

# THE TERRACE

## LIGHT MEALS

<b>MINISTRONE</b>	260
tomato soup, haricot beans, seasonal vegetables, tomato concasse, basil shoots GF/DF	
<b>GREEN SALAD</b>	230
raw vegetables shaving, leaves, green apple, edamame beans, baobab mayonnaise VE/GF	
<b>BURRATA AND PEACH SALAD</b>	390
vanilla compressed peaches, burrata, charred nectarine, basil, sourdough crostini, white balsamic gel	
<b>CHICKEN CAESAR SALAD</b>	310
grilled chicken breast, baby gem lettuce, herbed croutons, parmesan, poached egg, bacon, anchovy dressing DF	
<b>OYSTERS</b>	
west coast oysters, lime and apple mignonette GF/DF	
for 6	320
for 12	620

## SHARING PLATTERS

<b>AFRICAN PLATTER</b>	1850
grilled beef tongue, boerewors, peri-peri chicken livers, barbecue pork ribs, 2 grilled lamb chops, pap, dombolo, sautéed spinach and spicy tomato relish	
<b>MEAT PLATTER</b>	1900
550g sliced rib steak, peri-peri baby chicken, 4 grilled lamb chops, barbecue pork belly, potato wedges, portuguese rice, peri-peri sauce, mushroom sauce GF	
<b>SEAFOOD PLATTER</b>	2850
grilled lobster tail, 4 tiger prawns, calamari, seared scallops, mussels marnière, tempura linefish, half-dozen oysters, lemon and garlic butter, peri-peri sauce, choice of your two sides	
<b>VEGETARIAN PLATTER</b>	1050
barbecue corn ribs, indian snacks, vietnamese spring rolls, grilled halloumi, asparagus, avocado and corn tacos, salsa verde, sweet chili sauce V	

## BURGERS, WRAPS AND SANDWICHES

*served with rustic fries and a garden salad*

<b>BEEF BURGER</b>	310
200g signature flame-grilled beef patty, lettuce, gherkin, tomato, caramelised onions, mustard mayonnaise, cheddar cheese, sesame roll	
<b>VEGAN BURGER</b>	300
black bean and mushroom patty, mint and spring onion slaw, guacamole, chipotle mayonnaise, sesame roll VE	
<b>CHICKEN BURGER</b>	310
crispy fried chicken thighs, korean glaze, miso mayonnaise, asian slaw, steamed sesame roll	
<b>ROAST 'WAGYU' BEEF SANDWICH</b>	390
rye bread, sliced rare roast beef, horseradish cream cheese, pickled cucumber, onion marmalade, rocket	
<b>QUINOA, AVOCADO, BLACK BEAN WRAP</b>	300
red and white quinoa, mexican salsa, sweetcorn, guacamole VE	
<b>SAXON CLUB WRAP OR SANDWICH</b>	310
grilled bacon, fried egg, chicken mayonnaise, avocado, tomato, cheddar cheese.	
<b>TOASTED SANDWICHES</b>	
<i>please ask your waitron about our bread selection</i>	
ham, cheese, and tomato	220
chicken mayonnaise	265
chefs' sandwich: bacon, jalapeno, cream cheese, cheddar	265
chicken, basil pesto, mozzarella	265

## MAIN MEALS

<b>BEEF FILLET</b>	490
220g beef fillet, potato rösti, grilled baby vegetables, green peppercorn jus GF	
<b>COURGETTE AND SPAGHETTI</b>	350
sautéed courgette, garlic, chili, parmesan, spaghetti pasta V	
<b>DISH OF THE DAY</b>	420
please ask your waitron about our dish of the day	
<b>BRAISED SHORT RIB ON THE BONE</b>	480
steamed dombolo, chakalaka	
<b>YELLOW FIN TUNA</b>	480
grilled tuna, roasted pepper, lemon and caperberries, semi-dried tomatoes, olives, asparagus, parsley salsa DF/GF	
<b>PRAWN LINGUINE</b>	480
de-shelled prawns, tomato, garlic, onions, chili, rocket, parmesan	
<b>SCOTTISH SALMON</b>	680
crushed potato, bok choi, sweet and sour sesame sauce GF	
<b>CONFIT DUCK LEG</b>	410
roasted carrot and sumac hummus, glazed baby carrots, date and coriander chutney GF	
<b>TIGER PRAWNS</b>	960
6 wild white prawns, lemon butter sauce GF	

## SPECIALITIES 'FROM THE GRILL'

please select a side, and a sauce to accompany your dish

baby chicken	420
4 grilled lamb chops	450
700g T-bone	820
550g rib on the bone	750
220g fillet of beef	440
330g dry aged rib eye	440

<b>SIDES</b>	95
avocado   garden salad   grilled asparagus   rustic cut fries   sweet potato fries   garden vegetables   steamed basmati rice   mashed potato   truffle wedges   herbed baby potatoes	

<b>SAUCES</b>	95
mushroom   red wine jus   peri-peri   lemon butter   creamy garlic   peppercorn   bearnaise sauce	

## CURRIES

<b>PRAWN CURRY</b>	480
thai red prawn curry, steamed basmati rice, green beans, coconut, crispy garlic, chilli flakes GF/DF	
<b>BUTTER CHICKEN</b>	410
masala butter chicken curry, cashews and coconut milk, served with aromatic basmati rice, roti, samoosa, sambal, raita N	
<b>CAPE MALAY LAMB CURRY</b>	440
de-boned lamb curry, aromatic basmati rice, roti, samoosa, sambals, raita	

*Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.*

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*A discretionary gratuity of 12.5% will be added to your final bill*

## DESSERTS

<b>SAXON TORTE</b>	330
manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice cream <i>GF/V</i>	
<b>BAKED CHEESECAKE</b>	270
lemon curd, poppyseed crumble, charred orange, citrus mousse <i>V</i>	
<b>MALVA PUDDING</b>	240
charred orange, crème anglaise, cinnamon crumble, ginger ice cream <i>V</i>	
<b>CARAMEL SUNDAE</b>	270
popcorn ice cream, fudge, caramalised popcorn, blondie chunks, caramel sauce, dulcey shavings	
<b>PAVLOVA</b>	270
crisp meringue, berry gel, passion fruit curd, vanilla cream, seasonal berries, strawberry ice cream <i>GF</i>	
<b>CHOCOLATE ENTREMET</b>	300
hazelnut sponge, livara 40 % chocolate cremeux, guanaja 70% chocolate mousse and hazelnut ice cream <i>N</i>	
<b>SCONES</b>	190
freshly baked scones served with whipped cream, house-made berry jam and lemon curd <i>V</i>	
<b>SOUTH AFRICAN CHEESES</b>	390
selection of local cheeses, preserves, melba toast	

## SAXON AT HOME

*Our pastry chefs have created a range of items that you can enjoy from the comfort of your own home. Please place your order with your waitron – please note we do require 24-hours' notice on all orders.*

<b>SEEDLOAF</b>	300
our healthy seedloaf packed with nuts, seeds, cranberries <i>N/VE</i>	
<b>CHOC CHIP COOKIES</b>	400
a dozen decadent chocolate cookies with milk and dark chocolate chips	
<b>MUESLI</b>	400
our saxon toasted granola with seeds, nuts, dried fruit <i>GF/N/VE</i>	
<b>SAXON TORTE</b>	
A dense flourless chocolate cake, the perfect decadent treat <i>GF</i>	
serves 2 to 4 people	1000
serves 4 to 8 people	1500
serves 8 to 12 people	2000

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