

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

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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

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Beer

Black Label	R25
Castle Lager/Lite	R25
Windhoek Lager	R30
Heineken	R30

Draught

Windhoek Draught	R30
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Blended Brandy

KWV 3 yr old	R25
KWV 5 yr old	R30
Richelieu	R18

Potstill Brandy

KWV 10 yr old	R30
Oude Molen XO	R120
Voorkamers	R60
Van Ryns 10 yr old	R45

Rum

Bacardi Rum	R25
Captain Morgan	R20
Spiced Gold	R20
Malibu	R20

Blended Whisky

Bushmills	R40
Jameson	R30
Johnnie Walker Red Label	R25
Johnnie Walker Black Label	R35

Gin

Bombay Sapphire	R22
Tangeray	R27
Gordons	R15

Cider

Hunters Dry	R30
Hunters Gold	R30
Savannah Dry/Lite	R35
Savannah Lemon	R35

Cognac

Remy Martin VSOP	R80
Bisquit	R55

Olof Bergh	R18
Klipdrift	R15
Klipdrift Premium	R18

Van Ryns 12 yr old	R65
Van Ryns 15 yr old	R75
Van Ryns 20 yr old	R175


Single Malt

Langavulin 16yr	R130
Dalwhinnie 15yr	R120
Oban 14yr	R90
Caolila 12yr	R75

Bells	R20
J&B	R20
Jack Daniels	R25
Jack Daniels Honey	R25

Spirits

Smirnoff Vodka	R17
Mainstay Cane	R17
Grey Goose Vodka	R45

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Craft Gin

Musgrave Pink	R38	Inverroche Classic	R35
Wilderer Fynbos	R30	Inverroche Amber	R45
Hope Mediterranean	R35	Inverroche Coco Carissa	R60

Cordials

Lime	R5	Lemon	R5
Passion Fruit	R5	Blueberry	R5
Kola Tonic	R5		

Liqueurs

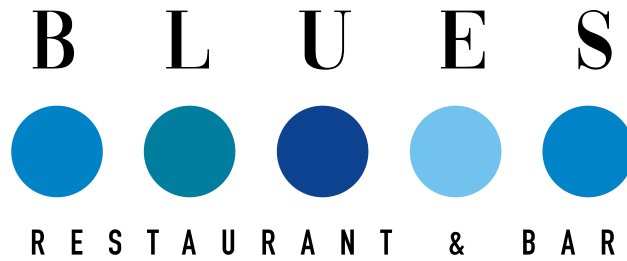
Amarula	R22	Martini Dry	R20
Bailey's	R25	Disarano	R38
Cape Velvet	R20	Jagermeister	R35
Frangelico	R30	Drambuie	R38
Kahlua	R30	Van der hum	R35
Cointreau	R38	Butlers Blue	R20
Archers Peach	R20	Bols triple sec	R22
Archers Cranberry	R20		

Soft Drinks

Coca Cola	R25	Apple Juice	R30
Coca Cola Zero	R25	Cranberry Juice	R35
Soda	R25	Appletiser	R35
Tonic	R25	Grapetiser	R35
Ginger Ale	R25	Boss Lemon Ice Tea	R30
Lemonade	R25	Boss Peach Ice Tea	R30
Dry Lemon	R25	Boss Berry Ice Tea	R30
Sprite	R28	Red Bull	R45
Orange Juice	R30		

- COCKTAIL MENU -

Bloody Mary vodka, tomato juice	R110
Blues Splash malibu rum, blue curacao & lemonade	R99
Margarita tequila, triple sec & lemon juice	R120
Espresso Martini vodka, kahlua & espresso	R95
Strawberry Daiquiri rum, lime juice & strawberries	R99
Mojito rum, fresh mint, lime, soda	R105
Martini Bianco Spritz martini bianco, cap classique & soda	R105
Tequila Sunrise tequila, grenadine & orange juice	R130
Long Island tequila, rum, triple sec, vodka, gin & cola	R125
Aperol Spritz aperol, cap classique & soda	R120
Negroni gin, campari & martini rosso	R115



- FINE WINE SELECTION -

We at Abalone House take pride in offering you a selection of the Cape's finest wines, which we have sourced from emerging and established estates with a view to complementing our food and ambience. Our staff are on hand to assist you with your selection and there is a copy of the latest Platter's Wine Guide available should you require further information.

