

Ginger



Please note:

As our dishes are thoughtfully crafted, it is not recommended that changes be made to our menu. Any amendments are subject to surcharges and a delay in service.

Tables of 8 guests or larger a 10% service charge will be added.

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

MIDDLE EASTERN MEZZE PLATTER (V)

Fresh crisp naan bread, served with red pepper hummus, minted tzaziki, sun blushed tomatoes and grilled chilli haloumi R165

OPTIONAL MEZZE PLATTER ADD ONS :

Lamb koftas R100 | Mixed Olives R40 | Basil Pesto R40

BUTTERNUT & COCONUT MILK SOUP (V)

Served with fresh or toasted homemade bread R95

CAULIFLOWER & BLUE CHEESE SOUP (V)

Served with fresh or toasted homemade bread R95

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R175

BUTTERNUT & SAGE RISOTTO (V)

Roasted butternut and sage infused sherry and truffle vinaigrette R168

TRIO OF VENISON CARPACCIO

Fine slivers of South African game lightly smoked served with wild rocket, orange glazed onions, parmesan crackling and a rooibos balsamic dressing R186

ESCARGOT

Snails flambéed at your table with garlic, parsley and crispy bacon, served with homemade bread R186

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 R186

HALF SHELL MUSSELS

Served in creamy white wine sauce with garlic crostini & herbed yoghurt aioli R186

PRAWN CREVETTE'S

Garlic and white wine poached prawns with a white cheddar cheese gratin, fresh parsley and home-made bread R192

TEMPURA PRAWNS (QUEEN PRAWNS X 3)

With red cabbage and asian sauce R192

TRIO OF 5 SPICE DUCK SPRINGROLLS

Crispy pastry filled with confit duck dressed with an oriental orange reduction R186

TRIO OF SALMON ROSES WITH WASABI MAYO ON HERB BLINIS

Topped with crème fraîche R192

Salads

GINGER HOUSE SALAD (V)

With crispy lettuce sun kissed rosa cherry tomatoes, fine julienne cucumber, carrot shavings, sweet red onion and ginger house salad dressing R130

GREEK SALAD (V)

With fresh lettuce, cherry tomatoes, cucumber, feta cheese, calamata olives and ginger house salad dressing R160

GRILLED CAJUN CHICKEN SALAD

With crispy lettuce, cherry tomatoes, cucumber, sweet red onion and finished off with a honey and wholegrain mustard dressing 185

SALMON AND POACHED PRAWN

Smoked salmon trout, poached prawns, crispy capers and fresh rocket finished with a horseradish and lime vinaigrette R190

GRILLED CHILLI SOY MARINATED TUNA (100G)

Salad with crisp lettuce, cherry tomatoes, pickled cucumber shavings, red onion, avo (seasonal) topped with black and white toasted sesame seeds, drizzled with an aged balsamic reduction R190

ROASTED BUTTERNUT & BEETROOT SALAD (V)

Wild rocket, goat's cheese peppered bon bons, strawberries, toasted sunflower seeds and pumpkin seeds with berry balsamic reduction R185

PEPPERED BALSAMIC BEEF STEAK, PEAR AND GORGONZOLA SALAD

Warm steak layered over crisp crunchy greens with intense, rich Gorgonzola cheese R195

QUINOA HARVEST SALAD (V)

Roasted butternut, sweet potato, blistered cherry tomatoes, grilled halloumi cheese and topped with toasted almonds and pumpkins seeds, drizzled with herbed yogurt dressing R175

Vegetarian

BUTTERNUT & COCONUT MILK SOUP (V)

Served with fresh or roasted homemade bread R125

CREAMY CAULIFLOWER & BLUE CHEESE SOUP (V)

Served with fresh or roasted homemade bread R125

BUTTERNUT & SAGE RISOTTO (V)

Roasted butternut and sage infused sherry and truffle vinaigrette R205

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry and truffle vinaigrette R215

CHAMPIGNON, CHEVIN & BASIL PESTO GNOCCHI (V)

Served with either potato gnocchi or gluten free gnocchi R190

SPINACH & RICOTTA GNOCCHI (V)

Served with either potato gnocchi or gluten free gnocchi R190

ROASTED AUBERGINE STEAK (V)

Roasted aubergine steak set on a spicy butter bean ragu topped with balsamic glazed pearl onions and crispy leeks R178

SLOW ROASTED BROWN MUSHROOMS (V)

Topped with herbed infused lentils, butterbean hummus and finished off wilted spinach and basil pesto oil R212

Seafood

CLASSIC LOCAL HAKE FILLET

Grilled or Deep fried, set on lemon and feta croquettes, caramelized leeks & topped with caper butter R240

PAN SEARED HAKE FILLET

Set on butter bean and chorizo sausage ragu topped with cucumber and herb salad R250

CAPER BUTTER BRAISED LINE FISH FILLET

Served on a bed of sautéed greens & topped with a grape and chili sambal R247

MEDITERRANEAN STYLE GRILLED LINE FISH FILLET

Laid on a crispy potato and fennel rosti, sautéed green beans, mange tout, blistered cherry tomatoes and a splash of lemon puree R258

PAN SEARED NORWEGIAN SALMON FILLET

Set on stir fried vegetables and Singapore noodles, finished with a radish and sesame salad and ponzu soya reduction R335

