



# ALL DAY MENU

12H00 - 16H00 & 18H30 - 22H00

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

**CRUMBED MUSHROOM – 45**  
chilli aioli  
truffle parmesan (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)

**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

**MONDIAL FISHCAKE – 95**  
poached fish - panko crumbs - homemade mayo  
ginger orange soy dressing (D)

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

**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

**STEAK TARTAR – 80**  
crostini - micro herbs  
parsley emulsion (D)

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

**CHEF'S GNOCCHI OF THE DAY – 85**  
chef's choice  
(seasonal veg / meat) (G/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/V)

**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)

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

**WEST COAST MUSSELS – 125**  
white wine velouté - toasted ciabiatta (D/G)

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

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

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

**CHARGRILLED RIBEYE – 215**  
free range - grass fed - portobello mushroom  
confit tomato - watercress

**STEAK TARTAR – 160**  
crostini - micro herbs - parsley emulsion (G/D)

**RISOTTO OF THE DAY – 165**  
seasonal vegetables - parmigiano (V/D)

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

**100% WAGYU BURGER – 140**  
cheddar - gherkins - umami ketchup  
hand-cut chips (G/D)

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

## PUDDING & CHEESE

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

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

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

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

**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 (N/D/V)

**CRÈME CARAMEL – 72**  
madagascan vanilla - apple textures (D/V)

**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 - Gluten Free

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.



# AFTERNOON

16H00 - 18H00

## OYSTERS NATURAL – 28

1/2 Dozen – 145 - Dozen – 275

— 3 Oysters & a glass of Bubbles —

Laborie Brut . . . . . 148    Laurent Perrier Brut . . . . . 305

## — BAR SNACKS —

### CRUMBED MUSHROOM – 45

*chilli aioli  
truffle parmesan (V/D/G)*

### BILTONG – 65

### SPICY ROASTED MIXED NUTS – 65

### SPICED GREEN OLIVES – 45

*olives with chilli  
coriander - lemon (VV)*

## — SALADS & STARTERS —

### APPLE & GORGONZOLA SALAD – 89

*cranberries - toasted walnuts  
honey mustard dressing (V/N/D)*

### SOUP OF THE DAY – 65

*chef's choice (V)*

### SEASONAL GREEN SALAD – 82

*crisp mixed lettuce - chunky tomatoes  
radish - house dressing - spicy green olives (V/D)*

### MONDIAL CAESAR – 98

*crispy bacon - crumbed free range egg  
anchovies & parmesan (D/G)  
add chicken – 32*

### BUFFALO WINGS – 75

*buttermilk marinated  
aioli & oriental slaw (D)*

### GAME FISH TACO – 80

*oriental slaw - guacamole  
tomatillo compot (N/G/D/V)*

### PORK BELLY – 98

*honey & soy glazed pineapple  
pineapple chutney - micro coriander*

## — MAINS —

### FISH & CHIPS – 155

*ale battered - tartar sauce  
lemon - mushy peas (G/D)*

### 100% WAGYU BURGER – 140

*cheddar - gherkins  
umami ketchup - hand-cut chips (G)*

### GAME FISH TACO – 160

*oriental slaw - guacamole  
tomatillo compot (N/G/D/V)*

## — SIDES —

### HERB SALAD – 35

*(V/D)*

### PUMPKIN FRITTERS – 35

*(G/D)*

### PARMESAN & TRUFFLE FRIES – 40

*(D)*

## — PUDDINGS & CHEESE —

### CRÈME CARAMEL – 72

*madagascan vanilla  
apple textures (D/V)*

### TRIO OF SORBET – 75

*seasonal selection of sorbets (VV)*

### TONKA BEAN CHEESECAKE – 72

*butterscotch caramel - fresh berries  
macadamian nuts (V)*

### CHEESE BOARD – 170

*homemade preserves & crackers (G)*

## — KIDS MENU —

### PANKO CHICKEN STRIPS – 70

*broccoli - chips - ketchup (G/D)*

### MINI FISH & CHIPS – 78

*crisp battered - chips - tartar sauce (D/G)*

### BIG MAX BURGER – 75

*wagyu pattie - cheddar - chips (D/G)*

### KIDDIES DESSERT – 45

*ice cream - brownies (N/G/D)*

### NUTELLA PANCAKES – 85

*nutty chocolate flavour cream - fresh seasonal berries (D/G/N)*

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