Items marked with a 🍷 denotes a favourite signature dish of Mrs T, our Founder and President.

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Kindly note that a discretionary 12.5% service charge will be added to your bill. Thank you for your generosity.

MAIN COURSE

BEA'S MALAY CHICKEN CURRY (D, G) 🍴

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

Chicken	265
Prawn (S)	340
Chicken & prawn (S)	320
Vegetarian (V)	245

GRILLED CAPE ATLANTIC HAKE (D, A)

295

Sticky rice, pea purée, crispy garlic & ginger, garden peas & oyster mushrooms, toasted rice & lemongrass sauce

GRILLED SEAFOOD PLATTER (D, S, A)

3125

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

DESSERTS

CITRUS AND VANILLA (V, D, G)

195

Burnt citrus jelly, vanilla bean whipped mousse, crispy meringue vanilla & white chocolate delice, coconut crumble

GUAVA CUSTARD (V, D, G, E)

205

Honey poached guava, vanilla bean crumble, guava crèmeux, vanilla bean custard, vanilla & white chocolate mousse, honey-spiced sponge

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

225

Dark chocolate fondant, coffee & milk chocolate mousse, whipped cream cheese, chocolate aero, coffee pearls, salted caramel

BEA'S BAKED CHEESECAKE (V, G, D, E) 🍴

245

Vanilla cream, forest berry compote, berry gel

DECONSTRUCTED VANILLA BEAN CRÈME BRÛLÉE (V, D, G, E)

185

Vanilla crème brûlée, fresh berries, berry gel

WESTERN CAPE CHEESE BOARD (V, D, G)

340

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

RCH AFFOGATO (D, E)

115

Peppermint Crisp ice cream, espresso, Aero chocolate

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