

# LORD NELSON RESTAURANT MENU

Fresh West Coast Oysters <i>served with lemon/ mignonette and Tabasco - served 6   12</i>	185   305
Caviar <i>Served with potato blinis   egg   chives   onion sour cream and toast</i>	2 800
Caesar salad to share	180
Beef Wellington for two, carved table side <i>Served with roasted potatoes   seasonal vegetables   chef's salad jus and béarnaise sauce</i> <i>* Please allow up to 40 minutes to prepare.</i>	650
Hennessey Three C's Hennessey VSOP, chocolate delice and coffee served table side	150

## Chef's Choice Menu

2 courses R345 | 3 courses R420 | 4 courses R540

### First

Salmon tartare with lime seaweed crumble | rice cracker | kimchi and miso cured egg yolk | **F, GF**  
Ostrich carpaccio | smoked aubergine chutney | cracked chickpeas | chakalaka oil | sour milk wafers | **GF, D**  
Scallop and sweetbreads with prosciutto | cauliflower purée | capers and lime  
Tomato salad | smoked tomato Panna Cotta | artichokes | dried olives | pine nuts | **N, V, GF**  
Mango | paw-paw | nectarine salad | ginger and lime dressing | **N, V, GF**

### Second

Prawn and mussel saffron velouté | **s**  
Pea and broad bean risotto with a spekboom salsa verde | **V, GF**  
Pan-fried trout with dune spinach | pak choi | oyster sauce | tempura oyster | sesame | **SF**  
Hazelnut and sweet potato tortellini with sweet potato fondants and parmesan cream | **N, V**  
Pokora fried brinjal | caponata | chickpea purée | basil | **(V), GF**

### Third

Beef Tournedos with mushrooms | bacon | potato and seaweed espuma | **GF**  
Springbok loin | sweetcorn | spinach | nut and seed shank croquette | olive caper salsa | **N**  
Pan roast duck breast | duck leg sausage | broad beans | pea purée  
Grilled lamb loin | crispy lamb bacon | asparagus | slow cooked neck | nasturtiums | **GF**  
Roast Seabass with a parsley crust | braised fennel and a lemon butter sauce | **GF**

### Fourth

Raspberry and chocolate delice | tonka bean ice cream | brown sugar meringue | **D**  
Marinated pineapple carpaccio and coconut | pineapple sorbet | **v**  
Miso pecan nut tart | sour dough ice cream | sorghum popcorn | **N, D**  
Dark chocolate fondant with Amarula ice cream | **D**  
Selection of local cheese | preserves | bread and biscuits - surcharge of R55 apply | **D**

**(V)** Vegan | **V** - Vegetarian | **N** - Nuts | **F** - Fish | **S** - Shellfish | **GF** - Gluten Free | **D** - Dairy

Open Monday to Saturday from 18h30 to 22h00

10% service charge will be added to tables of 6 and more

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\*\* Menu is seasonal and subject to change.