

## THE TERRACE

### LIGHT MEALS

<b>SOUP OF THE DAY</b>	190
please ask your waitron for our soup of the day	
<b>SAXON SARAPANA SALAD</b>	190
daily harvest of raw vegetable shavings from our garden, baobab mayonnaise <i>GF/VE</i>	
<b>ROASTED RED PEPPER AND BRIE SOUP</b>	240
whipped brie beignet	
<b>CHICKEN CAESAR SALAD</b>	265
grilled chicken breast, baby gem lettuce, herbed croutons, parmesan, poached egg, anchovy dressing	
<b>OYSTERS</b>	
west coast oysters, lime and apple mignonette <i>GF</i>	
for 6	320
for 12	620

### SHARING PLATTERS

<b>AFRICAN PLATTER</b>	990
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>	1350
550g sliced rib steak, peri-peri baby chicken, 4 grilled lamb chops, barbecue pork belly, potato wedges, portuguese rice, peri-peri sauce, mushroom sauce <i>GF</i>	
<b>SEAFOOD PLATTER</b>	2100
grilled lobster tail, 4 tiger prawns, soft-shell crab, 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>	600
barbecue corn ribs, indian snacks, vietnamese spring rolls, grilled halloumi, asparagus, avocado and corn tacos, salsa verde, sweet chili sauce	

### BURGERS, WRAPS AND SANDWICHES

*served with rustic fries and a garden salad*

<b>BEEF BURGER</b>	285
200g signature flame-grilled beef patty, lettuce, gherkin, tomato, caramelised onions, mustard mayonnaise, cheddar cheese, sesame roll	
<b>PLANT-BASED BURGER</b>	275
bulgur wheat, mushroom and beetroot patty, tomato, lettuce, vegan cheese, ciabatta <i>VE</i>	
<b>CHICKEN PREGO</b>	265
peri-peri grilled chicken breast, sautéed onions, white wine, lettuce, tomato, prego roll	
<b>THAI SPICED BEEF FILLET WRAP</b>	285
red thai curry marinated beef fillet, stir fry vegetables	
<b>MEDITERRANEAN VEGETABLE WRAP</b>	255
marinated and grilled mediterranean vegetables, halloumi cheese, baby spinach, tomato, basil pesto <i>V</i>	
<b>SAXON CLUB WRAP</b>	285
grilled bacon, fried egg, chicken mayonnaise, avocado, tomato, cheddar cheese	
<b>SAXON CLUB SANDWICH</b>	285
grilled bacon, fried egg, chicken mayonnaise, avocado, tomato, cheddar cheese	
<b>TOASTED SANDWICHES</b>	
<i>white, brown or wholewheat bread</i>	
ham, cheese, and tomato	195
chicken mayonnaise	240
egg, bacon and cheese	210
BLT, bacon, lettuce and tomato	210

## MAIN MEALS

### BEEF FILLET

220g fillet, millet and potato rösti, sautéed spinach, café de paris butter, red wine jus **GF**

380

### CONFIT DUCK LEG

crushed baby potato, sautéed bok choy, plum sauce

350

### FISH OF THE DAY

please ask your waitron for our fish of the day

320

### KINGKLIP

sweet potato and chive hash, black bean and chili sauce, sirachia aioli **GF**

340

### CALAMARI

sautéed calamari tubes, crispy tentacles, kimchi, tomato, garlic aioli, spinach and rocket salad **GF**

350

### PRAWN LINGUINE

de-shelled prawns, tomato, garlic, onions, chili, rocket, parmesan

380

### NORWEGIAN SALMON

teriyaki salmon, asian greens, miso and tomato sauce, pickled ginger salad

380

### LAMB CANNELLONI

braised lamb shoulder, homemade cannelloni, pea purée, mint, cucumber and feta remoulade.

380

### GNOCCHI

semi-dried tomato, olives, caper, courgette and citrus dressing **V**

265

### CAPE CRAYFISH

grilled crayfish tails, rustic cut chips, lemon butter, onion and tomato salad, **GF**

900

## TERRACE SPECIALITY

35 day dry aged rib eye on the bone served with your choice of 2 sides and a sauce please ask your waiter for the daily sizes

priced at 110 rand per 100g

## FROM THE GRILL

*please add your preferred sauce and side from the menu below.*

grilled chicken supreme	280
peri-peri baby chicken	350
220g fillet of beef	330
330g dry aged rib eye	380
4 grilled lamb chops	375
8 grilled tiger prawn, lemon, garlic, parsley	700

## SIDES SAUCES 65

avocado | garden salad | grilled asparagus | rustic cut fries | sweet potato fries | garden vegetables | steamed basmati rice | mashed potato | truffle wedges | herbed baby potatoes

## SAUCES 65

mushroom | red wine jus | peri-peri | lemon butter | creamy garlic | peppercorn | bearnaise sauce

## CURRIES

### THAI MUSSEL CURRY 285

yellow thai curry, rice noodles, courgette, oyster mushrooms, coconut, spring onion, fresh chili, garlic flakes **DF**

### BUTTER CHICKEN 300

masala butter chicken curry with cashews and coconut milk, served with steamed basmati rice, roti, samoosa, sambal, raita **N**

### CAPE MALAY LAMB CURRY 350

boneless lamb curry served with steamed basmati rice, roti, samoosa, sambals, raita

## DESSERTS

<b>SAXON TORTE</b>	270
manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice cream <i>GF/V</i>	
<b>MALVA PUDDING</b>	210
charred orange, crème anglaise, cinnamon crumble, ginger ice cream <i>V</i>	
<b>CHOCOLATE BROWNIE</b>	240
candied hazelnuts, chocolate ganache, caramelised banana, banana ice cream <i>N</i>	
<b>LIME POSSET</b>	210
crisp meringues, blueberry gel, lemon jellies, candied zest <i>GF</i>	
<b>COCONUT, PASSION FRUIT, PINEAPPLE</b>	240
coconut milk rice pudding, apricot jelly, compressed pineapple, passion fruit gel, pineapple sorbet <i>GF/VE</i>	
<b>BAKED CHEESECAKE</b>	240
lemon curd, poppyseed crumble, charred orange, citrus mousse	
<b>SEASONAL FRUIT</b>	210
fresh fruit salad, lime and pear popsicle <i>VE</i>	
<b>SCONES</b>	165
three freshly baked scones, whipped cream, homemade red berry jam <i>V</i>	
<b>SOUTH AFRICAN CHEESES</b>	310
selection of local cheeses, preserves, melba toast	

### SAXON AT HOME

*Our pastry chefs have created a range of items that you can enjoy in 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>	250
our healthy seedloaf packed with nuts, seeds, cranberries <i>N/VE</i>	
<b>CHOC CHIP COOKIES</b>	300
a dozen decadent chocolate cookies with milk and dark chocolate chips	
<b>MUESLI</b>	350
our saxon toasted granola with seeds, nuts, dried fruit <i>GF/N/VE</i>	
<b>SAXON TORTE</b>	
A dense flourless chocolate torte, the perfect decadent treat <i>GF</i>	
serves 2 to 4 people	550
serves 4 to 6 people	700
serves 8 to 10 people	1200