

Ginger



Welcome to Ginger - The Restaurant

We invite you to sit back, relax and enjoy the beautiful sights and sounds of the sea whilst our top-chef prepares you a delectable meal using the finest and freshest ingredients.

Ginger's heritage stems from The Bell Restaurant which was established in 1963. Ginger was built for the public and has evolved into a fusion between elegant chic and contemporary fine fare.

Indulge in our exquisite dishes and enjoy your dining experience with us...

The Ginger team

Starters

MEZZE PLATTER

Marinated aubergine and courgette, Kalamata olives, confit cherry tomatoes and feta, accompanied with Tzatziki and homemade bread - 80
Additional parma ham/or biltong - 30

ZUPPA DEL PESCATORE

Mediterranean tomato and fish soup, infused with saffron, garlic and thyme served with toasted homemade bread - 92

TRIO OF CARPACCIO

Fine slivers of South African Game served with fresh coriander, toasted sesame seeds and finished with a chive and lemon dressing - 92

CAJUN FRIED CALAMARI

Served on a bed of rocket with a crispy chorizo, mango and coriander salsa - 69

POACHED PRAWN SALAD

Served with fresh rocket, radish, orange scented butternut, pea and leek purée, and finished with prawn head oil vinaigrette - 92

CHAMOMILE CURED SALMON

Served with a citrus yoghurt dressing, radish, spring onions and crostini - 85

BETROOT AND CHOCOLATE RISOTTO (V)

Served with pickled mushrooms and finished with a Chevin & thyme mousse - 65

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, topped with sherry and truffle infused vinaigrette - 62

ESCARGOT

Snail's flambéed at your table with garlic, parsley and bacon served with homemade bread - 98

Salads

ROASTED CHICKEN, BACON AND AVOCADO SALAD

Roast chicken breast, crispy bacon dust, fresh avocado and tomato, set on fresh green leaves & drizzled with Ginger's house dressing - 95

CRISPY DUCK SALAD

Confit duck with fresh peaches, greens and a coriander soya dressing - 97

BUTTERNUT SALAD (V)

With green beans, toasted walnuts and sunflower seeds, crispy fried onions and dressed with Ginger's house dressing, accompanied with chevin goats cheese - 82

Vegetarian (V)

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, topped with sherry and truffle infused vinaigrette - 110

ROASTED VEGETABLE WELLINGTON (V)

Roasted baby marrow & peppers, wrapped in delicate puff pastry accompanied by feta, olive tapenade, smoked aubergine moutabal and finished with a ratatouille purée - 105

BETROOT AND CHOCOLATE RISOTTO (V)

Served with pickled mushrooms and finished with a Chevin & thyme mousse - 115

Poultry

ROASTED BREAST OF DUCK

Slow roasted breast of duck and confit duck risotto balls served with smoked carrot purée, stem broccoli, roast baby beets, finished with a thyme and beetroot velouté and crispy fried kale - 190

SEED CRUSTED CHICKEN BREAST

Crusted in black and white sesame seeds, accompanied with roast baby vegetables, butternut and potato gnocchi finished with a peppadew, rosemary and garlic cream - 130

CHICKEN ROULADE

Chicken breast wrapped in parma ham & filled with camembert cheese, served with crisp potato rosti, and a creamy chicken velouté - 140

Seafood

HAKE

Served with feta and lemon potato croquettes, buttered leeks, a pea purée and topped with caper black butter - 125

FRESH LINE FISH

Catch of the day - SQ

NORWEGIAN SALMON

Set on stir fried vegetables and Singapore noodles, finished with a radish, sesame salad and ponzo soya reduction - 210

SEARED TUNA

Accompanied with orange scented butternut, wilted baby spinach & Danish feta, topped with a fresh vanilla Puttanesca - 190

SEAFOOD PLATTER

Fresh grilled line fish, white wine and garlic mussels, Cajun fried calamari and queen prawns served with linguini and a choice of garlic butter, lemon butter or peri peri sauce - 295
Add a crayfish tail - 495

Shell Fish

QUEEN PRAWNS

7 Queen prawns in a crispy tempura batter served with pineapple, chilli jam and herbed basmati rice - 220

GRILLED QUEEN PRAWNS

Served with rice and a choice of lemon, garlic butter or peri peri sauce - 215

Grill Menu

BUTTER ROASTED VENISON OR OSTRICH

Served with truffle-infused sweet potato mash, wilted baby spinach and finished with raspberry and sage jus - 195

BILTONG INFUSED BEEF FILLET

Served with wild mushroom ragout, honey & cumin carrots, vanilla mash potato and chimichurri - 205

