

Ginger



Welcome to Ginger - The Restaurant

We invite you to sit back, relax and enjoy the beautiful sights and sounds of the sea whilst our top-chef prepares you a delectable meal using the finest and freshest ingredients.

Ginger's heritage stems from The Bell Restaurant which was established in 1963. Ginger was built for the public and has evolved into a fusion between elegant chic and contemporary fine fare.

Indulge in our exquisite dishes and enjoy your dining experience with us...

The Ginger team

Starters

MEZZE PLATTER

Fresh crisp naan bread, served with spiced lemon hummus, minted tzaziki and roast vegetable dip, sun blushed tomatoes, marinated feta and black olive - R85

TRIO OF CARPACCIO

Fine slivers of South African game served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing - R92

CAJUN FRIED CALAMARI

Served on a bed of rocket with Pico de Gallo salsa and fresh herb oil - R69

CHAMOMILE CURED SALMON

Served with a citrus yoghurt dressing, radish, spring onions and crostini - R85

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette - R65

ESCARGOT

Snails flambéed at your table with garlic, parsley and crispy bacon, served with homemade bread - R98

Salads

SMOKED CHICKEN, BACON AND AVOCADO SALAD

Smoked chicken breast, crispy bacon dust, fresh avocado, tomato, set on fresh green leaves & drizzled with Ginger's house dressing - R95

CRISPY DUCK SALAD

Confit duck crispy fried, with fresh peaches, greens and a coriander and soya dressing - R97

BUTTERNUT SALAD (V)

With green beans, toasted walnuts and sunflower seeds, dressed with Ginger's house dressing and crispy fried onions and accompanied by bits of chevin goats cheese - R82

Vegetarian (V)

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette - R110

CHILLED BEETROOT SOUP (V)

Served with fresh rocket pesto, carrot dust and crispy cauliflower - R97

ROAST VEGAN TIAN (V)

Medley of roast baby veg stacked between marinated brinjal topped with tomato salsa, wild rocket, herb oil and crispy sweet potato slivers - R89

Seafood

FRESH HAKE

Set on lemon & feta croquettes, pea puree, caramelized leeks & topped with caper butter - R125

FRESH LINE FISH

Oven baked with a parmesan crust laid on garlic new potatoes, wilted baby spinach, sautéed cherry tomatoes & finished with black pepper burnt butter - SQ

NORWEGIAN SALMON

Set on stir fried vegetable Singapore noodles, finished with a radish sesame salad and ponzu soya reduction - R210

SEAFOOD PLATTER

Fresh grilled line fish, white wine and garlic mussels, cajun fried calamari, queen prawns and linguini in a garlic, lemon butter sauce - R295

Add a crayfish tail - R495

ROMESCO PRAWNS

8 x Queen prawns simmered in a classic red pepper, coriander & white wine sauce, served on a bed of herbed basmati rice - R235

Grill Menu

BUTTER ROASTED VENISON

Served with truffle-infused sweet potato mash, wilted baby spinach and finished with raspberry and sage jus - R195

FILLET BASTILLE

Rolled in cracked green & black peppercorns, garlic and herb baby potatoes & finished with a béarnaise sauce - R195

CHATEAUBRIAND

For two (flambéed at your table)

Accompanied with wild mushrooms, hand cut chips & herb butter - R420

RUMP STEAK WITH ROASTED MARROW BONES

Grilled rump with garlic and rosemary roasted marrow bones, served with oven tomatoes and hand cut chips - R195

CÔTE DE BOEUF

400 g rib eye steak marinated in olive oil, garlic and rosemary accompanied by garlic and herb baby potatoes grilled to perfection - R245

Meat Selection

SLOW BRAISED LAMB SHANK

Served with garlic and white wine, sauteed green bean, charred red pepper & herb oil infused cous-cous finished with a natural jus - R195

BAHARAT SPICED LAMB RACK

Accompanied with wilted baby spinach, red pepper puree, apricot and coriander couscous finished with a port and thyme jus - R195

ROLLED PORK BELLY

Slow roasted pork belly stuffed with lemon, smoked paprika & sage, served with pineapple & fennel atchar, crispy crackling, mustard mash and salt baked baby carrots - R185

ROASTED BREAST OF DUCK

Pan seared duck breast and confit duck arancini served with smoked carrot puree, baby beets, stem broccoli, crispy kale and dressed with oriental jus - R190

SEED CRUSTED CHICKEN BREAST

Crusted in black and white sesame seeds accompanied with roast baby vegetables, butternut, potato gnocchi finished with a peppadew, rosemary and garlic cream - R140



Side Dishes

CREAMED SPINACH WITH DANISH FETA - 28

BUTTERNUT - 28

GINGER HOUSE SALAD - 28

ONION RINGS - 28

HAND CUT FRIES - 28

MEDLEY OF SEASONAL VEGETABLES - 30

CREAMY MASH POTATOES - 28

GARLIC CROSTINI - 25

Desserts

CRÊPES SUZETTE

Classic crêpes flambéed at your table with cointreau, brandy, star anise and Served with our homemade vanilla pod ice cream – R107

CHEF'S CREME BRULEE

Baked custard with a charred caramel crack and a homemade almond biscotti shard (please ask waitron for chef's infusion) – R58

HOMEMADE SPICE ROUTE ICE CREAM

Ginger, cinnamon, fennel & honey - R52

DECADENT CHOCOLATE GANACHE

Swiss chocolate ganache, strawberry sorbet, apricot puree, orange crumble and wild berry coulis - R64

CHOCOLATE FONDANT

Please allow 20 minutes.

The perfect lava cake served with madagascan vanilla pod ice-cream and cocoa coffee soil – R68

Luxury Cheese Board & Port

A selection of superb local cheeses served with biscuits and fresh fruit

Platter for 1 - R85

Platter for 2 - R150

Allesverloren, Riebeek West Port

A South African stalwart, velvety, youthful sweet flavours of ripe fruit, mocha & vanilla - R25

After Dinner Drinks

DON PEDRO'S

Signature Don Pedro's:

Butternut / Peanut Butter / Mojito / Chilli & Chocolate - R48

Classic Don Pedro's:

Amarula / Frangelico / Whiskey / Kahlua / Nachtmuzicht / Peppermint – R41

Cointreau / Ponchos / Amaretto / Drambuie / Galliano – R44

HOT BEVERAGES

Filter Coffee / Espresso - R25

Macchiato / Decaf – R25

Cappuccino / Latte / Double Espresso / Hot Chocolate – R28

Brandy Coffee / Kahlua Coffee / Irish coffee – R45

Five Roses Tea / Peppermint / Rooibos / Fresh Mint Tea / Chamomile / English breakfast / Earl Grey – R22



*"One of the very nicest things about life
is the way we must regularly stop whatever it is we are doing
and devote our attention to eating"*

~ Luciano Pavarotti & William Wright ~