

B L U E S

R E S T A U R A N T & B A R

- BREAKFAST -

Bistro Breakfast (Per person)

- choice of any cold and/or hot option
- cranberry juice, pineapple juice or orange juice
- coffee or tea

Cold

Health Breakfast

Home-made muesli, full cream plain yoghurt and a drizzle of honey

Croissant

Served with butter, jam and cheese

Smashed Avocado on Toast

Served with beetroot puree', cherry & English tomatoes, feta cheese, baby spinach and a choice of bread

Seasonal Fruit Plate

Hot

Abalone Grilled Breakfast

Bacon, pork or beef sausage or cheese griller, tomato, mushrooms, hash brown, onions, baked beans and eggs of your choice

Eggs Benedict

English muffin, salmon or bacon, poached eggs and Hollandaise sauce

Eggs Florentine

English muffin, baby spinach, poached egg and Hollandaise sauce

Omelets

Choice of fillings: bacon, salmon, cherry tomato, mushroom, baby spinach, onion, peppers, cheese

Tea & Coffee

Tea On Offer

Ceylon
Earl Grey
Green Tea
Rooibos
Camomile
Peppermint

Coffee On Offer

Americano
Espresso
Latte
Chai Latte
Cappuccino
Red Cappuchino
Filter
Macchiato
Hot Chocolate



- STARTERS -

Bitterballen

A Dutch delicacy filled with beef ragout accompanied by Dijon mustard

R85

Guacamole & Tortillas (VG)

A duo of avocado and beetroot guacamole, served with jalapeño pico de gallo and pineapple salsa.

R95

Hummus & Tortillas (VG)

Smooth chickpea and beetroot hummus, drizzled with olive oil and topped with roasted cashew nut crumble, served with tortillas.

R95

Edamame Beans

Steamed edamame beans, lightly seasoned with Maldon sea salt, soy sauce, sesame seeds.

R95

Korean Chili Chicken

Crispy chicken bites, served with aromatic cream and a seven-spice cashew crumble.

R145

Patagonian Calamari

Tender calamari, fried or grilled, served with miso aioli and togarashi spice.

R135 / R270

Mozambican Prawns

Grilled prawns marinated in Thai chili and garlic, served with pickled ginger and avocado salsa.

R145 / R290

Tempura Kingklip Goujons

Crispy tempura-battered kingklip strips, served with beetroot aioli and a sesame cucumber noodle salad.

R130

Beef Carpaccio

Thinly sliced beef seasoned with biltong spice, topped with tempura onion, caper popcorn, horseradish parfait and pickles.

R155

West Coast Mussels

Fresh mussels cooked in a lemongrass and ginger coconut milk broth, garnished with red onion, sesame seeds, pickled ginger and coriander.

R135 / R270

- UCHU NIKKEI JAPANESE
FUSION SUSHI -

Peruvian Tuna Roses

4 pieces topped with tuna tartare and miso sauce.

R105

Peruvian Salmon Roses

4 pieces topped with salmon tartare and miso sauce.

R105

Gambas Desmenuzada

4 pieces with kimchi, pickled ginger, crumbed prawn, caviar, miso and teriyaki.

R160

Volcano Salad

A bold mix of Norwegian salmon, black rice, pickled cabbage, and crispy tostadas, tossed in zesty nuoc cham and finished with a smoky chipotle dressing.

R195

Crispy Aji Crudo

4 pieces with sesame tuna tartare, mushroom, crispy mint and pickled jalapeño.

R115

Verdures Roll (VG)

8 pieces with butternut, cucumber, avocado, roasted red pepper and teriyaki.

R165

Acevichado Roll

8 pieces with tempura prawn, avocado, and cucumber, topped with tuna, salmon and avocado.

R195

- SIDES -

Truffle Potato Fries

Potato fries or sweet potato fries, served with Grana Padano.

R75

Fragrant Rice

R75

- SALADS -

Teriyaki Free-Range Chicken

Grilled teriyaki chicken served over avocado, creamy feta, hummus and roasted seasonal vegetables.