CORKAGE POLICY

An amount of R65 will be levied per 750ml of wine brought into our restaurant.

WINE COMPETITIONS AND AWARDS

Many of our wines will have an award reference on the label/bottle. Over the years, the South African wine industry has grown to the extent that there are now no fewer than 30 annual wine competitions/Challenges and Awards. A brief description of some of these awards can be found in our current edition of the Platters Wine Guide.

WINES WITH OUR DAILY MENU

Combining good wine with good food might seem a daunting task for some, but the good news is the rules are not as strict as one would expect. Ultimately, what one would like to achieve, is a third flavor that surpasses each individual taste, and in so doing, offers our palates the essence of a taste experience.

Our chef at our restaurant designs a menu daily that is simply bursting with flavours, offering exciting options for everyone. The key to successful food and wine pairing is seeking to achieve a balance in your personal tastes. Our wine stewards have a deep passion for wine and food, and are available to assist you with your decision for our daily menu.

All wines are subject to availability and vintages may change due to demand.

Prices are inclusive of VAT.

All wines are 750ml unless otherwise stated.



SPARKLING WINE • CAP CLASSIQUE

White

De Grendel Proposal Hill Brut Rosé R585

A creamy palate with playful bubbles delightfully uplifting the flavours of strawberry, blueberries, subtle baking spices and raspberry fruit.

Pierre Jourdan Blanc de Blancs R545

The palate is soft, rounded and complex with lime and orange characteristics, baked apples, hints of spice, toast and vanilla ending with a delicate, lingering finish

L'Ormarins Brut Classique R110/R430

The palate is distinctly fruity with green apple, cinnamon, biscuit, and light pear drop. A good vibrancy and crisp acidity balances the ripe fruitiness, creamy and textured on the palate

Rose

L'Ormarins Brut Classique Rosé R110/ R430

Brimming with bright raspberry and strawberry flavours, with a hint of peppery spice, rich, creamy lees and toasted biscuit flavours.

WHITE WINE

Blends

Haute Cabrière Chardonnay Pinot Noir R240

Vibrant citrus fruits, underlined by a firm acidity, with an abundance of white peach, litchi and red berry fruits fill the palate.

Buitenverwachting Sauvignon Blanc Chardonnay R225

A melange of flavours including green figs, gooseberries and melon fill the palate providing a citrus finish on this dry, full bodied wine.



Sauvignon Blanc

Klein Constantia R390

Aromas and flavours of citrus and stone fruit fill the entry. The palate is richly textured, fresh and complex with a bold minerality - a pure expression of Sauvignon Blanc. Filled with flavours of lemon, white peach, nectarine and herbal subtlety. The wine concludes with a long, crisp flinty finish.

Diemersdal Reserve R325

The finely structured palate is complex and full flavoured with citrus, green herbs, asparagus and slate, rounded out with a creamy texture.

Cederberg R295

Expressive flavour packed palate with vibrant Cape gooseberry, passion fruit, pineapple, kiwi and touches of lime mingle with tingling acidity with a clean finish of Granny Smith green apples.

Arniston Bay R70/ R195

Crisp, refreshing and brimming with bright aromas of passion fruit, white peach and lime, the expressive Arniston Bay Sauvignon Blanc is classic and vibrant.

Chenin Blanc

Simonsig Langbult Steen R485

A complex and fruity wine, the palate's tangy acidity and light, creamy texture displays white pear, lime and green apple flavours.

Great Heart Swartland R285

A textured palate with flavours of green and yellow citrus, stone fruit and hints of flint and a full, leesy mouthfeel.

Marras Swartland Los Tros R70/ R195

On the palate, lemon, apricot and pear skin flavours are complemented by a crisp acidity and a round mouthfeel



Chardonnay

Cape of Good Hope Serruria R485

A fresh palate with nectarine, citrus, hints of zesty citrus, and vanilla oak nuances. A rounded and textured mouthfeel with a lingering marmalade finish.

De Wetshof Calcrete R278

Calcrete Chardonnay is exclusive to the limestone-rich wine appellation between Bonnievale and Robertson. Crystalline in character, with nuances of wet stones, a saline palate and oyster shell minimalism; all highlighted by a linear unwooded profile.

