

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 R85

TRIO OF CARPACCIO

Fine slivers of South African game served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing R98

DECONSTRUCTED GAZPACHO (VEGAN)

Tomato and chilli sorbet set in a cucumber and wild rocket nest, served with a red onion salsa and finished with a balsamic reduction R60

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 R70

SUN-DRIED TOMATO CHORIZO RISOTTO

Tossed in a creamy tomato reduction, black olives and topped with crumbled feta and crispy chorizo R75

PRAWN CREVETTE'S

Garlic and white wine poached prawns with a white cheddar cheese gratin, fresh parsley and home-made bread R98

ESCARGOT

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

GIN AND FENNEL CURED NORWEGIAN SALMON

Served with micro herbs, crème fraiche, lemon purée topped with olive oil powder and beetroot caviar R95

ROSEMARY AND GARLIC BONE MARROW

Served with homemade bread, Italian parsley, caper and red onion salad, charred lemon and beef jus R60

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

SALMON AND POACHED PRAWN

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

HALLOUMI AND STRAWBERRY (V)

Grilled halloumi set on fresh organic greens, spiced pecan nuts, fresh strawberries with a sweet soy dressing R95

Vegetarian (V)

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R125

SUN-DRIED TOMATO RISOTTO (V)

Tossed in a creamy tomato reduction, black olives and topped with crumbled feta R135

QUINOA STACK (VEGAN)

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

Seafood

LOCAL HAKE

Set on lemon & feta croquettes, pea puree, caramelized leeks and topped with caper butter R130

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

PAN FRIED KINGKLIP

Fresh kingklip served with garlic crushed potatoes, grilled roma tomatoes and wilted spinach, topped with a sherry & wild mushroom cream R180

SOLE AU GRATIN

East coast sole topped with a mussel thermidore served with creamy mash potato and ribbon vegetables R240

SEAFOOD PLATTER

Fresh grilled line fish, creamy white wine and garlic mussels, fried calamari and queen prawns, accompanied by herb oil tossed linguini. R320

Add a crayfish tail R200

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 R235

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 R160

Meat Selection

SLOW BRAISED LAMB SHANK

Served with garlic sauteed green beans, charred red pepper, gremolata infused mash potatoes, finished with a lamb jus R195

MORROCAN SPICED LAMB RACK

Accompanied with chick pea & tomato ragout, crispy aubergine and finished with a tahini & rosemary cream R220

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 R170

GINGER AND CHILLI GLAZED DUCK

Served on a bed of sesame stir fry, steamed egg noodle, pickled radish & carrot and topped with spring onion, cashew nuts and crispy ginger 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 R138

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 R157

Grill Menu

BUTTER ROASTED VENISON

200g venison, served with truffle mash, wilted baby spinach and finished with a cranberry demi-glace R195

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 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 R195

FILLET BASTILLE

250g fillet medallion rolled in green peppercorns; garlic crushed potatoes and roasted veg finished with béarnaise sauce R190

RIB-EYE BORDELAISE

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

CHATEAUBRIAND

For two (flambéed at your table)

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

MATURED RUMP

300g Matured Rump flame grilled, served with hand cut chips, medley of roasted veg R165

GRASS-FED FILLET

250g fillet flame grilled, served with hand cut chips, medley of roasted veg R180

Side Dishes

CREAMED SPINACH WITH DANISH FETA - 30

BUTTERNUT - 30

GINGER HOUSE SALAD - 35

ONION RINGS - 30

HAND CUT FRIES - 30

MEDLEY OF SEASONAL VEGETABLES - 35

BUTTERY MASH POTATOES - 30

GARLIC CROSTINI - 35

Sauces

BERNAISE - 30

CREAMED BRANDY AND PEPPERCORN - 35

ITALIAN GORGONZOLA - 35

BORDELAISE - 35

LEMON BUTTER - 25

GARLIC BUTTER - 25

WILD MUSHROOM - 35

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

Ginger, cinnamon, fennel & honey R52

DARK CHOCOLATE & SALTED CARAMEL FONDANT

Please allow 20 minutes. A hot sticky chocolate lava pudding filled with caramel served with vanilla pod ice cream R65

BAKED CHEESE CAKE

New York style baked cheese cake served with cream cheese and lime ice cream and topped with a nut brittle R58

VEGAN COCONUT CAKE SQUARES

Served with a mango sorbet, vegan chantilly cream, mint and lemon grass reduction and roasted pistachio nuts R60

CHEF'S CREME BRULEE

Creamy Vanilla pod baked custard, with charred sugar crust & almond biscotti shard R58

SUMMER ETON MESS

Layers of white chocolate mousse, macerated berries, meringue, and wild berry coulis all topped with a strawberry sorbet R54

ZESTY LEMON SPHERE

Glazed lemon sphere served with a crunchy biscuit base, passion fruit and mint ice cream, citrus coconut crumb and candied lemon R62

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 & 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 R22

Macchiato / Decaf R30

Cappuccino / Latte / Double Espresso / Hot Chocolate R30

Brandy Coffee / Kahlua Coffee / Irish coffee R48

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 ~

