



SPICED MIXED OLIVES – 45
*olives with chilli
 coriander - lemon (VV)*

ALL DAY MENU
 12H00 - 16H00 & 18H30 - 22H00

CRUMBED MUSHROOMS – 45
*chilli aioli
 truffle parmesan (V/D/G)*

STARTERS & SALADS

APPLE & GORGONZOLA SALAD – 89
*cranberries - toasted walnuts
 honey mustard dressing (V/N/D)*

SOUP OF THE DAY – 65
chef's choice (V/G)

PRAWN COCKTAIL – 96
*mary rose dressing - avocado (seasonal)
 marinated cucumber (D/G)*

PERUVIAN CEVICHE – 92
*garlic & ginger marinated linefish of the day
 green peppers - spring onion - julienne carrots (G)*

SEASONAL GREEN SALAD – 82
*crisp mixed lettuce - chunky tomatoes
 radish - house dressing - spicy green olives (V/D)*

GAME FISH TACO – 80
*oriental slaw - guacamole
 tomatillo compote (N/G/D)*

MONDIAL BUFFALO WINGS – 75
*buttermilk marinated
 aioli & oriental slaw (D)*

MONDIAL CAESAR SALAD – 98
*crispy bacon - crumbed free range hen's egg
 anchovies - parmesan - croutons (D/G)
 add chicken – 32*

PORK BELLY – 98
*honey & soy glazed - pineapple chutney
 micro coriander (G/D)*

STEAK TARTAR – (Half)85 - (Full)170
*crostini - micro herbs
 parsley emulsion (D/G)*

CHEF'S GNOCCHI OF THE DAY – 85
*chef's choice
 (seasonal veg / meat / fish) (N/D)*

OYSTERS NATURAL – 28

— 3 Oysters & a glass of Bubbles —

Laurent Perrier Brut 305 Laborie Brut 148

FISH & SEAFOOD

GAME FISH TACOS – 160
*oriental slaw - guacamole
 tomatillo compote (N/G/D)*

CAPE HAKE & CHIPS (lunch only) – 155
*ale battered - tartar sauce
 lemon - mushy peas (G/D)*

SEAFOOD PLATE – 345
*linefish - squid - mussels - prawns
 oyster - side salad - sauce of choice (G/D)*

WEST COAST MUSSELS – 135
white wine velouté - toasted ciabiatta (D/G)

SEARED ATLANTIC TUNA – 195
*sesame seed & black pepper crust
 wasabi mash - asian greens (G/N/D)*

GRILLED MAURITIAN SEA BASS – 215
*borlotti bean purée - almond & garlic
 sautéed fine beans - salsa vierge (N/D)*

PAN OF PRAWNS – 285
*peri-peri or lemon sauce
 side salad (D)*

MAINS

HARISSA CHICKEN SALAD – 145
*barley - toasted sunflower seeds
 baby leaves - greek yoghurt dressing (D/G)*

BAKED VEGETABLE MOUSSAKA – 165
*layered mixed seasonal veg - rich tomato base
 house side salad (G/VV)*

CHARGRILLED RIBEYE – 225
*free range - grass fed - portobello mushroom
 confit tomato - watercress*

STEAK TARTAR – 170
crostini - micro herbs - parsley emulsion (G/D)

CHEF'S RISOTTO OF THE DAY – 165
seasonal veg / meat / fish - parmigiano (D/N/G)

SIGNATURE LAMB CURRY – 185
traditional style - accompaniments (D/G)

100% WAGYU BURGER – 148
*cheddar - gherkins - umami ketchup
 hand-cut chips (G/D)*

CHEF'S PAPPARDELLE OF THE DAY – 175
chef's choice - (seasonal veg / meat) (N/D)

CHEF'S GNOCCHI OF THE DAY – 170
*chef's choice
 (seasonal veg / meat / fish) (D/N)*

PUDDING & CHEESE

BAKED ALASKA – 72
*lemon ice cream
 italian meringue (V/D/N/G)*

NACHTMUSIK & VANILLA CHOCOLATE MOUSSE – 72
*valrhona guanaja 70% - chocolate shell
 chocolate soil - fresh seasonal berries (D/V/N)*

TRIO OF SORBET – 75
seasonal selection of sorbets (VV)

CHOCOLATE TART – 75
*valrhona guanaja 70%
 shortbread - raspberries (V/D/G/N)*

CAMEMBERT 3 WAYS – 155
*fig - truffle honey - macadamian nuts
 panko crumbed / baked phyllo pastry / plain (N/G/D/V)*

TONKA BEAN CHEESECAKE – 72
*butterscotch caramel - fresh berries
 macadamian nuts (G/N/D/V)*

CRÈME CAMEL – 72
madagascan vanilla - apple textures (D/V/N)

CHEESE BOARD – 170
homemade preserves & crackers (N/G/D/V)

SIDES & SAUCES

Tenderstem Broccoli – 40
Herbed Green Salad – 35

Truffle - Parmesan Chips – 40

Steamed Market Vegetables – 35
Peri-Peri / Lemon Sauce – 20

V - Vegetarian VV - Vegan D- Contains Dairy N- Contains Nuts G - Contains Gluten
 All our meat, fish & poultry are sourced from reputable suppliers and ethical farming practices. Some items are seasonal and may change according to the mood of the market.
 We welcome all well-behaved children. Let us know if you have any food allergies. Prices include VAT. A discretionary 12% gratuity will be added to tables of 8 or more.