Le Bonheur R85/ R235

Elegant and balanced with flavours of citrus blossoms, melon and white peach supported by a touch of oak.

Pinot Grigio

Terra del Capo R75/ R205

Lime, peach and nectarine provides a brightness on entry, that continues on the palate with succulent nectarine, white peach and quince flavours. The light, vivacious palate is completed by refreshing balancing acidity. Easy drinking, with a subtle lemon and zesty freshness on the pithy finish.

ROSÉ WINE

Delaire Graff Cabernet Franc R395

The deliciously dry and elegantly restrained palate has good acidity and fruity flavours of ripe strawberries, cherries, cassis and candyfloss.

Warwick The First Lady R225

Ripe and juicy strawberries evolve on the fruit forward palate, with peaches, red cherries and bursting with flavours of zesty citrus, finishing dry, with a hint of strawberries and cream.

Arniston Bay R65/ R188

The rosé boasts a fresh entry, with alluring flavours of pomegranate, grapefruit and fragrant lemon blossoms.



RED WINE

Pinotage

De Grendel Amandelboord R595

Luxurious and full palate of blackberry, cherry, sweet clove and vanilla oak with a sprinkling of almond and trimmed cigar.

L'Avenir R330

Flavours of crushed pomegranate, juicy plums are complemented by a sweet spiciness and smooth lingering finish.

Stellenbosch Vineyards R75/ R210

A velvety palate with black and red berries, featuring spicy undertones of cinnamon. The dense fruit and integrated wood holds delightful balance.

Cabernet Sauvignon

Cederberg R585

Structured and layered palate filled with a combination of mint leaves, spicy pepper and red and black berries, is restrained and elegant throughout.

La Motte R360

Ample blackcurrant, violets and mint, with a touch of plum suffuse the rich palate, full bodied with notes of cedar and a ripe, fleshy texture.

Tokara R105/ R310

The palate is packed with brambles, berry coulis, dark cherry and subtle cassis, interwoven with light toasty nuances, complemented by underlying notes of raw tobacco and baking spices.

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Merlot

De Grendel R395

The medium-bodied palate, is bursting with fleshy plums and cherries, underpinned by earthy flavours of tobacco and liquorice and caressed by hints of creamy chocolate.

Diemersdal R295

Layers of flavours on the integrated palate - ripe blackberries, dried fruits, undertones of cedarwood, vanilla, mint and spice.

Leopard's Leap R65/ R175

Prominent red fruits of raspberry, cherry and hints of blueberry fill the palate, with subtle sweet oak nuances.

Shiraz

De Grendel Op Die Berg R650

Strawberries and red cherries emerge on the palate, with hints of forest mushroom.

La Motte R410

An exciting, fresh wine with the added dimension of yeasty citrus and brioche followed by nuts and fine bubbles.

Arniston Bay R70/ R195

A balanced, spicy and floral wine bursting with alluring flavours of raspberry, liquorice, and white pepper.



Red Blends

Rupert & Rothschild Classique R470

The layered palate has alluring plush black fruit flavours, earthy notes and pencil shavings with smooth, silky textured tannins sustaining spice, tea leaf and dark chocolate nuances.

Saronsberg Seismic R405

Ripe juicy flavours of cassis and red berries are mouth-filling and backed with integrated spice, structured and well balanced, ending with a full-bodied, elegant finish.

Le Bonheur Prima R95/ R275

Medium to full-bodied wine with a palate that reveals cigar tobacco, cherries, pencil shavings and plum flavours.

CAPE PORT • BY THE GLASS

Donkiesbaai Hooiwijn R778 (375ml)

Generous flavours of apricot, mango, beeswax and notes of salted caramel, adding texture and a mouthcoating richness.

Pierre Jourdan Ratafia R370 (375ml)

A heady and warming mix of honey, almonds, ripe spanspek melons, limes and vanilla overtones fill the full bodied palate, with the mouthfeel having a lovely, creamy texture.

POTSTILL BRANDY • BY THE GLASS

Boschendal XO R90

Tokara XO R85

Van Ryns 10 years R50/ 12 years R65/ 15 years R85