



Buitenverwachting

Restaurant

Dinner Menu

~Edgar's Classics~

*Pan-fried Madagascan Wild Prawn
with Bagna Cauda, Avocado, Daikon,
Cucumber & Spring Onion*
R 170 / R 315

*Spinach, Tomato & roasted Garlic Soup
with a Trio of Lamb*
R 69

Seared Tuna set on Wasabi Risotto & Kassler Foam
R 118 / R165

*Grilled Beef Fillet
with Red Wine Shallot Jus & Porcini Dauphinoise*
R 185

Chocolate Variation "Buitenverwachting"
R 84

3 Course: R 338 / 4 Course: R 388 / 5 Course: R 428

4 & 5 courses only available until 9 pm

Dishes are subject to change!



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~ Seafood ~

*Caesar Salad with White Anchovies,
pan-fried Norwegian Salmon,
Parmesan Foam & poached Quail Eggs*
R 95

*Truffled Green Asparagus Soup
with Rosemary pan-fried Scallop*
R 125

*Smoked Tuna Sashimi Style in Wasabi-Apple Cream
with its own Tartar & Beetroot Sushi*
R 118 / R 165

*Confit, grilled Kingklip
with roasted Wild Anis Roots, Caper Flowers & Fennel,
set on Olive Linguine Nero, Lemon-Basil Sauce*
R 156

*Buiten Brut Mousse
with Grand Marnier marinated Strawberries*
R 65

*3 Course: R 336 / 4 Course: R 376 / 5 Course: R 416
4 & 5 courses only available until 9 pm*

Dishes are subject to change!



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~Vegetarian~

Tian with Balsamico Sorbet, Parmesan Crostini & Rucola
R 78

*Spring Vegetable Feuillitè with raw Tomato Coulis
& truffled Watercress Salad*
R 95

*Spicy Beetroot Consommé with Vegetable Dim Sums
& assorted Asian Mushrooms*
R 65

Indian Delights
R 102

*Deep-fried Banana Raviolis set on Orange Ragout
with Crocante Parfait & Lemongrass Foam*
R 54

3 Course R 235 / 4 Course R 275 / 5 Course R 298

4 & 5 courses only available until 9pm

Dishes are subject to change!



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~Luxurious~

*Crayfish Medallions, gratinated in its own Butter
with a Mango, Pea & Citrus Salad*

R 175

*Grilled Norwegian Salmon with Hawaiian Lava Salt,
raw Tomato Coulis & crispy Artichoke Raviolis*

R 135

Roasted Quail with Bread Filling & Sauce Périgeux

R 140

*Grilled Loin of Springbok
with Prune Jus & Celeriac-Foie Gras Pureè*

R 195

*Raspberry Soufflé with Lemon Verbena Ice Cream
(Takes 35 minutes)*

R75

3 Course R 360 / 4 Course R 410 / 5 Course R 460

4 & 5 courses only available until 9pm

Dishes are subject to change!