

MENU

CHEFS' SIGNATURE DISHES

DAVINCI BEEF TENDERLOIN | 240

Garlic & thyme fondant potato, parmesan basket of sautéed spinach & exotic mushroom & port jus, crispy Parma ham

CRUSTED RACK OF LAMB WITH HERBS MAYONNAISE | 355

Roasted tomato, sweet potato gratin, thyme jus

SPINACH, FETA, TOMATO, BACON STUFFED CHICKEN BREAST | 165

Korma sauce, herbs mash & pea salsa

MAURITIAN SEABASS | 235

Poached in white wine, fennel, garlic, chili & tomato served on crostini

NORWEGIAN SALMON | 250

Coconut lime sauce, sautéed bok choy & potato brandade with shrimps

MOZAMBIKAN QUEEN PRAWNS | 425

Sautéed peri peri prawns in a creamy sauce with red chili paste & savoury rice

CURRIES

BUTTER CHICKEN CURRY | 195

Steamed basmati rice, sambals, poppadum & roti

CRAYFISH CURRY | 205

Fragrant rice, sambals, poppadum & roti

STEWES

BRAISED BEEF OXTAIL | 275

24 hour braised beef oxtail, herbed cream potato, whole roasted baby vegetables, broccoli gremolata

BEEF POT PIE CASSEROLE | 175

FROM THE GRILLS

FILLET 300G | 220

SIRLOIN 300G | 175

T-BONE 500G | 220

LAMB CHOPS 450G | 315

WHOLE BABY CHICKEN | 225

Served with fries

SOUTH AFRICAN BRAAI

Beef boerewors, lamb cutlets, pork ribs, pap, chakalaka, coleslaw

PLATTER FOR 1 | 290

PLATTER FOR 4 | 865

STARTERS

GREEK SALAD | 95

CAESAR SALAD | 85

CHICKEN | 110

SALMON | 175

CHEF'S DEGUSTATION | 175

Prawn tempura, ribbon of calamari, spicy chorizo, avocado salsa & wild Thai rocket salad

BAKED CAMEMBERT | 125

Wrapped with prosciutto, drizzled with maple syrup & chili apple & rocket salad

SOUPS

SPICY GINGER CHICKEN & SHRIMP SOUP | 85

With rice noodles, scallions, fresh coriander leaves & chili & lime

CURRIED CHICK PEAS & CAULIFLOWER SOUP WITH COCONUT CREAM | 105

Crispy fried onions & toasted cumin

BOWLS

CHICKEN AND MUSHROOM PASTA | 130

Grilled chicken in a mushroom cream sauce

LEMON GARLIC SEAFOOD PASTA | 215

Linguini pasta sautéed with mussels, prawns, clams, baby octopus with a hint of chili & cream

STIR FRY EGG NOODLES WITH ROASTED PORK BELLY | 175

Sautéed bok choy, shiitake mushroom & oyster sauce

BOLOGNAISE PASTA | 125

Slow cooked mincemeat in a Napolitano cream sauce

WHOLESOME MEALS

CLUB SANDWICH | 125

Bacon, grilled chicken breast, fried egg, wild rocket, tomato, cheddar cheese on French baguette

DAVINCI BEEF OR CHICKEN HAMBURGER | 140

200g patty, monkey gland sauce, fried egg, bacon, onion marmalade, whole grain mustard mayonnaise, white cheddar cheese & brioche bun

SMOKED SALMON BAGEL | 155

Lemon cream, cheese schmear, cucumber, smoked salmon, caper berries & red onion

CALAMARI BAGEL | 95

Deep fried calamari, miso schmear

TRAMEZZINI | 85

Sweet chili chicken tramezzini

DESSERTS

MANGO DELICHÈ | 85

White chocolate delichè with mango purée, cashew & honey praline, deep fried mint, strawberry salsa & vanilla bean ice cream

KEY LIME CHEESECAKE | 70

Lemon baked cheesecake with key lime topping, vanilla panna cotta crème, toasted coconut & key lime chips

CARDOMAN MALVA PUDDING | 80

Cardoman malva pudding with rooibos anglaise, milk tart cremeux, white chocolate rocks & vanilla bean ice cream

YOGHURT PANNA COTTA | 90

Yoghurt panna cotta with litchi granite, raspberry gel, raspberry leather & ginger crunchie crumb

CHOCOLATE ÉCLAIR | 80

Dark chocolate éclair with coffee mousse, hazelnut feuilletine, caramel popcorn, caramel sauce & hazelnut caramel