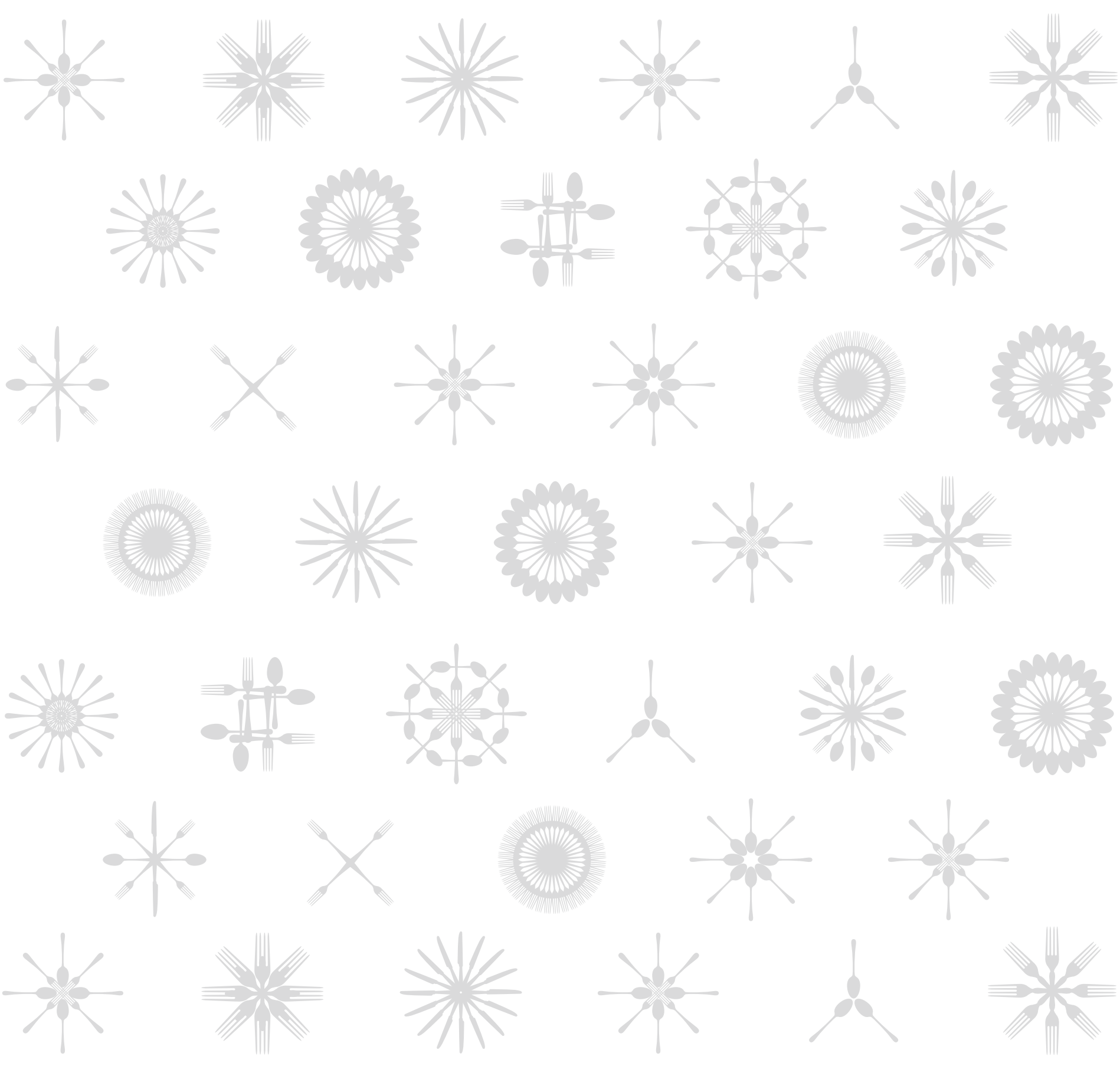


Ginger







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 R90

TRIO OF CARPACCIO

Fine slivers of South African game served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing R95

SMOKED PAPRIKA FRIED CALAMARI

Served on a bed of rocket and served with Picco de Gallo salsa R75

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R70

BUTTERNUT & SAGE RISOTTO (V)

Burnt sage butter and roasted butternut tossed with a creamy risotto topped with salted hazelnuts and crispy garlic R75

PRAWN CREVETTES

Garlic and white wine poached prawns with a white cheddar cheese gratin, fresh parsley and home-made bread R89

ESCARGOT

Snails flambéed at your table with garlic, parsley and crispy bacon, served with home-made bread R110

ROSEMARY AND GARLIC BONE MARROW

Served homemade bread, Italian parsley, caper and red onion salad, charred lemon and beef jus R68



