

## Coastal Bounty Tasting Menu

R400 / R600 with Wines

### Tuna Tataki & Abalone Ceviche

Soya Gel, Asian Salad, Ponzu Dressing, Daikon Radish  
Pecan Stream Sauvignon Blanc 2009

### Layers Of Ham Hock, Foie Gras & Smoked Eel\*

Hanepoot Gelée, Roast Walnuts, Variations Of Onion  
Fairview Viognier 2008

### Shellfish On A Beach

Ken Forester Petit Chenin

### Herb Crusted Karoo Lamb

Ratatouille, Pomme Puree, Braised Shoulder,  
Roast Garlic Jus  
De Meye Cabernet Sauvignon 2004

### Vanilla Pannacotta

Raspberry Sorbet, Peaches  
Graham Beck Brut Rosé NV

### Dark Chocolate & Cherry Gateaux

Almond Crumble, Tonka Bean Ice-cream  
Waterford Heatherleigh

For the enjoyment of the entire table only



## Autumn Dinner Menu

### STARTERS

#### Seafood Stuffed Calamari

Marinated Tiger Prawns, Saffron Potatoes, Lemon Dressing  
85

#### Layers Of Ham Hock, Foie Gras & Smoked Eel\*

Hanepoot Gelée, Roast Walnuts, Variations Of Onion  
110

#### Tuna Tataki & Abalone Ceviche

Soya Gel, Asian Salad, Ponzu Dressing, Daikon Radish  
100

#### Tomato & Goats Cheese Terrine

Aubergine Bruschetta, Tomato Fluid Gel, Tapenade  
70

#### Springbok Tartar

Avocado, Asian Mushrooms, Sesame Dressing, Quail Egg, Pickled Ginger  
75

#### Pan Seared Scallops\*

Cauliflower Puree & Tempura , Curried Raisin  
Dressing, Sweet Onion-caper Salsa  
95

Executive Chef: Peter Tempelhoff

Head Chef: Gideon Landman

All produce is locally sourced, except those indicated \*

### MAINS

#### Catch Of The Bay

Olive Potatoes, Seared Scallops\*, Grilled Artichokes,  
Tomato Fondue  
140

#### Pan Roast Mossel Bay Sole

Sautéed Lettuce & Samphire, Poached Oysters,  
Champagne Velouté, Crab Linguini  
175

#### Roast Duck Breast

Pearl Barley Risotto, Star Anise Poached Plums,  
Spiced Pumpkin, Hon Shemiji Mushrooms  
145

#### Herb Crusted Karoo Lamb

Ratatouille, Pomme Puree, Braised Shoulder, Roast Garlic Jus  
145

#### Grain Fed Beef Fillet

5 Spiced Oxtail Beignet, Bok Choy, Miso Consommé  
Tempura Spring Onions  
155

Sand is a non-smoking restaurant.  
Please place mobile phones on silent

### DESSERTS

#### Vanilla Pannacotta

Apple Jelly, White Chocolate Apple Bubble, Whisky Sabayon  
65

#### Hazelnut Mousse

Apple Jelly, White Chocolate Apple Bubble,  
Whisky Sabayon  
65

#### Dark Chocolate & Cherry Gateaux

Almond Crumble, Tonka Bean Ice-cream  
70

#### Stroh Rum & Macadamia Parfait

Banana-lime Sorbet, Coconut Espuma,  
Tropical Fruit Coulis  
65

#### Seasonal Fruits Sorbet

55

#### Trio Of Ice Cream Or Sorbet

55

#### Cheese Tasting Plate

House Chutney, Seasonal Fruit, Biscuits  
80

The Collection Cookbook is available to purchase at R250

