



*Bijou*  
Restaurant

LUNCH

# STARTERS

## Crumbed Chicken • R110

Chicken Breast Bites | Succotash | Guacamole | Popcorn Dust | Sticky  
Sweet and Sour Dressing

## Umami • R135

Vietnamese Poached Prawns | Baby Spinach | Miso Aioli | Avocado |  
Parmesan | Yuzu Dressing

## Butternut Salad • R95

Roasted Butternut | Cucumber | Broccolini | Red Onion | Feta Crumble |  
Peppers | Garden Greens | Classic Dressing

## Soup • R95

Chef's choice soup of the day served with freshly Baked Garlic Roll

## Camembert Parcel R100

Creamy Camembert Cheese | Flaky Phyllo Pastry | Berries of the Forest  
Coulis

## Smoked Salmon and Avocado Roulade • R125

Cream Cheese and Avocado rolled in Smoked Salmon | Pickled Cucumber  
| Tropical Salsa and Yuzu Dressing

# MAINS

## Bijou Burger • R175

Seeded Bread Roll | Homemade Karoo Lamb Patty | Guacamole | Cheese |  
Peppers | Caramelized Onions | Bacon Jam | Jalapeno | Rustic Fries

## Steak (250g) • R240

Matured Rump Steak | Biltong Dust | Baby Carrots | Potato Fondant |  
Tempura Onion Rings | Pepper Jus

## Lamb Shank • R330

Braised Lamb Shank | Crushed Peas | Baby Carrots | Mashed Potatoes |  
Lamb and Mint Jus

## Pork Belly • R220

Slow Roasted Pork Belly | Silky Mashed Potatoes | Crispy Bacon Crumble |  
Butternut | Apple Cider Sauce

# MAINS

## Supreme • R210

Grilled Chicken Fillet | Crumbed Polenta | Root Vegetables | Pea Puree |  
Champignon Sauce

## Kingklip • R275

Cheese and Chili Crusted Kingklip | Bok Choy | Roman Style Gnocchi |  
Tandoori Sauce

## Penne Napoletana (V) • R135

Penne Pasta | Parmesan | Whole Peeled Tomato | Mushrooms | Olives |  
Roasted Garlic | Basil

## Thai Curry (V) • R150

Vegetable Medley | Curry Paste | Jasmine Rice | Coconut Milk |  
Poppadums | Raita

# DESSERTS

## Malva Pudding • R95

Butterscotch| Candied Apricot |Vanilla Ice Cream

## Cheesecake • R105

Citrus Cheesecake| Lemon Curd| Italian Meringue| Berries| Sorbet

## Fondant (N) • R105

Dark Chocolate| Orange |Hazelnut Toffee| Vanilla Ice Cream