Azure Restaurant proudly presents our “Winter Menu” which pays homage to our Founder and President of the Red Carnation Hotel Collection, Beatrice Tollman and our very own Culinary Team.

The menu is updated seasonally and includes a selection of Bea Tollman’s favourite classic dishes, taken from her memoirs ‘A Life in Food’. This cookbook is made up of recipes collected during her travels, and from personalities she has met over the years and is available in our Boutique store.

Executive Chef, Christo Pretorius, deftly combines international inspiration with home-grown flavours. His menu celebrates seasonality, sustainability, and the bountiful fresh produce of the Cape.

In support of SASSI (South African Sustainable Seafood Initiative) and their vision for a sustainable seafood industry, Christo and his team follow SASSI’s best practice guidelines for sustainable seafood. We trust you’ll support us in our endeavour to offer seafood which is traceable to its origin.

Bon Appetit

Should our menu selection not cover one of your favourite choices, kindly advice our restaurant manager, preferably within a 24 hour notice period, and our chef may source this for you with pleasure.

Christo Pretorius
Executive Chef
STARTERS

Sustainable Line Fish Crudo  
coconut tiger’s milk | spiced mango & jalapeno gel | pickled red onion | avocado puree | fried tortilla chips

Chicken Liver Parfait  
burnt orange gel | confit chicken ballotine | ginger biscuit crumbs | toasted hazelnut | radish salad

Steamed Langoustine  
seaweed, pickled ginger & cauliflower salad | cauliflower puree | pickled cucumber | roasted langoustine oil | langoustine cream sauce

Forest Mushroom  
grain risotto | goat’s curd croquettes | parsnip puree | soy truffle pickled shiitake mushrooms | green onion oil

Saldanha Bay Mussel Malay Curry  
pilaf rice | dashi steamed mussels | Malay curry sauce | coconut gel | coriander oil

6 Medium West Coast Oysters Natural  
freshly shucked | lemon cheek | cracked black pepper | mignonette salsa

12A Fresh Vegetable Salad  
mixed baby leaves | selected seasonal raw vegetables | house vinaigrette | fresh avocado | green goddess sauce
MAIN COURSES

Rack of Lamb

polenta | confit leeks | pea, mint & lemon salad | potato and leek puree | lamb sauce

Pork Rib Eye

white bean puree | broccoli | bacon & cabbage salad | burnt apple gel | cider jus

Roast Chicken

mushroom creme | shimeji mushrooms | grilled corn salad | stuffed chicken wing | chicken sauce

Venison Loin

caramelised onion | mielie meal pap | charred spring onion | baby carrot | chakalaka sauce

Azure Steak

topped with Cafe de Paris butter | served with either a creamy pink peppercorn sauce, or mushroom truffle sauce | and a choice of side.

Sides

creamed spinach | creamy mash potato
roasted baby carrots | sautéed baby vegetables | pomme frites

| 200g beef fillet | 375 |
| 300g beef fillet | 425 |
| 200g beef rib eye | 285 |
| 300g beef rib eye | 335 |
MAIN COURSES

Sustainable Hake 250

West Coast fish stew | romesco puree | herb croutons | cured lemon peel | chunky herb dressing

Grilled Seafood Platter 2 900

West Coast crayfish | prawns | medium langoustines | sustainable caught line fish | grilled baby calamari | Saldanha Bay mussels in garlic butter | basmati rice | lemon butter sauce | peri-peri sauce

Grilled Sustainable Line Fish of the Day 280

grilled with lemon and butter | served with your choice of side.

Sides

creamed spinach | creamy mash potato
roast baby carrots | sauteed baby vegetables | pomme frites

Cape Malay Curry

authentic Cape Malay style, slightly sweet & spicy curry | served with star aniseed basmati rice | sambals | warm butter roti | poppadum

chicken 265
prawn 345
chicken & prawn 325

Cape Malay Vegetable Curry 225

chickpeas | butternut | baby spinach | lentils | garden peas | star aniseed basmati rice | sambals | warm butter roti | poppadum
DESSERTS

Berry Pavlova
summer berry cremeux | vanilla bean creme |
candied citrus | crispy meringue | forest berry jellies |
fresh berries

Banana & Caramel
candied banana | banoffee panna cotta | citrus sponge |
orange & caramel mousse | caramelised chocolate crumble |
salted caramel

Pineapple & Almond Blondie
rum-roasted pineapple jellies | citrus gel | pineapple crisp |
toasted almond crumble | poached pineapple & citrus |
vanilla & white chocolate creme | blondie

Mango & Coconut
mango creme brulee | toasted coconut | citrus gel |
vanilla bean & mango salsa | spiced coconut crumble

12A Signature Rice Pudding
assorted candied nuts | caramel sauce

12A Signature Cheesecake
vanilla cream | forest berry compote | berry gel

Deconstructed Vanilla Bean Creme Brulee
vanilla creme brulee | fresh berries | berry gel

Seasonal Fruit Plate
fresh cut seasonal fruit | berry gel | yoghurt

Western Cape Cheese Board
3 local cheeses: boerenkaas, gorgonzola & traditional brie |
toasted ciabatta | balsamic red onion jam | seed crackers
TASTING MENU

5-courses from the selection below

5 Courses - 825
including wine pairing
5 Courses - 1 025

Sustainable Line Fish Crudo

coconut tiger’s milk | spiced mango & jalapeno gel |
pickled red onion | avocado puree | fried tortilla chips

- Creation Viognier

Forest Mushroom

grain risotto | goat’s curd croquettes | parsnip puree |
soy truffle pickled shiitake mushrooms | green onion oil

- Bouchard Finlayson Kaaimansgat Chardonnay

Roast Chicken

mushroom creme | shimeji mushrooms | grilled corn salad |
stuffed chicken wing | chicken sauce

- Thelema Sutherland Pinot Noir

Venison Loin

caramelised onion | mielie meal pap | charred spring onion |
baby carrot | chakalaka sauce

- Le Riche Richesse

Pineapple & Almond Blondie

rum-roasted pineapple jellies | citrus gel | pineapple crisp |
toasted almond crumble | poached pineapple & citrus |
vanilla & white chocolate creme | blondie

- Vondeling Sweet Carolyn