KIPLING'S BRASSERIE

This menu has been created to reflect the freshest and, whenever possible, organic produce & ingredients.

As with seasons, our menus change accordingly, to reflect and showcase the wide variety - and sometimes - unusual items that we can obtain from our suppliers or markets.

Please enjoy the selection that we have prepared for you, accompanied with one of our excellent wines to compliment the dishes.

We wish you an enjoyable dining experience

Create your own 'food tasting' menu, carefully paired with our fine selection of wines

Five course tasting menu — R340.00 per person

Select 2 starters, 2 main courses and 1 dessert

Five course tasting menu (with wine) — R620.00 per person

Select 2 starters, 2 main courses and 1 dessert

Starters

Poached salmon — R90.00

Crisp green salad and soya reduction

Louis 57 Oosthuizen Chardonnay

Pumpkin velouté — R70.00

Creamy pumpkin soup, wild mushrooms,
toasted pumpkin seeds, pepper tuile and herb oil

Leopards Leap Chardonnay Pinot Noir

Beef tartar — R80.00

Beef fillet steak, sous vide egg yolk, cauliflower, beetroot,
micro greens, and potato and truffle parfait

Klein Constantia Cabernet / Merlot

Roasted duck — R80.00

Spiced duck breast, burnt orange, coriander salsa,
roasted corn and orange tuile

Tokara Chardonnay

Baby squid — R70.00

Grilled squid, tomato petals, lemon poached onion,
herbs and anchovy dressing

La Motte Sauvignon Blanc

Brown mushroom — R70.00

Grilled brown mushroom topped with creamed spinach,
feta and sundried tomato

Ken Forrester Petit Chenin Blanc

Sun International

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Signature Dishes

Beef — R170.00
Beef fillet, slow braised oxtail, parsnip purée, butternut fondant, blue cheese mousse, caramelized onions and marrow jus

De Grendel Merlot

Lamb — R180.00
Slow braised lamb terrine, herb encrusted lamb rack, sticky lamb rib, pea & mint purée, roasted garlic, onions and lamb jus

Highlands Road Pinot Noir

Pork — R110.00
Slow roasted pork belly, apple purée, burnt apple, red cabbage, honey glazed carrots, pork shin pie and crackling with cider-velouté

De Grendel Rosé

Roasted chicken — R130.00
Roasted chicken breast, asparagus, peas, wild mushrooms, smoked potato purée and foie gras sauce

Rupert and Rothschild Baroness Nadine Chardonnay

Fish — R130.00
Grilled sea bass, salsa verde, smoked roasted red pepper and tomato sauce, clams, squid, saffron potato balls and fennel purée

Cederberg Sauvignon Blanc

Pink risotto — R95.00
Beetroot emulsion, wild mushrooms, parmesan cheese and truffle oil

Simonsig Chenin Blanc

Pasta — R95.00
Parmesan and lavender tortellini, almonds, nutmeg and hearty butter sauce

Pierre Jourdan Tranquille

KIPLING'S BRASSERIE

The Butcher's Block

The Eastern Cape's finest red meats from trusted farms simply grilled and served with a choice of sauce and two sides

Beef Fillet 250 grams	R160.00	Beef Rump 250 grams	R145.00
Beef Sirloin 250 grams	R145.00	Beef T-Bone 400 grams	R165.00

Sauce of Choice

Mushroom
Pepper
Creamy garlic
Three cheeses
Monkey gland

Side Orders

Steakhouse fries
French fries
Onion rings
Sweet potato wedges
House salad
Roasted tomatoes
Market vegetables

Curry

Lamb curry — R160.00

Slow cooked lamb curry served with basmati rice, roti or naan bread and sambals

La Motte Syrah Viognier

Butter chicken curry — R160.00

Served with basmati rice, roti or naan bread and sambals

Haute Cabriére Chardonnay Pinot Noir

Chicken and prawn curry — R145.00

Served with basmati rice, poppadum and sambals

Leopards Leap Chardonnay Pinot Noir

Lamb biryani — R145.00

Served with dhal, saffron butter and spicy carrot salad

Tokara Cabernet Sauvignon

Tandoori beef — R160.00

Tandoori beef fillet, Bombay potatoes, mango chutney, dhal and naan bread

La Motte Syrah Viognier

Tandoori chicken — R145.00

Half chicken, marinated and cooked in our tandoori oven, served with spicy chips and a green salad

Cederberg Sustainable Rosé

Vegetarian — R110.00

Chickpea curry, tarka dhal, basmati rice, roti or naan bread and sambals

Cederberg Sauvignon Blanc

Sun International

KIPLING'S BRASSERIE

Dessert

Homemade ice cream — R70.00
Fudge, chocolate sauce, berry coulis and biscuit base

Allesverloren Port

Lemon meringue — R70.00
Meringues, rose toffee, coconut and lime ice-cream

Simonsig Chenin Blanc

Chocolate delice — R70.00
Smoked yoghurt, fudge, berry coulis, tuile biscuit and prune ganache

Guardian Peak Shiraz

Strawberry three ways — R70.00
Coconut panna cotta, strawberry gel, fresh strawberries and strawberry sorbet

La Motte Straw Wine

Banana parfait — R70.00
Caramelized bananas, nut brittle, banana and peanut butter ice cream and candied nuts

Leopards Leap Sauvignon Blanc

Kipling's Brasserie forest — R70.00
Tempered chocolate cylinder, hazelnut mousse, chocolate soil, berry coulis, meringue, mint soufflé and honeycomb

Moet and Chandon Brut Imperial