FILLET BASTILLE

Rolled in cracked green & black peppercorns served with garlic and herb baby potatoes & a béarnaise sauce - 195

CHATEAUBRIAND

For two (flambéed at your table)

Accompanied with oyster mushrooms, hand cut chips & a herb butter - 420

RUMP STEAK WITH ROASTED MARROW BONES

Grilled rump with garlic and rosemary roasted marrow bones, served with oven roasted tomatoes and hand cut chips - 195

CÔTE DE BOEUF

400g rib eye steak marinated in olive oil, garlic and rosemary grilled to perfection and accompanied by garlic and herb baby potatoes - 245

CHARGRILLED GRASS-FED FILLET OF BEEF

250g fillet accompanied by seasonal vegetables and hand cut chips - 175

CHARGRILLED GRASS-FED RUMP

350g rump accompanied by seasonal vegetables and hand cut chips - 175

Meat Selection

FIVE SPICED PORK LOIN

Chive creamed potato, grilled zucchini, sage apricot purée and salted baked baby carrots finished with apple brandy jus - 145

SLOW BRAISED LAMB SHANK

Served with garlic and white wine sautéed green beans, charred red pepper and gremolata couscous - 195

MOROCCAN SPICED LAMB RACK

Accompanied with wilted baby spinach, parsnip purée, apricot and coriander couscous finished with a port & thyme jus - 195

Side Dishes

CREAMED SPINACH WITH DANISH FETA - 30

BUTTERNUT - 30

GINGER HOUSE SALAD - 30

ONION RINGS - 30

HAND CUT FRIES - 30

MEDLEY OF SEASONAL VEGETABLES - 30

CREAMY MASH POTATOES - 30

GARLIC CROSTINI - 25

Sauces

BRANDY & PEPPERCORN - 30

BÉARNAISE - 25

GARLIC BUTTER - 25

Desserts

CRÊPES SUZETTE

Classic crêpes flambéed at your table with Cointreau, brandy, star anise and served with our homemade vanilla pod ice cream - 107

ROAST GINGER & THYME BRÛLÉE

Baked custard with a chard caramel crack and homemade almond biscotti - 58

HOMEMADE SPICE ROUTE ICE CREAM

Ginger, cinnamon, fennel & honey - 52

DECADENT CHOCOLATE GANACHE

Swiss chocolate ganache, strawberry sorbet, apricot purée, orange crumbs drizzled with a berry coulis - 64

LAVA PUDDING

Please allow 20 minutes.

A hot and sticky chocolate lava pudding, served with vanilla pod ice cream, on a citrus crumb - 68

Luxury Cheese Board & Port

Selection of superb locally produced cheeses served with biscuits and fresh fruit

Platter for 1 - 85

Platter for 2 - 150

Allesverloren, Riebeek West Port

A South African stalwart, velvety, youthful sweet flavours of ripe fruit, mocha & vanilla - 25

After Dinner Drinks

DON PEDRO'S

Signature Don Pedro's:

Butternut, Peanut Butter, Mojito, Chilli & Chocolate - 48

Classic Don Pedro's:

Amarula, Frangelico, Whiskey, Kahlua, Nachtmuzicht, Peppermint - 40

Cointreau, Ponchos, Amaretto, Drambuie, Galliano - 45

HOT BEVERAGES

Filter Coffee, Espresso - 25

Macchiato, Decaf - 22

Cappuccino, Latte, Double Espresso, Hot Chocolate - 28

Brandy Coffee, Kahlua Coffee, Irish Coffee - 45

Five Roses Tea, Peppermint, Rooibos, Fresh Mint Tea, Chamomile, English Breakfast, Earl Grey - 22

PREMIUM BRANDS

Whisky

Royal Salute	185
Johnny Walker Blue Label	185
Johnny Walker Platinum Label	100
Johnny Walker Gold Label	68
Laphroaig 10 year	72
Highland Park 12 year	68
Glenmorangie 10 year	68
Jack Daniels Single Barrel	68

Brandy

Hennessy XO	185
Hennessy VSOP	72
Van Ryn's Distillers Reserve 20 year	145
Van Ryn's Distillers Reserve 12 year	75
Courvoisier	68
Wild Turkey	60

Gin

Inverroche Verdant Gin	30
Inverroche Amber Gin	30
Inverroche Classic Gin	30

Vodka

Grey Goose Vodka	35
Belvedere Vodka	35



*"One of the very nicest things about life
is the way we must regularly stop whatever it is we are doing
and devote our attention to eating"*

~ Luciano Pavarotti & William Wright ~

