



## STARTERS

### **v The Opal Lounge Butternut Soup 45**

Roasted butternut and burnt orange soup with iced coconut sorbet on a confit butternut medallion. Finished with coriander cream & a black pepper straw.

### **Baby Squid 65**

Baby squid prepared three ways. Grilled baby squid stuffed with tomato couscous and red pepper coulis. Calamares served with Catalan alioli and risotto nero topped with spring onion air.

### **Chocolate-Infused Venison Dim Sum 65**

Delicate dim sum parcels stuffed with lightly chocolate-infused venison on a sweet and sour chilli soya dressing with coriander crumbs and ginger crisps.

### **Mango & Tarragon Crocodile Medallions 60**

Crocodile fillet marinated in a mango and tarragon chutney, accompanied with golden radishes, aged balsamic reduction and celeriac puree

### **v Mushroom Tortellini 55**

A medley of mushrooms combined with mild goats cheese and stuffed into pasta parcels. Served with a fresh asparagus salad and truffle dressing. Finished with a light preserved lemon hollandaise.

### **Seafood in Coconut and Lemongrass 75**

Salmon, slow poached in olive oil, pan seared scallops and fresh mussels. Served with a lemongrass and coconut broth.

### **Seared Beef Tataki 70**

Pink peppercorn crusted seared Beef tataki accompanied with a red currant cloud and baby leaf salad.

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.



## MAINS

### **Slow Roasted Pork Belly 125**

Slow roasted pork belly and pan fried pork tenderloin, finished with a quail Scotch egg. Served with pomme puree, pak dhoj, apple puree, red wine jus and a crackling straw.

### **Opal's Cape Malay Chicken Curry 115**

An aromatic chicken curry topped with coconut shaves. Served with a delicate tomato sambal, jasmine rice accompanied with sweet mango pickle acha puree, curry crumbs, liquid curry croquettes, crispy poppadoms and yogurt cucumber sorbet.

### **Pumpkin Crusted Tender Beef Fillet 155**

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

### **Kingklip Wellington 120**

Fresh kingklip fillet coated with spinach and mushroom purée and wrapped in golden puff pastry. Accompanied with a celeriac puree, apricot salsa, snow peas and baby beetroots.

### **Rare Seared Tuna 152**

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 Lavender & Slow Roasted Lamb 155**

Lavender crusted Karoo lamb rack and slow roasted shoulder of lamb, served with dauphinois potato, sautéed zucchini, roasted grapes, lentil salsa and finished with a mint and yoghurt sauce and a lamb jus.

### **v Assiette of Mushroom 100**

An exotic vegetarian dish of sautéed Asian mushrooms in yakisoba sauce, liquid mushroom croquettes on cauliflower couscous, mushroom polenta topped with shitake tempura in a parmesan basket, and accompanied with roasted red pepper.

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# the Opal Lounge

## DESSERTS

### **Chocolate and Raspberry 50**

White chocolate mousse wrapped in a chocolate tuille, topped with a chocolate square and raspberry jelly filled chocolate cylinder. Finished with peppermint semifreddo and raspberry air.

### **The Opal Lounge Malva Pudding 45**

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

### **Gingerbread Lemon Meringue Tart 45**

A silky gingerbread infused lemon tart accompanied with baby meringues and blueberry glass. Served with citrus sugar shards and home-made vanilla ice cream.

### **Liquid Centered Vanilla Parfait 45**

Vanilla frozen parfait filled with raspberry coulis and topped with white chocolate coated honeycomb. Finished with white chocolate ice cream, crystallized pistachio nuts and mint syrup.

### **Cheese Platter 75**

A selection of fine local and international cheeses served with walnut bread, fig preserve 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 a 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 95**

Luscious Muscat and marmalade aromas. Complex and refined.

### **Eikendal, Noble Late Harvest (Chenin Blanc), 2007, Somerset West 35**

The honeyed bouquet is layered with sun-dried peach and apricot aromas. There is a taste-explosion of ripe pineapples.