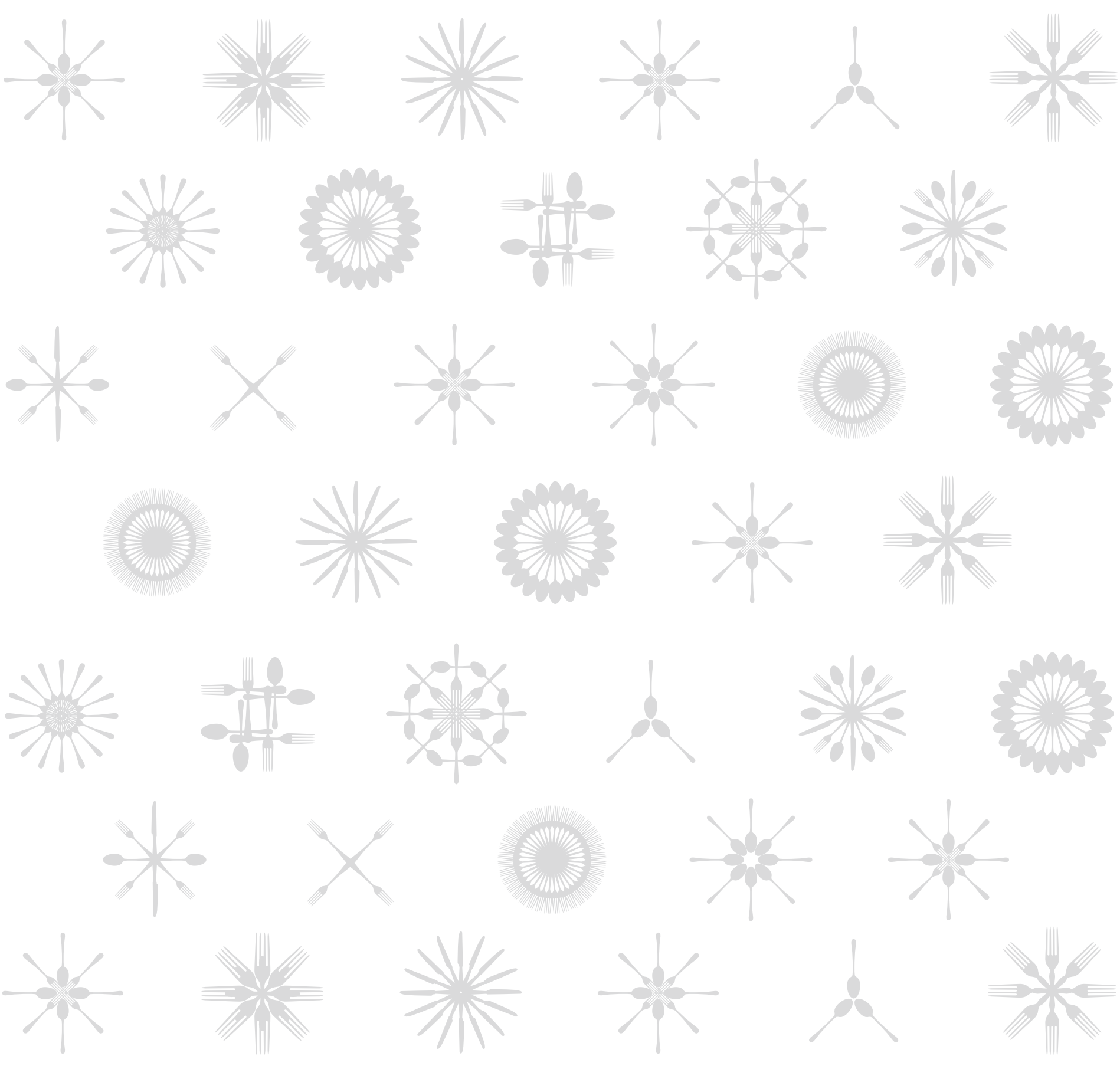


Ginger







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 classic fine fare.

