

# Azure

*Azure Restaurant proudly presents our “Seasonal 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 advise 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

Mrs Beatrice Tollman's Classic Favourites

|  |     |
|--|-----|
| <b>Chicken Noodle Soup</b>   | 150 |
| <i>from her book 'A Life in Food' - Bea Tollman's famous home-made chicken noodle broth   carrots   celery   egg noodles   mini chicken pie</i>                                  |     |
| <b>Crayfish &amp; Prawn Cocktail</b>   | 360 |
| <i>Bea Tollman's family favourite:<br/>crayfish &amp; queen prawns poached in a classic nage broth   mixed baby leaves   fresh avocado   lime segments   marie rose dressing</i> |     |
| <b>6 Medium West Coast Oysters Natural</b>   | 250 |
| <i>freshly shucked   lemon cheek   cracked black pepper   mignonette salsa</i>   |     |
| <b>Bea Tollman's Ceviche</b>   | 270 |
| <i>sustainable caught line fish   prawn   lime   soy &amp; sesame oil dressing</i>   |     |
| <b>Chopped Salad</b>   | 160 |
| <i>beetroot   bacon   carrots   celery   baby gem   avocado   creamy salad dressing</i>  |     |
| <b>12A Fresh Vegetable Salad</b>   | 160 |
| <i>mixed baby leaves   selected raw seasonal vegetables   house vinaigrette   avocado   green goddess sauce</i>  |     |



## STARTERS

Created by Executive Chef Christo Pretorius & His Kitchen Brigade

### **Prawn Pot Sticker** 165

*spicy coconut & thai curry veloute | pickled red onion |  
coriander shoots | crispy basil leaves |  
roasted prawn infused oil*

### **Barbequed King Oyster Mushroom** 155

*pearl barley risotto | artichoke puree |  
soy pickled shiitake mushrooms | spring onion oil |  
mushroom vinaigrette*

### **Saldanha Bay Mussels** 145

*smoked mussel crumbs | mussel chowder | confit leeks |  
compressed apple salad | cured lemon peel*

### **Smoked Venison Tartare** 180

*walnut & honey puree | seed & thyme cracker |  
parmesan oil | parmesan custard | pickled beetroot*

### **Yellowfin Tuna** 190

*trout roe | avocado puree | tiger's milk dressing |  
crispy seaweed rice paper |  
miso, ponzu & teriyaki sauce*



## MAIN COURSES

Mrs Beatrice Tollman's Classic Favourites

### Grilled Seafood Platter 2400

*west coast crayfish | prawns | medium langoustines |  
sustainable caught line fish | baby calamari |  
saldanha bay mussels in garlic butter |  
basmati rice | lemon butter sauce | peri-peri sauce*

### Prawn Stroganoff 265

*Bea's spin on the classic creamy dish | basmati rice*

### Grilled Sustainable Linefish of the Day 235

*grilled with lemon & butter | your choice of side \**

### Azure Steak

*beef fillet topped with cafe de paris butter | your choice of side \**

200g - 335

300g - 375

### Cape Malay Curry

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

Vegetable - 210

Chicken - 265

Prawn - 375

Chicken & Prawn - 330

---

**\* SIDES:** *creamed spinach | creamy mash potato  
roasted baby carrots | sauteed baby vegetables  
pommes frites*

---



## MAIN COURSES

Created by Executive Chef Christo Pretorius & His Kitchen Brigade

|  |     |
|--|-----|
| <b>Free Range Chicken</b>  | 235 |
| <i>braised chicken croquettes   young peas   carrot puree  <br/>sous-vide baby carrots   roasted chicken gravy</i>     |     |
| <b>Sustainable Hake</b>  | 255 |
| <i>crispy rice cake   cauliflower puree   soya beans  <br/>coriander   laksa sauce</i>                                 |     |
| <b>Pan Roasted Beef Rib Eye</b>  | 285 |
| <i>sour cream &amp; chive potato   smoked bone marrow aioli  <br/>onion rings   caramelised baby onions   beef jus</i> |     |
| <b>Springbok Loin</b>  | 290 |
| <i>oyster mushrooms   sauteed kale   roasted butternut  <br/>pumpkin seeds   venison demi glaze</i>                    |     |
| <b>Lamb Shank</b>  | 325 |
| <i>slow braised tomato tadka   yoghurt   pickled sultanas  <br/>potato mash   caponata vegetables</i>                  |     |
| <b>Oyster Mushrooms</b>  | 210 |
| <i>sauteed kale   roasted butternut puree   baked butternut  <br/>pumpkin seeds   chunky herb dressing</i>             |     |
| <b>Cauliflower Steak</b>   | 210 |
| <i>crispy rice cake   cauliflower puree   soya beans  <br/>coriander dressing   sultana relish</i>                     |     |



## SUSHI

### STARTERS

**Chef's Nigiri Selection  
& Salmon & Avocado Rolls** 350

*farmed prawn | Norwegian salmon | yellowfin tuna |  
sustainable fish | avocado | toasted sesame seeds*

**Yellowfin Tuna Tataki  
& Yellowfin Tuna Nigiri** 205

*momiji | spring onion | ponzu*

**Norwegian Salmon Tataki  
& Norwegian Salmon Nigiri** 250

*momiji | spring onion | ponzu*

### SIGNATURE DISHES

**Norwegian Salmon Rolls** 265

*spicy mayonnaise | spring onion |  
toasted sesame seeds | teriyaki sauce*

**Spicy Seared Yellowfin Tuna Rolls** 205

*mirin aioli | chives | spicy mayo |  
teriyaki sauce | avocado*

**Deep Fried Futomaki** 265

*yellowfin tuna | Norwegian salmon | farmed prawn |  
avocado | spring onion | cucumber | teriyaki*

