



SELECT MENU

STARTERS

Chicken Noodle Soup

taken from her book 'A Life of Food', Bea Tollman's famous homemade chicken noodle broth | carrots
celery | egg noodles | mini chicken pie

Chopped Salad

beetroot | bacon | carrots | celery | baby gem | avocado | creamy salad dressing

Forest Mushroom

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

12A Fresh Vegetable Salad

mixed baby leaves | selected seasonal raw vegetables | house vinaigrette | fresh avocado
green goddess sauce

MAIN COURSES

Roast Chicken

mushroom crème | shimeji mushrooms | grilled corn salad | stuffed chicken wing | chicken sauce

Grilled Sustainably Caught Line Fish of the Day

grilled with lemon butter | choice of side:
creamed spinach | creamy mashed potato | roast baby carrots | sautéed baby vegetables
pommes frites

Azure Steak

200g beef fillet | pommes frites | choice of sauce:
Café de Paris butter | mushroom truffle sauce | creamy pink peppercorn sauce

Cape Malay Chicken Curry

authentic Cape Malay style, slightly sweet and spicy curry | star-aniseed basmati rice | sambals
warm butter roti | poppadum

Cape Malay Vegetable Curry

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

DESSERTS

Seasonal Fruit Plate

fresh cut seasonal fruit | berry gel | yoghurt

12A Signature Rice Pudding

assorted candied nuts | caramel sauce

12A Signature Cheesecake

vanilla cream | forest berry compote | berry gel

Deconstructed Vanilla Bean Crème Brûlée

vanilla crème brûlée | fresh berries | berry gel



VEGETARIAN SELECT MENU

STARTERS

Forest Mushroom

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

12A Fresh Vegetable Salad

mixed baby leaves | selected seasonal raw vegetables | house vinaigrette | fresh avocado green goddess sauce

MAIN COURSES

Cape Malay Curry

authentic Cape Malay style, slightly sweet and spicy curry | star-aniseed basmati rice | sambals warm butter roti | poppadum

Cape Malay Vegetable Curry

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

Baked Red Onion

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

DESSERTS

Seasonal Fruit Plate

fresh cut seasonal fruit | berry gel | yoghurt

Pumpkin & Coconut

spiced pumpkin fritter | candied pumpkin | spiced oat crumble | roasted pumpkin purée | coconut panna cotta

Sorbet

passionfruit & vanilla | caramelised coconut | citrus