

# Lord Nelson Restaurant

## Fresh West Coast Oysters

Served with lemon, mignonette and Tabasco  
6 | 12 oysters

170 | 285

## Caviar

Served with potato blinis, egg, chives, onion sour cream and toast

2 500

## Beef Wellington for two, carved table side

Served with roasted potatoes, chef's salad, seasonal vegetables,  
jus and béarnaise sauce

595

## Chef's Choice Menu

2 courses R325 | 3 courses R395 | 4 courses R510

### First

Sea trout mi-cuit with avocado, bitter greens and lemon  
Seared ostrich with salted spiced carrots, labneh, prune purée and green sorrel  
Sweetbreads with prosciutto, capers and red onion  
Roasted cauliflower salad, buffalo milk yogurt, cashew and sunflower seeds  
Cape wild green salad

### Second

Prawn and mussel saffron velouté  
Charred carrot and turnips with cashew and parsley tortelloni  
Roast seabass with a parsley crust and lemon butter sauce  
Pan fried trout with warm puy lentil salad and spekboom salsa verde

### Third

Tournedos rossini  
Springbok loin with baby beetroot, turnip and a olive caper salsa  
Duck breast with orange Grand Marnier sauce and new potatoes  
Grilled lamb loin with creamed barley and fine beans

### Fourth

Coconut and passion fruit dome with passion fruit sorbet  
Lemon curd slice, meringue shards, lemon sorbet with thyme crumble  
Salted peanut and chocolate mousse with gingerbread ice cream  
Coffee delice with malt and pecan nut ice cream  
Gruyere and Parmesan twice baked soufflé with apple pâte de fruit

Open Monday to Saturday from 18h30 to 22h00

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