**Surf & Turf Rolls** 295

*farmed prawn tempura | seared beef fillet |  
asparagus | spicy mayo*



## TASTING MENU

Created by Executive Chef Christo Pretorius & His Kitchen Brigade

**Choose 3-courses, or 5-courses from the selection below**

3 Courses - 565    5 Courses - 795

*including wine pairing*

3 Courses - 795    5 Courses - 965

### **Saldanha Bay Mussels**

*smoked mussel crumbs | mussel chowder | confit leeks |  
compressed apple salad | cured lemon peel*

- *Kleine Zalze Family Reserve Chenin Blanc*

### **Barbequed King Oyster Mushroom**

*pearl barley risotto | artichoke puree | mushroom vinaigrette |  
soy pickled shiitake mushrooms | spring onion oil*

- *Bouchard Finlayson Kaaimansgat Chardonnay*

### **Free Range Chicken**

*braised chicken croquettes | carrot puree | sous-vide baby carrots |  
young peas | roasted chicken gravy*

- *Thelema Sutherland Pinot Noir*

### **Springbok Loin**

*oyster mushrooms | sauteed kale | roasted butternut |  
pumpkin seeds | venison demi glaze*

- *Bouchard Finlayson Hannibal*

### **Passionfruit & Vanilla**

*buttery crumble | passionfruit tart | mascarpone mousse |  
custard mousse | vanilla bean curd | crispy meringue*

- *Vondeling Sweet Carolyn*



## VEGAN MENU

Created by Executive Chef Christo Pretorius & His Kitchen Brigade

### STARTERS

|  |     |
|--|-----|
| <b>12A Fresh Vegetable Salad</b>   | 160 |
| <i>mixed baby leaves   selected seasonal raw vegetables  <br/>fresh avocado   granny smith apple   lemon vinaigrette</i>   |     |
| <b>Vegan Chopped Salad</b>   | 160 |
| <i>beetroot   celery   carrot   cherry tomatoes   radish  <br/>baby gem lettuce   avocado   horseradish dressing</i>   |     |
| <b>Vegan Bowl</b>  | 160 |
| <i>chunky herb cous cous   grilled corn   roasted carrots  <br/>marinated chickpeas   tomato concasse   avocado  <br/>pumpkin seed crumble   cider &amp; mustard vinaigrette</i> |     |
| <b>Barbequed King Oyster Mushroom</b>  | 170 |
| <i>pearl barley risotto   artichoke puree  <br/>soy pickled shiitake mushrooms   spring onion  <br/>mushroom vinaigrette</i>   |     |

### MAIN COURSES

|  |     |
|--|-----|
| <b>Veggie Burger</b>   | 185 |
| <i>home-made veggie patty   avocado   baby gem lettuce  <br/>salsa fresca   vegan mayonnaise   crispy fries</i>          |     |
| <b>Cape Malay Vegetable Curry</b>  | 250 |
| <i>chickpeas   butternut   baby spinach   lentils   garden peas  <br/>served with basmati rice   sambals   poppadums</i> |     |
| <b>Cauliflower Steak</b>   | 225 |
| <i>crispy rice cake   cauliflower puree   soya beans  <br/>coriander dressing   sultana relish</i>                       |     |
| <b>Oyster Mushrooms</b>  | 225 |
| <i>sauteed kale   roasted butternut puree   baked butternut  <br/>pumpkin seeds   chunky herb dressing</i>               |     |





## DESSERTS

Mrs Beatrice Tollman's Classic Favourites

|   |     |
|---|-----|
| <b>Bea's Rice Pudding</b>   | 105 |
| <i>assorted candied nuts   caramel sauce</i>  |     |
| <b>Bea's Cheesecake</b>   | 160 |
| <i>vanilla cream   forest berry compote   berry gel</i>                                   |     |
| <b>Crème Brûlée</b>   | 130 |
| <i>vanilla cream brulee   shortbread</i>  |     |
| <b>Three Scoops of Ice-Cream</b>  | 130 |
| <i>vanilla<br/>chocolate<br/>strawberry<br/>honeycomb<br/>peppermint crisp<br/>coffee</i> |     |
| <b>Sorbet</b>   | 140 |
| <i>passionfruit<br/>coconut<br/>citrus</i>  |     |
| <b>Seasonal Fruit Plate</b>   | 135 |
| <i>freshly cut seasonal fruit   yoghurt   berry gel</i>                                   |     |



## DESSERTS

Created by Executive Chef Christo Pretorius & His Kitchen Brigade

### **Passion Fruit & Vanilla** 180

*buttery crumble | passion fruit tart |  
vanilla bean curd | mascarpone mousse |  
crispy meringue*

### **Citrus & Caramelised White Chocolate** 160

*candied citrus | apricot jam | swiss roll |  
burnt citrus & caramelised chocolate mousse |  
apricot & citrus jellies*

### **Chocolate, Matcha & Mint** 190

*chocolate brownie | mint caramel mousse |  
matcha meringue | cocoa crumble |  
matcha creme | whipped mint ganache*

### **Pumpkin & Coconut** 115

*spiced pumpkin fritter | candied pumpkin |  
spiced oat crumble | roasted pumpkin puree |  
coconut panna cotta*

### **Western Cape Cheese Board** 225

*boerenkaas | gorgonzola | traditional brie |  
toasted ciabatta | spiced red onion marmalade |  
seed crackers*