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 R98

SHREDDED DUCK BON-BONS

Duck confit balls with crispy Japanese bread crumbs, served on a bed of rocket, carrot julienne, fresh radish with a cucumber & chilli vinaigrette R110

BUTTERNUT AND GOATS CHEESE (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

MARINATED BABY SPINACH & PICKLED MUSHROOM (V)

Fresh baby spinach, grilled halloumi, pickled mushroom, fresh apple & honey soy dressing R85

Vegetarian (V)

WILD MUSHROOM RISOTTO

Wild mushroom sauté, infused with sherry and truffle vinaigrette R125

TOMATO & THYME SOUP (VEGAN)

Served with fresh homemade bread R80

BUTTERNUT & SAGE RISOTTO (V)

Burnt sage butter and roasted butternut tossed with a creamy risotto topped with salted hazelnuts and crispy garlic R135

STUFFED ROASTED PEPPER (VEGAN)

Roasted red pepper stuffed with garlic mushrooms, herbed cous-cous and winter vegetables R95



Seafood

LOCAL HAKE

Set on lemon & feta croquettes, pea puree, caramelized leeks and topped with caper butter R129

FRESH LINE FISH

Rested on a bed of garlic baby potatoes, sautéed green bean, mange tout and cherry tomatoes and topped with a roasted fennel and lime butter R150

NORWEGIAN SALMON

Set on stir fried vegetables and Singapore noodles, finished with a radish and sesame salad and ponzu soya reduction R215

THYME BUTTER BAKED SOLE

Served with rainbow ribbon vegetables, wilted spinach and creamy spring onion mashed potato R220

SEAFOOD PLATTER

Fresh grilled line fish, creamy white wine and garlic mussels, fried calamari and queen prawns, accompanied by herb oil tossed linguini. R299

Add a crayfish tail R200

CHERMOULA PRAWNS

8 x de-shelled Queen prawns basted with chermoula sauce, topped with ginger soy, dill crème fraiche, spring onion and served on a bed of linguini R235

PAN FRIED KINGKLIP

Topped with a sherry and mushroom marsala-style cream, set on a bed of baby potatoes, grilled cherry tomatoes and sautéed spinach R175

Grill Menu

BUTTER ROASTED VENISON

Served with truffle mash, wilted baby spinach and finished with a cranberry demi-glace R195

FILLET A LA GORGONZOLA

Flame grilled and topped with Italian Gorgonzola sauce and black cherry compote served with herbed new potatoes and roasted baby veg R195

WHISKEY MATURED FILLET

250g fillet medallion, matured in Bourbon served with garlic and herb baby potatoes and finished with a rosemary and whiskey butter R205

CHATEAUBRIAND

For two (flambéed at your table)

Accompanied with wild mushrooms, hand cut chips and a herb butter R430

21 DAY MATURED RUMP

350g Mature Rump Rolled in cracked green and black pepper-corns, hand cut chips, medley of roasted veg and finished with a Bearnaise sauce R170

Meat Selection

SLOW BRAISED LAMB SHANK

Served with garlic sauteed green beans, charred red pepper, traditional samp, finished with a lamb jus R195

BAHARAT SPICED LAMB RUMP

Accompanied with gremolata cous-cous, roasted veg and wilted baby spinach, finished with a port reduction and a splash of horseradish & parsley cream R195

BEER BRAISED OXTAIL

Oxtail in a rich beer and rosemary sauce, served with buttery mash, baby carrots and button mushroom R195

PORK BELLY

Slow roasted pork belly, served with apple and fennel puree, vanilla infused mashed potato, tangy plum jam, crispy cracking and roasted veg batons R185

DUCK BREAST

Honey, soy and Szechuan glazed duck breast, served on a bed of egg noodles, cashew nuts and Asian vegetables, drizzled with an orange infused soy reduction R195

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

CHICKEN ROULADE

Wrapped in parma ham and filled with Italian blue cheese and preserved figs, served with a potato and thyme rosti, roasted vegetables, and dressed with a rooibos and balsamic reduction R160



Side Dishes

CREAMED SPINACH WITH DANISH FETA - 30

BUTTERNUT - 30

GINGER HOUSE SALAD - 35

ONION RINGS - 30

HAND CUT FRIES - 28

MEDLEY OF SEASONAL VEGETABLES - 35

BUTTERY MASH POTATOES - 30

GARLIC CROSTINI - 25

SWEET POTATO WEDGES - 35

After Dinner Drinks

DON PEDRO'S

Signature Don Pedro's:

Turkish Delight / Peanut Butter / Mojito / Chilli & Chocolate - R48

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 – R30

Cappuccino / Latte / Double Espresso / Hot Chocolate – R35

Brandy Coffee / Kahlua Coffee / Irish coffee – R50

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 ~

