



Specials

Platter

R790 per platter

Pigalle Seafood Platter (for 2) Includes 2 natal lobster, prawns, line fish, calamari, and mussels, prepared in our unique recipe.

Set Menu

2 courses R345 | 3 courses R395

APPETISERS

Roast Butternut and Cumin Soup Served with pecans and sour cream

Oysters - 3 With a lime and chilli dressing

Black Mussels Prepared in a creamy velouté with a touch of paprika

Calamari Succulent baby tubes, grilled in a light garlic and lemon butter

Chicken livers Peri-peri Grilled in lemon butter & served with a mild peri-peri basting

MAINS

Queen Prawns Grilled in Lemon Butter and lightly brushed with garlic

Sirloin Served with chips OR mashed potato and your choice of a Mushroom OR Pepper sauce

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

Line Fish Teriyaki Line Fish marinated in Teriyaki, pan seared served with mash and drizzled with a sweet Soya and sesame dressing

Vegetable Curry

DESSERT

Crème Brulée Served with homemade Biscotti

Malva Pudding Served with a crème Anglaise

Chocolate Mousse



Two Course | Starter and Main or Main and Dessert | Per Person | No Sharing
Three Course | Starter, Main and Dessert | Per Person | No Sharing
Available Monday to Thursday | Terms & Conditions Apply