

THE AZURE RESTAURANT

AZURE SELECT MENU

Created and Inspired by Executive Chef Christo Pretorius and his kitchen brigade

TO BEGIN

BEA'S CHOPPED SALAD (D, P, E) 🍴

Beetroot, crispy bacon, chicken, boiled eggs, cherry tomatoes, Cheddar cheese, Baby Gem, avocado, creamy salad dressing

BEA'S 12A FRESH

VEGETABLE SALAD (VG) 🍴

Mixed baby leaves, selected seasonal raw vegetables, fresh avocado, Granny Smith apple & lemon vinaigrette

BEA'S CHICKEN NOODLE

SOUP (D, G, E) 🍴

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

WEST COAST SMOKED

SNOEK (D, A)

Huguenot cheese velouté, mielie rice & snoek risotto, pineapple chutney, pickled pineapple, Malay curry oil

SIGNATURE MAINS

AZURE GRILLED SELECTION (D, G, A)

Served with either

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

200g sustainably caught line fish
200g beef rib eye
200g beef fillet

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

ATLANTIC HAKE (D, S, G, A, E)

Smoked mussel croquette, cauliflower, pickled Granny Smith apple, confit garlic, chive & mussel velouté

SIDES (D, G)

Creamed spinach
Creamed mashed potato
Roast baby carrots
Sautéed baby vegetables
Pommes frites

DUKKAH ROAST CARROT (VG, N)

Smoked aubergine puree, coconut yogurt labneh, toasted pistachio nuts, baby carrots, verjuice dressing & curry leave oil

TO FINISH

SEASONAL BERRY (VG, G)

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

SEASONAL FRUIT SELECTION (V, D)

Sliced seasonal fruit, yoghurt, berry gel

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

Assorted candied nuts, caramel sauce

RCH AFFOGATO (D, E)

Peppermint Crisp ice cream, espresso, Aero chocolate

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.