

TOWERS MENU

S O U P S

Cape Bouillabaisse 60
Seafood soup, chive olive lavash

S T A R T E R S

Vegetable Tian Stack 95
Vine ripened tomato, slow roasted bell peppers, grilled aubergine, baby salad leaves, basil quenelle, tomato consommé

Warm Chicken Tikka 70
Spiced chicken breast, oriental sweet and sour cucumber, onion sprouts

Steak Tartare 90
Tenderloin of beef fillet, quail egg, Morgenster olive oil

Gravad lax 75
Home cured Norwegian salmon

6 Namibian Oysters 80
Oysters, lemon segments, tomato and onion vierge

Antipasta Mezze Platter 65
Marinated olives, cold charcuterie, humus, selection of cheeses, peppadew, avocado dip, oven roasted vegetables

S A L A D S

Caesar Salad 65
Cos lettuce, shaved Parmesan, garlic and herb foccacia croûtons, anchovy fillet, Caesar dressing and coddled egg

Cajun chicken breast 18

Chermoula spiced prawn kebab 25

Roasted Vegetable Salad 45
Mixture of salad leaves, sundried tomato, grilled seasonal vegetables, ponzu dressing

Biltong Salad 60
Shredded beef biltong, baby lettuce, roasted butternut, Roquefort dressing and quail egg

Caprese Salad 65
Fresh cocktail plum tomatoes, tossed in a light balsamic and basil vinaigrette, buffalo mozzarella, fresh basil

TOWERS MENU

MAIN COURSE

Beef Fillet	200g	140
Chalmer beef fillet, garlic mashed potato, roasted vegetables, rosemary jus, tempura onion rings		
Sirloin	220g	115
Chalmer beef sirloin, spring onion potato rösti, vegetables, pink peppercorn sauce		
Veal	200g	145
Pancetta rolled rooibos tea infused veal loin, mushroom ragoût, roasted garlic, origanum foam		
Double Lamb Rack	280g	150
Walnut, apple and mint crust, roasted butternut, onion mash		
Chicken Suprême		105
Chicken breast, Moroccan cous cous, coriander mango salsa		
Chicken and Prawn Curry		125
Lemongrass, coconut milk and spices, basmati rice timbale, sweet chilli salsa, fried roti		
Ostrich Fan Fillet Rossini	200g	120
Streaky bacon, medallions of ostrich fillet, butternut mash		
Pork Fillet	200g	115
Filled with celeriac, apple, baby carrots and a Calvados extract		

HOME MADE PASTA

Tagliatelle	with black forest ham, shitake mushrooms, Dijon mustard and grated pecorino	65
Penne	roasted vegetables, feta, olives and a tomato concassé	65
Linguini	smoked salmon, capers, whole grain mustard in a light chive cream	65
Ravioli	smoked chicken, oyster mushroom, corn, green Thai cream	95

Assortment of Vegetables, Parsley and Tomato Aioli

TOWERS MENU

F I S H

East Coast Sole 125

Filletted and rolled sole, salmon and fresh asparagus, baked sweet potato, caviar lemongrass foam

Calamari 100

Stuffed baby calamari, wilted spinach, shrimp jalapeño brown rice

Kingklip Niçoise 135

Wrapped in bacon, diced potato, fine beans, plum tomato, olive tapenade, poached egg

Norwegian Salmon 145

Darne of salmon, sautéed bok choy, asparagus, honey and mustard sauce

West Coast Mussels 100

Slow steamed mussels, fennel, lemongrass, Chardonnay cream reduction

Tempura Seafood Kebab 140

Mussels, prawns, line fish, rémoulade sauce, egg noodle and stir-fry vegetables

Optional as side orders 25

Steamed or Grilled Vegetables, Baked Potato with Sour Cream and Chives, Green Side Salad, French Fries, Tempura Onion Rings, Paprika Fried Potato Wedges

D E S S E R T

Honey and Ginger Panna Cotta 45

With peach

Baked Cheesecake 40

With vanilla ice cream, berry coulis

Crème Brûlée 40

White chocolate and orange

Chocolate Trio 45

Dark chocolate tart, white chocolate ice cream, milk chocolate mousse

Tiramisu 45

An Italian classic: Finger biscuits soaked in espresso and kahlúa

Mixed Berry Pavlova 45

Seasonal mixed berries, fresh cream