



Monday – Saturday ♦ Dinner served from 18:30pm – 22:00pm ♦  
10% service charge will be added to tables of 6 and more

## INTRODUCTION

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Our kitchen is all about a journey, a journey with many new and sometimes unexpected variables and it is for this reason that we come back inspired and motivated every day.

When a new dish is created it starts with one single idea that flows into the next idea and so the process continues, an evolution with a multitude of possibilities...

The foundation of our process starts with respect, respect for the ingredient, respect for the process, respect for the end product and respect for the guest.

The majority of our ingredients are sourced locally and prepared using a wide range of modern as well as classical cooking methods.

**Executive Chef - Rudi Liebenberg**  
**Chef de cuisine – Dion Vengatass**



Inquire about dining in the heart of the hotel kitchen at our Chef's Table Restaurant  
3 course lunch at R545 per person | wine pairing R935 per person  
5 course dinner at R820 per person | wine pairing R 1,395 per person | bookings essential

Reservations contact +27 (0)21 483 1948 or email [restaurantreservations.mnh@belmond.com](mailto:restaurantreservations.mnh@belmond.com)

[www.belmond.com/mountnelsonhotel](http://www.belmond.com/mountnelsonhotel)

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## STARTER

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<b>Beef carpaccio</b>	<b>145</b>
parmesan   chickpea purée   crispy beef tendon   oxtail croquette	
<b>Coal smoked tuna loin</b>	<b>135</b>
burnt brinjal and sesame paste   ponzu   sprout salad   miso aioli	
<b>Smoked confit chicken tortellini</b> ʳ	<b>100</b>
cauliflower purée   liver paté   crispy skin   parsley stems	
<b>Prawn Salad</b>	<b>165</b>
roasted corn   refried black beans   avocado   chipotle coriander   lemon chilli dressing	
<b>Vichyssoise</b> ¥	<b>90</b>
cold potato and leek soup   crispy leeks   rocket oil	
<b>Avocado and summer greens</b> ¥ ʳ	<b>130</b>
yoghurt dressing   toasted walnuts   fresh salted peaches	
<b>Grilled asparagus salad</b> ¥ ʳ	<b>160</b>
burrata   prosciutto   toasted pine nuts   aged balsamic andante olive oil	
<b>Pomegranate and baby beetroot salad</b> ʳ	<b>120</b>
green mango   raspberry   lime dressing	
<b>Fresh West Coast oysters</b>	
<b>6 /12 oysters</b>	<b>170 / 285</b>
lemon   mignonette   tabasco	
<b>Caviar</b>	<b>2,500</b>
potato blinis   egg   chives   onion   sour cream   toast	



## MAIN COURSE

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<b>Grilled grass fed beef fillet 250g</b>	<b>360</b>
hand cut fries   béarnaise sauce   crumbed bone marrow   chef's salad	
<b>Poached sea trout</b>	<b>280</b>
mussel velouté   seaweed   grilled tender stem broccoli   potato cooked in coal	
<b>Roast springbok loin <sup>1</sup></b>	<b>250</b>
chakalaka polenta cake   sweet corn purée   charred baby corn pulled braised shank	
<b>Peppered duck breast</b>	<b>250</b>
salted stone fruit   sweet and sour plum sauce   sprout salad sesame and ginger dressing	
<b>Grilled lamb loin</b>	<b>250</b>
slow cooked lamb neck   artichokes   fine beans fermented lime ricotta   fresh tomato jus	
<b>Pan fried fish of the day</b>	<b>250</b>
stir fried greens   radish salad   lemon butter emulsion	
<b>Prawn curry</b>	<b>350</b>
coconut rice   green mango atchar   buffalo milk curd   curry leaf lime dressing	
<b>Steamed mussels</b>	<b>190</b>
creamy white wine and parsley sauce   toasted sour dough French fries	
<b>Beef wellington for two carved table side</b>	<b>595</b>
served with roasted potatoes   seasonal vegetables   chef's salad jus and béarnaise sauce	
<i>* Advisable to pre-order or kindly allow 40 minutes for preparation.</i>	
<b>Morogo Ravioli <sup>2,1</sup></b>	<b>140</b>
grilled portabella mushroom   cashew cheese   baby marrow purée tempered chickpeas	
<b>Tomato and asparagus risotto <sup>¥</sup></b>	<b>140</b>
poached tomatoes   grilled asparagus   parmesan   green sorrel	



## DESSERT

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<b>Dark chocolate hazelnut</b> <sup>†</sup>	<b>95</b>
chocolate crèmeux   chocolate crème   hazelnut shortbread coco nib brittle   smoked hazelnut ice cream	
<b>Tonka bean, pear and popcorn</b>	<b>95</b>
tonka bean and white chocolate parfait   Sencha tea gel   pear gel caramel popcorn ice-cream	
<b>Blueberry, lemon and chocolate</b>	<b>95</b>
blueberry and lemon cheesecake   chocolate brownie   lemon curd meringue drops   lemon and blueberry sorbet	
<b>Peach, almond and basil</b> <sup>†</sup>	<b>95</b>
poached peaches   almond sponge   basil Pana Cotta   peach sorbet	
<b>Vegan mango and coconut</b> <sup>† ‡</sup>	<b>95</b>
mango and coconut torte   mango gel   coconut biscuit   mango salsa   coconut and vanilla sorbet	
<b>Cheese board selection</b>	<b>155</b>
selection of local artisanal cheese   home-made pickles preserves   breads   biscuits	