



## STARTERS

### **"Vichyssoise Soup" 40**

A warm leek consommé with vichyssoise panna cotta, brunoise leek and potato, topped with vichyssoise mousse and finished with crisp julienne leeks.

### **House Smoked Salmon 70**

Oak smoked Norwegian Salmon topped with a Tarragon sabayon, cauliflower puree, smoked salmon pate filled 'springroll', and accompanied with a panko crumbed almond mousse.

### **Baby Octopus and Patagonian Squid 55**

Tom Yum spiced pan seared squid with baby salad leaves and tomato couscous stuffed squid and risotto negro, topped with lightly battered baby octopus.

### **Duo of Pork Cheek 48**

Four hour slow poached in a Chinese master stock, sliced and oven roasted & crumbed and pan fried. Served with sliced grapes, pea and apple puree, mango, almond and cinnamon chutney and a Chinese master stock jus.

### **Beef Tataki 70**

Pink peppercorn crusted and slightly seared beef served on a bed of sliced winter melon, with pickled shimeji mushrooms, julienned cucumber and topped with crisp garlic and pickled ginger chips. Accompanied with a wasabi aioli, warm yuzu dressing and pink peppercorns.

### **Cheese Ménage a Trois 53**

Warm cheese phyllo parcels - Boursin and spinach, Camembert and cranberry, Roquefort and leek. Served with individual accompanying sauces.

Please note that all our ingredients are bought fresh on the day, and therefore from time to time certain dishes or components may be restricted due to market availability.

A 12% gratuity will automatically be added for parties of 8 or more

# the Opal Lounge

## MAINS

### **Pumpkin Crusted Karan Beef Fillet 145**

South Africa's best beef fillet topped with a pumpkin seed crust and served on a carrot emulsion. Accompanied with Pommes Anna, roasted baby onions, shimeji mushrooms and bone marrow on a parsley puree. Finished with a Bordelaise jus.

### **Line Fish with Champagne & Lemon Velouté SQ**

Oven roasted fresh fish of the day served with saffron turned baby potatoes, butternut puree, steamed seasonal vegetables a champagne and lemon velouté. Finished with a saffron air and eggplant caviar.

### **Joostenberg 'Drunken' Duck 130**

Finest duck breast marinated in gin, port and cassis, served on a confit potato fondant with a rillettes croquette, tender stems and shimeji mushrooms. Finished with a juniper berry & blackcurrant jus.

### **The Opal Seafood Platter 450**

*for two*

Sesame crusted tuna sashimi, pickled ginger and a wasabi aioli. Tiger prawn shooters with sweet chilli and coriander pesto. Tempura oysters; Thai calamari salad with a palm sugar and lime dressing; Norwegian salmon and fennel fishcakes with lumpfish caviar. And finally a smoky paprika and chorizo paella with fresh local mussels, prawns, line fish and Patagonian squid.

### **Rare Seared Yellowfin Tuna 150**

Tuna rolled in sesame seeds and topped with a wasabi leaf. Served with whipped avocado salsa, black bean rice and a green bean bundle. Finished with a home-made sweet chilli sauce and a 'thousand layer' omelette.

### **Duo of Karoo Lamb 130**

Oven roasted best Karoo Lamb loin with 6 hour slow braised Lamb shoulder, served with pomme dauphinoise, seasonal vegetables, savoury leeks and roasted grapes. Finished with a light lamb jus.

### **Oven Roasted Namibian Venison 160**

Wild mushroom crusted springbok loin served with pomme cigar, asparagus, confit baby onions and a wild mushroom jus.

### **Butternut & Beetroot Mille Feuille 95**

A roasted butternut tower with butternut and sage risotto and a beetroot tower layered with a Moroccan spiced savoury couscous. Served with beetroot puree, carrot emulsion and aubergine caviar.

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## DESSERTS

### **The Opal Lounge Malva Pudding 35**

Home-made malva pudding infused with Stroh rum, served with crème anglais and peach salsa. Finished with almond sugar chards

### **White Chocolate & Mandarin Soup with Spiced Bread 53**

A wonderfully moist spiced bread surrounded by a light, fluffy soup of white chocolate, almond and orange liqueur, cream and a hint of mandarin. Finished with a real Cornish clotted cream quenelle.

### **Chocolate Landscape 56**

White chocolate mousse with hazelnut meringues and white chocolate ganache. Peppermint semi-freddo mille feuille. Dark chocolate cylinder filled with hazelnut anglaise. Garnished with a sugar chard and micro mint.

### **Pear Tartar Tatin “Old school/New school” 43**

Classic - caramel, butter and a hint of cinnamon. And with a twist -Vanilla, pear puree, pear chips, compote and sorbet, Amarula parfait. With vanilla ice cream.

### **The Opal Lounge Dessert Platter 90**

A mini selection of our desserts.

### **Cheese Platter 70**

Chef's selection of fine local and international cheeses served with walnut bread, preserves and fresh apple.

## LIQUID DESSERTS

### **Vanilla Espresso Shot 25**

The perfect Lavazza single espresso shot topped off with vanilla ice cream.

### **Grasshopper 35**

A wonderful light and smooth finish to the night. Crème de Menthe, crème de cacao and cream, with chocolate to finish.

### **Kahlua Cup 45**

A smooth and dreamy after dinner night cap. Crème de cacao, Kahlua and vanilla ice cream.

## DESSERT WINES

### **Klein Constantia, Vin de Constance, 2005, Constantia**

Luscious Muscat and marmalade aromas. Complex and refined.  
*R50 glass R400 bottle*

### **Rudera, Noble Late Chenin Blanc, 2006, Stellenbosch**

One of the most sought after Noble Late wines. Rich-mouth feel and layered with tropical flavours.  
*R40 glass R255 bottle*