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

The Ginger team

Starters

MEZZE PLATTER (V)

Fresh crisp naan bread, served with spiced lemon hummus, minted tzaziki and roast vegetable dip, sun blushed tomatoes, marinated feta and black olive R88

TRIO OF CARPACCIO

Fine slivers of South African game served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing R105

SALT AND PEPPER BABY SQUID

Grilled baby squid tubes, crispy tentacles served on a bed of rocket and dressed with a roast garlic and lime aioli R98

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R80

PRAWN CREVETTE'S

Garlic and white wine poached prawns with a white cheddar cheese gratin, fresh parsley and home-made bread R105

ESCARGOT

Snails flambéed at your table with garlic, parsley and crispy bacon, served with homemade bread R112

PEARL BARLEY BOWL (V)

Roasted artichoke, courgette ribbons and petis pois tossed in a burnt butter and thyme infused pearl barley topped with homemade ricotta R75

SAFFRON ARRANCINI

Filled with manchego with a roasted garlic and lime aioli and pickled red onion R70

STICKY & CRISPY SESAME CAULIFLOWER FLORETS (VEGAN)

Lightly pickled red cabbage and green scallion R68

SEARED SALMON

With apple and radish salad R115

Salads

SMOKED CHICKEN, BACON AND OVEN BLUSHED TOMATO

Smoked chicken breast, crispy bacon dust, oven blushed tomato, set on fresh green leaves and drizzled with Ginger's house dressing R105

SALMON AND POACHED PRAWN

Smoked salmon trout, poached prawns, crispy capers and fresh rocket finished with a horseradish and lime vinaigrette R125

HALLOUMI AND STRAWBERRY (V)

Grilled halloumi set on fresh organic greens, spiced pecan nuts, fresh strawberries with a sweet soy dressing R98

THAI DUCK SALAD

Seared duck breast, served on a bed of rocket, carrot julienne, spring onion, radish and fresh orange dressed with basil and lemongrass vinaigrette R115

FRESH AVOCADO AND CITRUS SALAD (VEGAN)

A nutritional powerhouse that's also vegan and gluten free. Served with a chilli and lime dressing R90

PEPPERED BALSAMIC BEEF STEAK, PEAR AND GORGONZOLA SALAD

Warm steak layered over crisp crunchy greens with intense, rich Gorgonzola cheese R110

Vegetarian (V)

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R125

QUINOA STACK (VEGAN)

Herb oil sautéed quinoa, roasted chick peas and baby vegetables, cinnamon spiced butternut, topped with rocket and finished with light chilli avocado purée R98

PEARL BARLEY BOWL

Roasted artichoke, courgette ribbons and petis pois tossed in a burnt butter and thyme infused pearl barley topped with ricotta R105

GNOCCHI WITH BASIL, RICOTTA

Tossed in a lemon butter, topped with Pecorino and Gremolata R110

Seafood

LOCAL HAKE

Set on lemon and feta croquettes, pea puree, caramelized leeks and topped with caper butter R135

FRESH LINE FISH

Laid on a crispy potato and fennel rosti, sautéed green bean, mange tout, cherry tomatoes and a splash of lemon puree R150

NORWEGIAN SALMON

Set on stir fried vegetables and Singapore noodles, finished with a radish and sesame salad and ponzu soya reduction R225

PAN FRIED KINGKLIP

Served with sautéed baby spinach, courgette ribbons, crushed new potato and set in a bath of Thai green coconut curry broth R190

SEAFOOD PLATTER

Fresh grilled line fish, creamy white wine and garlic mussels, fried calamari and queen prawns, accompanied by herb oil tossed linguini R330

Add a crayfish tail R220

CHERMOULA PRAWNS

De-shelled Queen prawns basted with chermoula sauce, topped with ginger soy, dill crème fraiche, spring onion and served on a bed of linguini R240

MOULES MARINIÈRE

A classic French inspired dish. 20 Mussels steamed in a white wine, parsley and cream sauce. Served with homemade garlic crostinis R240

Meat Selection

SLOW BRAISED LAMB SHANK

Served with garlic sautéed green beans, charred red peppers, gremolata infused mash potatoes, finished with a lamb jus R198

HERB ROASTED LAMB RACK

Accompanied with a green pea and mint risotto and finished with a splash of lamb jus R230

PORK BELLY

Slow roasted pork belly, served with apple and fennel purée, buttery infused mashed potato, tangy plum jam, crispy cracking and roasted veg batons R175

