

*Welcome*



**LANZERAC**

HOTEL & SPA

— 1692 —





# LANZERAC

## DINNER MENU

### *Starters*

#### *Beetroot & Rosemary Cured Seabass*

Burnt Cauliflower, Beetroot Macaroon filled with Smoked Aubergine & Goats Cheese

R120

#### *Nori Wrapped Canadian Scallop*

With Poached Cucumber, Marinated Carrot & Smoked Ginger Puree

R230

#### *Duck Liver Parfait*

Quail Egg, Truffle Toast, Macadamia Nut Butter, Cherry & Red Wine Jelly

R105

#### *Golden Shell Crab & Corn Velouté*

Flaked Crab Pillow, Chorizo Spheres, Soft Leek & Coriander

R150

#### *Sesame Seared Yellowfin Tuna*

Wasabi Avocado, Pickled Ginger Sorbet, Soya Caviar, Enoki Mushrooms  
& Crisp Vegetable Springroll

R120

#### *Collaboration of Tomato & Buffalo Mozzarella*

Smokey Tomato Lacquer, Basil Pesto Gel, Marinated Tomatoes & Crisp Cheese Web

R105



"Cape Winelands at its Finest"



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## DINNER MENU

### *Mains*

#### *Fynbos Honey Glazed Pork Belly*

Creamed Potato, Salt Roast Organic Cabbage, Grilled Corn Salad, Rind Crisps,  
Coriander & Apple Gel

**R175**

#### *Aged Fillet of Beef*

King Oyster Puree, Braised Short-Rib Potato Slice, Poached Radish,  
Pea Shoots & Carrot Cubes

**R225**

#### *Turmeric Rubbed Linefish*

Avocado Butter, Aromatic Lentil & Bean Salad with Crisp Cured Bacon & Olive Juice

**R190**

#### *Double Cutlet of Boland Lamb*

Beetroot Fondant, Almond Croquette with Pepe Charlotte Goats Cheese,  
Bone Marrow & Split Green Beans

**R210**

#### *Shitake Crusted Springbok Loin*

Braised Leg Wrapped in Phyllo with Stone Fruit Centre, Butternut Brûlée,  
Rooibos & Grapefruit Buttered Bok Choy

**R240**

#### *Flaked Blackened Norwegian Salmon*

Fresh Pea, Basil & Avocado Risotto, Rainbow Beets & Roast Orange Compote

**R225**



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## DINNER MENU

### *Desserts*

#### *Cape Gooseberry & Macadamia Tart*

White Chocolate Ganache, Macadamia Dust, Lemon & Pink Peppercorn Ice cream

*R70*

#### *Bitter Chocolate Marquise*

Red Velvet Macaroons, Raspberry Sorbet, Crisp Basil & Raspberry Butter

*R75*

#### *Deconstructed Lemon Meringue*

With Balsamic Marinated Strawberries, Mint Yoghurt Spheres & Sesame Glass

*R70*

#### *Rhubarb Crumble Brûlée*

Biscuit Infused Crème Brûlée with Rhubarb Centre & Clotted Cream Rock Clusters

*R75*

#### *Pinotage Pear Mousse*

With Tonka Ice cream, Nyangbo Chocolate Pops, Ivoire Aero & Roast Orange Caviar

*R75*

#### *Black Pepper & Stilton Cheesecake*

Port Wine Jelly, Milk Poached Garlic Tuile, Poppy Seed Crisp Bread & Baby Apples

*R70*

#### *Chef's Selection of Cheeses*

With Red Onion Marmalade, Almond Brittle & Thyme Brioche

*R155*



*"Cape Winelands at its Finest"*