

AT THE AZURE RESTAURANT

STARTERS

FALSE BAY GRILLED OCTOPUS	230
<i>grilled octopus confit potato potato & chive foam lime gel smoked paprika mayonnaise</i>	
ATLANTIC YELLOWFIN TUNA	245
<i>miso marinated tuna oyster & fennel emulsion edamame beans cured lemon salmon trout eggs</i>	
KALAHARI BEEF BARLEY RISOTTO	210
<i>braised oxtail smoked Indezi cheese velouté chives caramelised onion beef demi-glaze</i>	
BOERPAMPOEN SALAD	175
<i>gochujang dressing white cabbage spring onion coriander furikake roast pumpkin purée</i>	
FARMED PRAWN AMAGWINYA	220
<i>prawn curry vetkoek mango chutney pickled cucumber tomato tadka roast prawn shell reduction</i>	
6 MEDIUM WEST COAST OYSTERS	235
<i>pickled red onion green onion oil horseradish gel</i>	

MAIN COURSE

BRAISED SWARTLAND LAMB	295
<i>roasted cauliflower cream pickled tomato compote smoked yoghurt dukkha rosemary jus</i>	
PAN ROASTED EASTERN CAPE KUDU	325
<i>sweet & sour beetroot burnt pear purée orange & vanilla sweet potato green onion oil venison jus</i>	
CONFIT WINELANDS PORK	265
<i>confit & pressed belly lemongrass & soy glaze roast carrot purée cabbage pork puffs cider honey jus</i>	
SLOW ROAST CHICKEN THIGHS	255
<i>miso caramel spinach crème crispy potatoes sautéed kale crème de volaille sauce</i>	
AZURE GRILLED SELECTION	
<i>served with either a Café de Paris butter creamy peppercorn sauce mushroom truffle sauce lemon butter sauce & a choice of one side</i>	
200g sustainably caught linefish	265
200g beef rib eye	315
300g beef rib eye	395
200g beef fillet	285
300g beef fillet	345

SIDES	90
<i>creamed spinach creamy mash potato roasted baby carrots sautéed baby vegetables pommes frites</i>	

This menu is subject to change without notice. Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.

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MAIN COURSE

MALAY CHICKEN CURRY

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

chicken	245
prawn	315
chicken & prawn	295
vegetarian	225

GRILLED CAPE ATLANTIC HAKE

sticky rice | pea purée | crispy garlic & ginger | garden peas & oyster mushrooms | toasted rice & lemongrass sauce

275

GRILLED SEAFOOD PLATTER

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

2885

DESSERTS

CITRUS AND VANILLA

burnt citrus jelly | vanilla bean whipped mousse | crispy meringue vanilla & white chocolate delice | coconut crumble

180

GUAVA CUSTARD

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

190

COFFEE AND CHOCOLATE

dark chocolate fondant | coffee & milk chocolate mousse | whipped cream cheese | chocolate aero | coffee pearls | salted caramel

210

12A SIGNATURE CHEESECAKE

vanilla cream | forest berry compote | berry gel

225

DECONSTRUCTED VANILLA BEAN CRÈME BRÛLÉE

vanilla crème brûlée | fresh berries | berry gel

170

WESTERN CAPE CHEESE BOARD

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

315

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