



Bijou
Restaurant

DINNER

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

Five Course Dinner • R570

includes canapes, a starter of your choice, palate cleaners, a main of your choice,
and a dessert of your choice

MAINS

Fillet (200g) • R270

Matured Beef Fillet | Biltong Dust | Baby Carrots | Potato Fondant |
Tempura Onion Rings | Pepper Jus

Lamb Rack • R295

Karoo Lamb Rack | Crushed Peas | Baby Carrots | Mashed Potatoes | Lamb
and Mint Jus

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 | Roasted
Garlic

Thai Curry (V) • R150

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

DESSERTS

Napoleon • R105

Pastry Sheets | Pastry Cream | Berries of the Forest | Vanilla Ice Cream

Cheesecake • R105

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

Fondant (N) • R105

Dark Chocolate | Orange | Hazelnut Toffee | Vanilla Ice Cream