DUCK A L'ORANGE

Duck duo of seared breast and confit leg served with sweet potato mash and finished with classic orange reduction R230

SEED CRUSTED CHICKEN BREAST

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

CHICKEN ROULADE

Stuffed with Swiss emmental and preserved figs, roasted baby vegetables and finished with a rooibos balsamic R165

Grill Menu

BUTTER ROASTED VENISON

Served with truffle mash, wilted baby spinach and finished with a citrus and cranberry demi-glaze R198

FILLET A LA GINGER

250g fillet flame grilled and topped with Italian Gorgonzola sauce and black cherry compote served with herbed new potatoes and roasted baby veg R198

BEEF FILLET FARCI

250g beef fillet stuffed with Manchego cheese and fresh parsley, wrapped in black forest ham R198

FILLET BASTILLE

250g fillet medallion rolled in green peppercorns; served with garlic crushed potatoes and roasted veg finished with béarnaise sauce R195

RIB-EYE BORDELAISE

400g rib-eye steak, served with classic red wine and marrow jus topped with shoestring potatoes and roasted baby veg R295

CHATEAUBRIAND FOR 2

(flambéed at your table)

Accompanied with wild mushrooms, hand cut chips and a herb butter R435

MATURED RUMP

300g Matured rump flame grilled, served with hand cut chips, medley of roasted veg R170

Side Dishes

CREAMED SPINACH WITH DANISH FETA - R35

BUTTERNUT - R35

GINGER HOUSE SALAD - R40

SAUTÉED GARLIC MUSHROOMS - R45

ONION RINGS - R35

HAND CUT FRIES - R35

MEDLEY OF SEASONAL VEGETABLES - R35

BUTTERY MASH POTATOES - R30

GARLIC CROSTINI - R30

Sauces

BÉARNAISE - R38

CREAMED BRANDY AND PEPPERCORN - R38

WILD MUSHROOM - R38

ITALIAN GORGONZOLA - R38

BORDELAISE - R38

LEMON BUTTER - R30

GARLIC BUTTER - R30

WHOLEGRAIN MUSTARD - R30

Desserts

CRÊPES SUZETTE

Classic crêpes flambéed at your table with cointreau, brandy, star anise and served with our homemade vanilla pod ice cream R115

HOMEMADE SPICE ROUTE ICE CREAM TRIO

Ginger / Cinnamon / Citrus Cardamom R60

DARK CHOCOLATE & SALTED CARAMEL FONDANT

Please allow 20 minutes. A hot sticky chocolate lava pudding filled with caramel served with vanilla pod ice cream R70

BAKED CHEESE CAKE

New York style baked cheese cake served with cream cheese and lime ice cream and topped with a nut brittle R65

CHEF'S CREME BRULEE

Creamy vanilla pod baked custard, with charred sugar crust and almond biscotti shard R60

GINGERBREAD TIRAMISU

Cream cheese and white chocolate layers, served with gingersnap and coffee finger biscuits laced with ginger liqueur R70

TART CASE FILLED WITH SOFT CARAMEL & SESAME SEEDS

Sweet tart case, filled with layers of soft caramel and sesame seed topped with a crispy citrus infused meringue, sesame ice cream R70

BLUEBERRY SORBET

With vegan chantilly cream, served with fresh blueberries and lavender sugar shard R60

Luxury Cheese Board & Port

CHEESE BOARD R135

Choose a selection of imported and local cheeses (200g) off our cheese trolley served with biscuits and fresh fruit and a selection of homemade jams and jellies.

Perfectly Paired with:

Allesverloren Port

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

After Dinner Drinks

DON PEDRO'S

Signature Don Pedro's:

Turkish Delight / Chilli & Chocolate R52

Classic Don Pedro's:

Amarula / Frangelico / Whiskey / Kahlua / Nachtmuzicht / Peppermint R48
Cointreau / Ponchos / Amaretto / Drambuie / Galliano R48

HOT BEVERAGES

Filter Coffee / Espresso R30

Macchiato / Decaf R32

Cappuccino / Latte / Double Espresso / Hot Chocolate R35

Brandy Coffee / Kahlua Coffee / Irish coffee R48

Five Roses Tea / Peppermint / Rooibos / Fresh Mint Tea / Chamomile / English breakfast / Earl Grey R28



*"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 ~