

# AT THE OCEAN TERRACE

## LIGHT MEALS

<b>MUSHROOM SCHNITZEL</b> (VG, G) 220 <i>Panko crumbed black mushroom, grilled asparagus sweet red onion, fresh rocket, garlic aioli</i>	<b>HOUSE-CURED SALMON</b> (D) 280 <i>Avocado, rocket and mint salad, red onion, horseradish cream</i>
<b>TANDOORI CHICKEN WRAP</b> (G, D) 220 <i>Baby lettuce greens, coriander mayo, carrot and onion sambals</i>	<b>PUKKA LAMB SANDWICH</b> (G, D) 290 <i>Traditional Natal curry, sambals, fries</i>
<b>FISH CROQUETTES</b> (G, D, N) 220 <i>Crumbed salmon and linefish, pear, walnut and rocket salad, lime mayonnaise</i>	<b>BOBOTIE SPRING ROLLS</b> (G) 190 <i>Curried raisin beef, crisp pastry, pear chutney</i>
<b>CRISPY CALAMARI</b> (S, G, D) 220 <i>Sauce tartare, rocket, fresh lemon</i>	<b>BEEF BURGER (200G)</b> (G, D) 250 <i>Fries, side salad</i> Add: Cheddar cheese 30, bacon 40

## SUSHI

<b>NORWEGIAN SALMON ROLLS</b> (4) (G, D) 180 <i>Spicy mayonnaise, spring onion, toasted sesame seeds teriyaki sauce</i>
<b>RAINBOW ROLLS</b> (8) (S) 240 <i>Salmon, tuna, prawn, vegetarian</i>
<b>FASHION SANDWICH</b> (6) (S) 180 <i>Salmon, tuna, prawn, vegetarian</i>
<b>SEARED SALMON SUSHI SALAD</b> (G) 320 <i>Lettuce, radish, cucumber, avocado, red onion pickled ginger, soya dressing</i>
<b>ABSOLUTE BEACHFRONT</b> (8) (S) 295 <i>Avocado, deep-fried prawns, teriyaki sauce</i>
<b>NIGIRI</b> (4) (S) 160 <i>Salmon, tuna, prawn, vegetarian</i>
<b>SASHIMI</b> (4) (S) 195 <i>Salmon or tuna</i>

## WOOD - FIRED PIZZAS

<b>FOCACCIA</b> (VG, G) 140 <i>Garlic, olive oil, herbs</i>
<b>MARGHERITA</b> (V, G, D) 190 <i>Napolitana sauce, Fior di latte, Grana Padano, Basil</i>
<b>GAMBERI</b> (S, G, D) 340 <i>Mozzarella, prawns, zucchini, salsa verde, chilli</i>
<b>CAPRICCIOSA</b> (P, G, D) 250 <i>Mozzarella, artichoke, salami, mushroom, olives</i>
<b>BUTTER CHICKEN</b> (G, D, N) 220 <i>Mozzarella, fresh coriander, crispy onions</i>
<b>PULLED LAMB</b> (G, D) 290 <i>Caramelised onions, goat's cheese, rocket</i>
<b>MARINATED STEAK</b> (G, D) 250 <i>Mozzarella, BBQ sauce, mushrooms, green peppers</i>

## SALADS

<b>CHICKEN CAESAR</b> (G, D) 240 <i>Cos lettuce, Parmesan, anchovy dressing, croutons</i>	<b>QUINOA SALSA SALAD</b> (VG) 240 <i>Cucumber, spring onion, peppers, diced pineapple lime and mint dressing</i>
<b>WOOD-ROASTED EGGPLANT</b> (V, G, D) 220 <i>Toasted pumpkin seeds, goat's cheese burnt-butter dressing, crisp seeded flatbread</i>	<b>ON THE ROCKS</b> (S, G, D) 295 <i>Crispy spinach, chicken, prawns, calamari julienne veg, spicy Asian dressing</i>
<b>THE GREEK</b> (V, G, D) 190 <i>Cucumber, tomato, red onion, olives, feta, garlic focaccia</i>	<b>PRAWN AND AVOCADO</b> (S, G, D) 320 <i>Lettuce, tomato, cucumber, Marie Rose sauce</i>

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 10% service charge will be added to your bill. Thank you for your generosity.