R170

Blues Classic Salad

A hearty mix of crisp greens, tomato, egg, avocado, feta, red onion and crispy bacon, tossed in a zesty lemon thyme dressing. Add grilled halloumi or free-range chicken R65

R165

Volcano Salad

A bold mix of Norwegian salmon, black rice, pickled cabbage, and crispy tostadas, tossed in zesty nuoc cham and finished with a smoky chipotle dressing.

R195

Peppery Green Salad

A fresh blend of peppery greens and crisp lettuce, dressed with a light lemon olive oil emulsion and topped with Grana Padano.

R75

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- MAINS -

Paternoster Crayfish Thermidor

R750

A classic seafood dish with crayfish and prawns in a white sauce, served with Parmesan, Mediterranean vegetables, fragrant rice, and a fresh garden salad.

Free-Range Chicken Roulade

R275

Rolled chicken breast filled with mushroom mousse, served with cauliflower purée, spinach, and a truffled sauce.

Grilled Paternoster Crayfish

R600

Locally sourced crayfish, grilled with lemon butter and garlic, accompanied by fragrant rice, a garden salad, and Mediterranean vegetables.

Wild Mushroom Risotto (V)

R245

A risotto made with wild mushrooms, parmesan shavings, and a hint of sesame seed oil.

Teriyaki Pork Belly

R270

Slow-cooked pork belly, served with wasabi mash, popcorn capers, baby carrots, grilled broccoli, and teriyaki sauce.

Green Thai Seafood Curry

R305

A fragrant Thai seafood curry with prawns, calamari, mussels, and fish, served with fragrant rice and pineapple radish salsa. Paired with a chai gin cocktail.

Aubergine Parmigiana (V)

R230

Layered aubergine baked with pomodoro sauce, buffalo mozzarella, parmesan and basil pesto.

Pistola Beef Sirloin on the Bone

R320

A succulent, bone-in sirloin steak, expertly grilled to enhance its deep, natural flavours. Served with potato hash brown, confit onion, baby marrow, salt-baked tomato and a green peppercorn sauce.

Line Fish of the Day

R295

Grilled fish, served with minted peas, baked broccoli, and lemon tiger's milk.

- DESSERT -

Citrus Cheesecake (Sugar Free)

A light and zesty cheesecake, served with berry coulis and seasonal berries.

R110

Amarula Crème Brûlée

A velvety vanilla custard infused with Amarula, topped with a caramelized sugar crust, served with fresh berries and vanilla ice cream.

R105

Hand-Crafted Ice Cream

A delicious selection of hand-crafted ice creams with rotating seasonal flavours.

R70

Artisanal Cheese

A curated selection of artisanal cheeses, accompanied by preserves, fresh fruit and toast.

R195

Valrhona Chocolate Brownie

A rich Valrhona chocolate brownie, served with burnt marshmallow, pecan crumble and vanilla Chantilly.

R115

B L U E S

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- SET MENU -

Starters

Bitterballen

A Dutch delicacy filled with beef ragout accompanied by Dijon mustard.

Sushi

Chef's selection of our Nikkei Sushi.

Mains

Sirloin Steak Au Poivre

Seared Grass-fed, peppercorn sauce, cherry tomatoes, baby potatoes, seasonal vegetables.

OR

Oven-Roasted Kingklip

Minted peas, baked broccoli, lemon tiger's milk.

Dessert

Citrus Cheesecake (Sugar Free)

Strawberry purée, seasonal berries.

OR

Amarula Crème Brûlée

Fresh berries, wild berry compote, vanilla ice cream.



- LITTLE ONES -

Burgers

Grilled Beef Burger

Cheese, baby salad leaves, served with fries.

R175

Crumbed Free-Range Chicken Burger

Baby salad leaves, tomato, served with fries.

R165

Toasties

Free-Range Chicken Mayo

Baby salad leaves, served with fries or salad.

R165

Ham & Mozzarella

Served with fries or salad.

R145

Classic Cheese & Tomato

Served with fries or salad.

R125
