



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

INTRODUCTION

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



Inquire about dining in the heart of the hotel kitchen at our Chef's Table Restaurant
3 course lunch at R495 per person | wine pairing R850 per person
5 course dinner at R745 per person | wine pairing R 1,285 per person | bookings essential

Reservations contact +27 (0)21 483 1948 or email restaurantreservations.mnh@belmond.com
www.belmond.com/mountnelsonhotel



Winter Feast Menu

R325 per person

Menu option 1

Meze Selection

(for two people sharing)

Seafood and vegetable Fritto misto with aioli
Fresh mussels (subject to availability)
Grilled marinated vegetables | marinated olives and feta | hummus
Chicken liver parfait | pickles
Artisan breads

Menu option 2

Cheese fondue

(for two people sharing)

Main course selection

Grilled line fish
Crushed sweet potato and new potato with lemon butter sauce

Or

Slow roasted lamb neck
Polenta | green beans with a caper jus

Or

Mushroom risotto

Or

Grilled chicken breast
Chicken tortellini | sautéed mushroom | spinach celeriac | prosciutto

Tea and coffee with friandise

Available from the 1st of June to the 30th of September of 2017, Tuesday – Saturday from 18:30 to 22:30
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STARTER

Beef carpaccio parmesan charred brinjal paste pickled celeriac rocket	145
Hot smoked sea bass and sweet potato terrine pickled butternut barley and lentil salad sour fig dressing	130
Carrot and coriander soup served with fired caraway bread and labneh	100
Roasted chicken tortellini Mushrooms celeriac purée crispy skin	120
“Argentinian pink prawn curry”- starter or main option coconut rice green mango atchar buffalo milk curd curry leaf dressing	165 325
Antipasti platter for two selection of cold cuts spiced olives marinated grilled vegetables chicken liver parfait pickles preserves home-made Danish feta artisan breads	195
Mushroom carpaccio wilted dune spinach granny smith apple jun kombucha and caper vinaigrette bee pollen	130
Avocado and kale salad sour fig dressing spekboom shaved carrots	120
Raw beetroot, turnip and radish salad candied spiced nuts !Nara oil Eugenia berries	110
Fresh West Coast oysters lemon mignonette tabasco 6 / 12 oysters	170 / 285
Caviar potato blinis egg chives onion sour cream toast	2,500

Nuts n Vegetarian ¥ Vegan z

MAIN COURSE

Grilled grass fed beef fillet 250g	350
hand cut fries béarnaise sauce crumbed bone marrow chef's salad	
Pan fried red drum seabass	250
quinoa salad cracked chickpeas radish lime lentil purée	
Grilled springbok ⁿ	250
roasted baby beetroot gorgonzola pulled braised shank pomegranate pecan praline	
Pan fried duck breast	250
confit leg pierogi parsnip purée maple glazed root vegetable gibleet jus	
Pan roasted lamb loin	250
slow cooked lamb neck soft polenta burnt onion purée pickled onions fine beans	
Mushroom and zucchini terrine ^{z, ¥, n}	140
morogo tortellini stuffed zucchini flower baby marrow salad	
Beef wellington for two carved table side	550
served with roasted potatoes seasonal vegetables crisp greens jus and béarnaise sauce	
* Advisable to pre-order or kindly allow 40 minutes for preparation.	
Pumpkin risotto ^{¥, n}	140
squash cooked in coals toasted pumpkin seeds crispy onions sage butter	
Squash "linguine"	130
cashew cheese celeriac rice basil oil	
Steamed mussels	190
creamy white wine and parsley sauce toasted sour dough French fries	
*Subject to availability	
Pan fried fish of the day	230
crushed sweet potato stir fried greens lemon butter emulsion	

Nuts ⁿ Vegetarian [¥] Vegan ^z

DESSERT

Chocolate & coffee¹ chocolate crème aniseed meringue coffee and chocolate crumble coffee dolce de leche espresso ice cream	95
Passion fruit and banana¹ passion fruit crème vanilla sablé passion fruit curd ginger jelly banana & passion fruit sorbet	95
Toffee and vanilla² sticky toffee pudding vanilla crumble toffee sauce maple & coco nib sorbet	95
Ivoire chocolate and Tonka bean¹ roasted white chocolate parfait buckwheat blini hazelnut dacquoise pear and vanilla sorbet caramelised, pear squares	95
Malay sago pudding¹ pumpkin and cinnamon ice cream milk cardamom crisp naartjie curd	95
Chocolate fondue for two to share strawberries, chocolate brownie coconut ice marshmallow meringue, short bread	365
Cheese board selection selection of local artisanal cheese served with home-made pickles preserves breads biscuits	155
Nuts¹ Vegetarian[¥] Vegan²	