## CURRY BUFFET

Available Monday – Sunday for dinner only 695  
and Friday – Sunday for lunch and dinner

### STARTERS

Potato Samosas, lamb samosas, chilli bites, lamb shish kebabs

### BUFFET MAIN COURSE

Traditional Natal Lamb (D), Braised Beef Karahi, Butter Chicken (D, N)  
Durban Fish Curry, Chicken and Prawn Korma Biryani, Aloo Gobi  
Spiced Dhal, Vegetable Jalfrezi (VG), Sugar Bean Curry (VG)

Served with papadum, roti, steamed basmati, traditional accompaniments

### PLATED DESSERT

Gulab Jamun with Kulfi ice-cream

OR

Saffron Soji, cinnamon milk, almond praline

OR

Vermicelli, toasted coconut, vanilla ice cream

## MEAT

**SLOW BRAISED LAMB SHANK (D)** 390  
Buttered mashed potatoes, green beans, roasted cauliflower  
young tomato salad

**CAPTAIN'S STEAK (D, S)** 695  
Grilled baby crayfish, garlic parsley cream, fries, roasted vegetables

**FILLET STEAK (250g) (G, D)** 395  
Carrot purée, wilted spinach, exotic mushroom jus, fries

**PORK RIBS ON THE BONE (P, D)** 295  
Smoked BBQ sauce, coleslaw, smoked beans, fries

## VEGETARIAN AND VEGAN

**FLAME-ROASTED BEETROOT (V, G, D, N)** 220  
Ciabatta, goat's cheese whip, almonds  
sweet and sour dressing

**CRISPY SOY GARLIC TOFU (VG)** 295  
Crisp tofu, spring onion, soya sauce, sesame oil  
garlic, chilli, sesame seeds, sticky rice

**QUINOA, AVOCADO, BLACK BEAN WRAP (V, G)** 240  
Red and white quinoa, Mexican salsa, sweetcorn, guacamole

**SPICED BUTTERNUT, LENTIL CURRY (VG)** 240  
Coconut cream, green beans, fresh coriander  
green chilli, steamed basmati

## SEAFOOD

**PORTUGUESE STYLE GRILLED PRAWNS (S, D)** 695  
8 Prawns, tomato-braised rice, garlic, peri-peri sauce,  
side salad, fries

**MOZAMBIKAN CRAYFISH (500g) (S, G, D, A)** 995  
Grilled or Thermidor, Mediterranean rice, peri-peri  
fresh lemon, roasted vegetables

**CLASSIC FISH AND CHIPS (G,D)** 295  
Warm tartare, minted crushed peas, fries, fresh lemon

**LINEFISH PRINCESS (S,D)** 495  
Grilled prawns, warm green beans, pea and spinach  
salad, garlic cream

**PRAWN LINGUINE (S, G, A)** 450  
Roast pepper, garlic, tomato, fresh chilli, white wine

**CRAYFISH & PRAWN RIGATONI (S, G, D, A)** 695  
Panfried baby crayfish, prawns, mushrooms  
white wine garlic cream, rocket

**OCEAN'S CATCH (D)** 395  
Plain grilled fish of the day, roasted vegetables, fries, fresh lemon

## POULTRY

**PERI-PERI CHICKEN (D)** 320  
Whole baby chicken, side salad, fries or savoury rice

**GRILLED CHICKEN ESPETADA (G, D)** 290  
Garlic flat bread, baba ganoush, tzatziki  
salad greens, garlic and parsley cream

**CONFIT OF DUCK (D, A)** 320  
Quinoa and lentils, orange segments, pea purée, orange jus

## SHARING PLATTERS

**SEAFOOD PLATTER (S, G, D)** 1895  
280g linefish, 8 prawns, 300g crayfish, mussels, calamari

**MEAT PLATTER (P, G, D)** 1195  
BBQ sliced fillet steak, pork ribs, lamb shish kebabs  
chicken strips, onion rings, fries

## SIDES & SAUCES

Seasonal vegetables (V) 40  
Creamed spinach (V, D)  
Side salad (V, D)  
Mornay sauce (G, D)  
Garlic-parsley cream (G, D)  
Mushroom sauce (G, D)  
Peri - Peri sauce (V)

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