

# AT THE AZURE RESTAURANT

## SELECT MENU

Created and Inspired by Executive Chef Christo Pretorius and His Kitchen Brigade

### STARTERS

#### CHICKEN NOODLE SOUP (D, G, E)

Taken from her book "A Life in Food", Bea Tollman's famous homemade chicken noodle broth, carrots, celery, egg noodles, mini chicken pot pie

#### CHOPPED SALAD (P, E)

Beetroot, bacon, carrots, celery, baby gem, avocado, creamy salad dressing

#### 12A FRESH VEGETABLE SALAD (VG)

Mixed baby leaves, selected seasonal raw vegetables, house vinaigrette, fresh avocado, green goddess sauce

#### KALAHARI BEEF BARLEY RISOTTO (D, G)

Braised oxtail, smoked Indezi cheese velouté, chives, caramelised onion, beef demi-glaze

### MAIN COURSE

#### AZURE GRILLED SELECTION (D, A, G)

Served with either a Café de Paris butter, creamy peppercorn sauce, mushroom truffle sauce, lemon butter sauce and choice of one side

200g sustainably caught line fish

200g beef rib eye

200g beef fillet

#### SIDES (D, G)

Creamed spinach, creamy mashed potato, roasted baby carrots, sautéed baby vegetables, pommes frites

#### MALAY CHICKEN CURRY (D, G)

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

#### CAPE MALAY VEGETABLE CURRY (VG, G)

Chickpeas, butternut, baby spinach, lentils, garden peas, star aniseed basmati rice, sambals, warm butter roti, poppadum

#### ROAST CAULIFLOWER (VG, N)

Cauliflower cream, pickled tomato compote, smoked coconut yogurt, dukkha spice

### DESSERTS

#### SEASONAL FRUIT PLATE (V, D)

Fresh cut seasonal fruit, berry gel, yogurt

#### CHOCOLATE, COCONUT AND MATCHA (VG, G)

Cocoa sponge, coconut & dark chocolate mousse, matcha & coconut gel, cocoa & matcha crumble, macerated berries

#### BEA'S CREAMY RICE PUDDING (V, D, N)

Assorted candied nuts, caramel sauce

#### DECONSTRUCTED VANILLA BEAN

#### CRÈME BRÛLÉE (V, D, G, E)

Vanilla crème brûlée, fresh berries, berry gel

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

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.