

A la Carte Menu

Appetizers

Calamari – R95

Succulent baby tubes, grilled in light garlic & lemon butter

Prawns – R125

Sautéed with garlic and chili
Sautéed with Naçionale sauce

Black Mussels – R95

Prepared in a white wine velouté with a touch of paprika

Trinchado – R105

Pan-fried cubes of lean fillet of beef, served with a tangy, lightly spiced sauce

Chicken Livers peri-peri – R95

Grilled in lemon butter and served with a mild peri-peri basting

Prawn Cocktail – R120

Steamed prawns and avocado, beetroot topped with our homemade Cognac cocktail sauce

Escargot – R95

Infused in a creamy garlic butter

Oysters – from R28

Beef Carpaccio – R120

Thinly sliced served with crisp shallots, wild rocket, Pecorino Romano crisp

Pan Seared Scallops – R250

Served on spring onion risotto and corn puree

Wild Mushroom Ravioli – R95

Served with asparagus spears and Cep cream sauce

Salads

Caramelized Pear & Almond Salad – R95

Fresh pears and almonds caramelized and drizzled with a creamy Dijon mustard dressing

Caprese Salad – R120

Sliced fresh mozzarella, tomatoes and sweet basil, seasoned with salt and olive oil

Soup

Prawn Soup – R95

Prawn and shiitake mushroom served in a seafood and coconut broth

Roast Butternut and Cumin Soup – R80

Mains

Shellfish

Prawns

Butterfly grilled to our long-standing recipe

Queen Prawns – R280

King Prawns – R340

Medium Tiger Prawns – SQ

Giant Tiger Prawns - SQ

Mozambican Prawn curry – R270

A flavour some mild curry, with coconut and coriander

Langoustines – R840

The sweetest of all shellfish... Grilled in lemon butter and lightly brushed with garlic

Lobster – R590

Grilled in lemon butter and lightly brushed with garlic

Lobster Thermidor (when available) – R650

Lobster loosened from the shell and sautéed with cream, cognac, black cherries and topped with a parmesan au gratin

Seafood platter for two – R990

Baby lobster, prawns, langoustines, line fish, calamari and mussels prepared in our unique recipe

Line Fish

Line Fish with Creamy Prawn Sauce – R270

Grilled

Line Fish with Lemon Butter – R240

Line Fish Naçionale – R290

Grilled and served with seared scallops and black shell mussels with Mozambique Naçionale sauce

Baby Kingklip Lemon Beurre Blanc – R270

Served on the bone with shrimp fried rice and panache of vegetables.

Salmon Teriyaki – R290

Norwegian Salmon marinated in teriyaki, grilled, served with mash and drizzled with a sweet soya and sesame dressing

Pigalle Platter – R520

Delicious combination of prawns and langoustines grilled in lemon butter and lightly brushed with a garlic marinade

Shellfish Platter – R650

Combination of baby lobster, prawns and langoustines grilled in lemon butter and lightly brushed with a garlic marinade.



Pigalle





A la Carte Menu

Grills

All grills served with a choice of French fries or
Mash potato

Rib eye – R270

Beef Fillet – R260

Prime Rib – R320

600g Sirloin on the bone, rubbed in sea salt,
black pepper and mustard seeds

Whole Baby Chicken – R250

Marinated in fresh garlic, chili and served
with a side salad and fries

Meat

Springbok Loin – R270

Grilled and served on basil mashed potato,
wilted spinach, sautéed wild mushrooms and
port wine

Lamb shank – R290

Slowly pot-roasted in a jus, served with
mashed potato and vegetables

Sides

Side Vegetables – R50

Garlic Roll – R25

Side Vegetable Risotto – R60

Creamed Spinach – R60

Shrimp Fried Rice – R60

Sautéed Spinach – R60

Mashed Potato – R50

Side Salad – R65

Dessert

Pavlova – R85

Crème Chantilly, tropical fruit with a passion
fruit coulis

Baked Cheesecake – R85

Marbled chocolate and vanilla seed
cheesecake with white chocolate ganache

Hot Malva Pudding – R85

Smothered in crème anglaise

Chocolate Fondant – R85

Served with Pistachio ice-cream

Crème Brûlée – R85

Served with nut biscotti

Panacotta – R85

Chilled vanilla infused cream with seasonal
fruit, fresh mint, and an orange reduction

