

"I can't describe the feeling. I am taken out of this world. I am South Africa's first MasterChef and that makes me so proud. We have a beautiful, beautiful country and through my love for cooking I've learnt to love this country. We are a rainbow nation. We have so much to be proud of! I love South Africa and that is why I am South Africa's first MasterChef."

Deena Naidoo



starter

- Salt & pepper calamari tubes
served with lime mayonnaise and spicy hoisin sauce R75
- Spicy seafood hot pot
prawn, mussel, calamari and salmon
in a rich tomato, chilli, garlic, hint of cream and herb sauce R160
- Grilled halloumi
sweet chilli pineapple marmalade R55
- Baked black mushrooms
with blueberry and melted Dalewood chilli brie R65
- Peri-peri chicken livers
malt beer, hint of chilli, lemon, coriander, dash of cream, garlic,
and chef's bread R69

salad

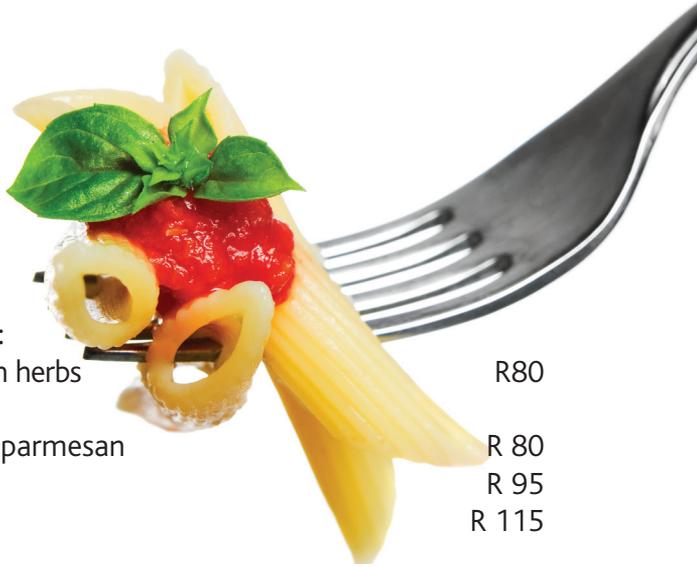
- Cajun chicken and avocado salad
feta cheese, cherry tomato, red onion and garden greens
with coriander dressing R75
- Garlic, balsamic and chilli prawns with mixed leaf salad
vine tomatoes, cucumber, spring onion, peppadews and feta,
with deglazed balsamic drizzle R95
- Oak smoked salmon trout salad
napped with honey and mustard dressing on lettuce,
micro herbs, peppers, cherry tomatoes and red onion R80
- Antipasta selection (serves 2)
Hot: grilled salmon, prawns, calamari, grilled halloumi, meatballs
Cold: artichokes, mushrooms, marinated peppers, Parma ham,
rocket with parmesan shavings R165

pizza

- Avocado and peppadew pizza
onion, tomato, mozzarella, feta and rocket leaves R89
- Aarya butter chicken pizza
tomato base, butter chicken, melted mozzarella R95
- Lamb pizza
Braised lamb shank, shredded, served with feta cheese glazed onion,
cherry tomato and mozzarella with rocket greens and balsamic glaze R110



main course



Spaghetti / penne with a choice of sauce: arrabiata with chilli, tomato, garlic and fresh herbs	R80
or	
basil pesto with olive oil, garlic, nuts and parmesan	R 80
with chicken	R 95
with prawns	R 115
Home-made burger, 100% pure beef with roasted onions, pickle, salad, melted mozzarella cheese	R90
add avocado	R10
add bacon	R15
Grilled fish of the day served with avocado and spring onion salsa seated on baby potato, green beans and black olive vegetables with lemon butter sauce	R160
Grilled salmon on vegetable and mash stack with roasted cherry tomatoes, rocket, pesto and balsamic drizzle	R175
King prawns grilled, fried, served with trio of sauces, lemon butter, masala and peri peri sauce	
6 x prawns	R115
12 x prawns	R220
Biltong spice crusted 250g beef fillet served with chakalaka and your choice of mushroom and pepper sauces	R160
650g T-bone steak served with your choice of mushroom or pepper sauce <i>please allow for 30-40 min. preparation</i>	R185
Red wine and rosemary braised lamb shank served on sweet potato mash with slow cooked glazed baby onion and green beans	R175
Char-grilled pork or lamb ribs bbq basted, served with a side salad or French fries	R155
Lamb rack grain mustard crusted rack of lamb, served with mash, sautéed vegetables and red wine jus	R180

curry

Butter chicken

Deena's award-winning mild chicken curry R135

'Deena's best' - a trio of curry

butter chicken, bean and prawn R159

Butter bean curry

butter beans cooked in an aromatic, spicy tomato and onion gravy R95

Prawn curry

succulent queen prawns cooked with our special blend of traditional Durban spices, simmered in a fragrant onion and tomato based curry sauce R180

The above dishes are served with a selection of condiments and jeera basmati rice or roti

dessert

Strawberry and rhubarb crème brûlée R55

Cape malva pudding

butterscotch brandy sauce and vanilla ice-cream R55

Chocolate mud pie

with a dash of Turkish delight R55

Chocolate fudge Picasso

loaded with chunks of fudge and Cape Velvet liqueur R55

Upside down cheesecake

with lemon curd R55

Selection of South African cheeses with preserves and water biscuits (serves 2) R95

Kindly be advised that our kitchen uses and stores the following food products that may cause an allergic reaction: milk, eggs, peanuts, tree nuts (such as almonds, cashews, walnuts), fish (such as kingklip, hake, salmon), shellfish (such as crab, calamari, lobster, shrimp, prawns), soy and wheat. In addition, please be advised that fruits and vegetables may contain seeds.

