



LORD NELSON

RESTAURANT



Soak up the atmosphere of our timeless dining room while savouring much-loved classics. The elegant, wood-panelled space dates from the hotel's inauguration in 1899. It was here that, in 1994, President Nelson Mandela welcomed the world's leaders for the first World Economic Forum ever to be held on African soil.

Admire the minstrels' gallery and the pressed ceilings depicting the history of the British Empire's South African colonies. Browse a menu of enduring favourites with a contemporary twist, such as Beef Wellington and Crêpes Suzette. Ideal for special occasions or simply to experience the unique old-world charm of this storied dining room.



FOOD ALLERGY INFORMATION

We have indicated vegan, vegetarian, dairy, gluten free and nut allergies on the menu.
For any other allergens, intolerances or special dietary requirements please
communicate these to your waitron.
All prices are quoted in ZAR

- | | |
|----------------|---------------|
| V - VEGETARIAN | S - SHELLFISH |
| VG - VEGAN | G - GLUTEN |
| N - NUTS | D - DAIRY |
| F - FISH | P - PORK |
| E - EGG | |

CLASSIC CHOICES

TERRINE

Consult with your waiter for more
information | N, E, GL

R125

FRESH WEST COAST OYSTERS

Served with lemon | mignonette
and Tabasco | S

R195 | 6 or R325 | 12

CAESAR SALAD

To share, finished table side | F,E,D,G

R195

STEAK TARTARE

Mixed table side | D,E,F
Starter R150 or Main R260

SMOKED SALMON

Rye croutes | horseradish cream with a
shaved fennel salad | F,D

R190

PRAWN COCKTAIL

Mary Rose dressing | Sauce Vierge S,D
R230

CAVIAR
(IMPERIAL HERITAGE)

served with potato blinis | egg |
chives | onion sour cream and toast

R2850



TABLESIDE

BEEF WELLINGTON FOR TWO,
CARVED TABLE SIDE

with jus and Béarnaise sauce | D,P,N,G

Please allow up to 40 minutes to
prepare. Subject to availability.

R710

HERB CRUSTED ROAST RACK
OF LAMB FOR TWO
CARVED TABLE SIDE

Mint jelly | olive caper relish | D,N,G

Please allow up to 40 minutes to
prepare. Subject to availability.

R820

ROASTED CHICKEN FOR TWO
CARVED TABLE SIDE

with sauce supreme | E,D,N,G

R610

Tablesides are served with cauliflower
mornay, fine beans, glazed carrots,
roasted potatoes and salad greens

CRÊPES SUZETTE FOR TWO
SERVED TABLE SIDE

vanilla ice cream | orange
Grand Marnier caramel sauce | E,D

R210

LOCAL CHEESE
TRAY

Selection of the finest cheeses,
preserves, bread and biscuits

R190

FIXED MENU PRICES

• 2 Course R395 • 3 Course R495 • 4 Course R595

APPETISERS

GIN CURED SEA TROUT

fennel | kelp aioli | remoulade |
rice cracker | F,D

OSTRICH CARPACCIO

prune purée | spiced semi-dry figs |
fresh figs | beetroot tabbouleh | D

FRESH ASPARAGUS

Cashew crème | toasted nuts & seeds |
Cape greens with a herb vinaigrette
VG,N

HEIRLOOM TOMATO SALAD

salted plums | olive pesto | burrata D, V



INTERMEDIATE



PRAWN AND MUSSEL BISQUE

saffron | rouille D,S, G

SCALLOP AND SWEETBREADS
WITH PROSCIUTTO

pea purée | pea salad | lime | capers
P, D, G

PAN-FRIED SEA TROUT

braised baby fennel | mango salsa |
tomato and fennel relish | F,P,D

CASHEW AND BUTTERNUT
TORTELLINI

korma sauce | curry leaf ‘confit’ |
butternut G,N,V

SUMMER SQUASH RISOTTO

Parmesan | grilled squash |
dune spinach
E,D, N

MAINS

BEEF TOURNEDOS FORESTIERE

mushrooms | bacon | new potatoes | D,P

SPRINGBOK LOIN

gorgonzola polenta cake | fermented
pear | roasted baby beets | pecan nuts
D,N

PAN ROASTED DUCK BREAST

Grand Marnier sauce | carrots
| grilled peach salad | D

GRILLED LAMB LOIN

fine beans | lemon crushed potatoes |
confit lamb neck | white onion purée | D

ROAST SEABASS WITH A
SOFT SPINACH CRUST

Masala roasted cauliflower |
curry leaf cream | D, G, F

BAKED BRINJAL

mushroom ragout | charred brinjal paste
| pickled onion and radish salad
VG, N

DESSERT

PEACH MELBA

poached peach | vanilla ice cream
| almond tuile | raspberries | E,D

DARK CHOCOLATE FONDANT

banana ice cream | E,D

STRAWBERRY TART

fresh cream | D, E

PANNA COTTA

mango salad | plum sorbet | D

AMARULA MOUSSE

D,E



FROM THE EARTH



TABLESIDE

TOMATO TARTARE FOR TWO MIXED TABLE SIDE

Served with activated charcoal melba
N,G

Starter R150 or Main R260

CAESAR SALAD FOR TWO MIXED TABLE SIDE

Baby gem lettuce | sunflower garlic
dressing | garlic croutons |
cashew parmesan | N,G

R195

BUTTERNUT WELLINGTON FOR TWO, CARVED TABLE SIDE

Mushroom duxelle | spinach |
smoked carrot | served with carrots,
green beans, potato and a green salad |
N,G

Please allow up to 40 minutes to
prepare. Subject to availability.

R495



FOOD ALLERGY INFORMATION

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All prices are quoted in ZAR

N - NUTS | G - GLUTEN

OUR 'FROM THE EARTH' MENU IS
VEGAN FRIENDLY

FIXED MENU PRICES

• 2 Course R395 • 3 Course R495 • 4 Course R595

APPETISERS

FRESH ASPARAGUS

Cashew crème | toasted nuts & seeds |
Cape greens with a herb vinaigrette | N

HEIRLOOM TOMATO SALAD

olive caper relish | basil | plums

INTERMEDIATE

CASHEW AND BUTTERNUT TORTELLINI

korma sauce | curry leaf 'confit'
butternut | N,G

MASALA ROASTED CAULIFLOWER

Cauliflower salad | crisps | N

TOMATO SOUP

Rouille

MAINS

BAKED MUSHROOM AND BRINJAL

spinach purée | mushroom salad

SUMMER SQUASH RISOTTO

grilled squash | nut and seed mix |
pumpkin seed hummus | N

DESSERT

COCONUT TART

with coconut sorbet

CARROT CAKE

with mango sorbet | G

FRESH CUT FRUIT



Lord Admiral Horatio Nelson

An inspirational leader and master tactician, Nelson packed an impressive amount into his short life.

He had a precocious start, joining the Royal Navy aged just 12 and being promoted to Captain by 20. In his teens he sailed to both Cape Town and Simonstown. Later, he won numerous battles around Europe, despite being blinded in one eye, losing an arm – and suffering chronic sea sickness.

Yet it was during his greatest triumph that he lost his life. Having defeated the combined French and Spanish fleet in the Battle of Trafalgar, he was fatally wounded by a sharpshooter.

In 1806, the property that would become Belmond Mount Nelson Hotel was up for auction. It was named in honour of the heroic British Admiral who'd died the year before.

1758-1805