GRILLED KINGKLIP FILLET

Served with sautéed baby spinach, courgette ribbons, crushed new potato and set in a bath of Thai green coconut curry broth R339

SOY GLAZED & BLACKENED KINGKLIP FILLET

Set on garlic baby potatoes wilted spinach topped with herbed mushrooms and a caper butter sauce R339

SOLE A LA BELL (TRIBUTE TO THE LEGENDARY BELL RESTAURANT)

Crumbed and served with a creamy seafood enriched Thermidor Sauce accompanied with Clementine fennel mash and seasonal vegetables R375

CHERMOULA PRAWNS

De-shelled Queen prawns basted with chermoula sauce, topped with ginger soy, dill crème fraîche, spring onion and served on a bed of linguini R368

PRAWN, MUSSEL & SQUID LINGUINI

Tossed with basil pesto, crispy bacon lardons and topped with grated pecorino and herb crème fraîche R368

Seafood Platters

SEAFOOD PLATTER FOR ONE

Fresh grilled line fish, creamy white wine and garlic mussels, fried calamari and queen prawns, accompanied by herb oil tossed linguini R525

CELEBRATION PLATTER TO SHARE

Butterfield whole spiny Lobster, steamed mussels topped with tomato and onion concasse au gratin, braised clams in a creamy white wine sauce, grilled line fish, deep fried salt & pepper Squid accompanied with lemon butter sauce & garlic parsley sauce.

Served with shoestring Fries & steamed coconut, lime infused rice & two complimentary flutes of MCC.
R2530

OPTIONAL ADD ONS FOR BOTH PLATTERS:

- Grilled Lobster Tail R550
- Oyster SQ (fresh or tempura) R35
- Prawn (grilled or tempura) R35

Meat Selection

PULLED BEEF SHORT RIB RISOTTO

Sauteed mushrooms, baby marrow ribbons, creamy jus sauce & parmesan R247

OVEN ROASTED BEEF SHIN

Served with a parmesan cheese infused potato mash glazed baby carrots, pearl onions and sauteed mushroom and a rosemary jus R280

SLOW BRAISED LAMB SHANK

Served with garlic sautéed green beans, charred red peppers, gremolata infused mash potatoes, finished with a lamb jus R370

PRESSED 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 R300

DUCK A L'ORANGE

Duck duo of seared breast and confit leg served with sweet potato mash and finished with classic orange reduction R380

Poultry

SPICY THAI BASIL CHICKEN

Set on a bed of noodles topped with sliced spring onion and ponzu R276

SUN-DRIED TOMATO, BASIL AND FETA STUFFED CHICKEN SUPREME

Crushed garlic baby potato, flash fried baby spinach and citrus beurre blanc R281

CREAMY CHICKEN HERB & EXOTIC MUSHROOM PASTA

Tossed with linguine topped with pecorino cheese and micro greens R241

CAJUN GRILLED CHICKEN & CHORIZO SAUSAGE PASTA

Tossed in a napolitana sauce and topped with pecorino cheese R241

Signature Grill

SOUTH AFRICAN VENISON

200g encrusted with traditional Turkish spices, served on mint infused mashed potato, herb roasted vegetables and a South African fig jus glaze R330

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 R385

FILLET BASTILLE

250g fillet medallion rolled in green peppercorns, served with garlic crushed potatoes and roasted vegetables finished with béarnaise sauce R385

FILLET BORDELAISE

300g fillet, served with classic red wine and marrow jus topped with shoestring potatoes and roasted baby vegetables R410

GRILLED LAMB RUMP

250g, on a bed of basil mash, cherry tomato chutney, fine green beans, lamb jus and sage butter R380

MATURED RUMP

350g Matured rump flame grilled, served with rustic chips, medley of roasted vegetables, and your choice of sauce R370

CHATEAUBRIAND FOR 2 500G

(Flambéed at your table)

Accompanied with wild mushrooms, rustic chips and a herb butter R730

Select Your Grill

BEEF FILLET

250g Fillet R310

BEEF RUMP

250g Rump R210

350g Rump R265

SELECT YOUR SIDES @R59 EACH AND ADD A SAUCE FOR ONLY R57

Side Dishes

CREAMED SPINACH WITH DANISH FETA - R59

BUTTERNUT - R59

GINGER HOUSE SALAD - R59

SAUTÉED GARLIC MUSHROOMS - R59

ONION RINGS - R59

RUSTIC CUT CHIPS - R59

MEDLEY OF SEASONAL VEGETABLES - R59

BUTTERY MASH POTATOES - R59

GARLIC CROSTINI - R59

STEAMED COCONUT AND LIME INFUSED BASMATI RICE R59

Sauces

BÉARNAISE - R57

CREAMED BRANDY AND PEPPERCORN - R57

WILD MUSHROOM - R57

ITALIAN GORGONZOLA - R57

BORDELAISE - R57

LEMON BUTTER - R57

GARLIC BUTTER - R57

WHOLEGRAIN MUSTARD - R57

Desserts

CRÊPES SUZETTE FOR 2

Classic crêpes flambéed at your table with cointreau, brandy, star anise and served with our vanilla pod ice cream R145

SPICE ROUTE ICE CREAM TRIO

Ginger / Cinnamon / Citrus Cardomom R75

DARK CHOCOLATE & SALTED CARAMEL FONDANT

Please allow 20 minutes. A hot sticky chocolate lava pudding filled with caramel served with vanilla pod ice cream R90

BAKED PASSION FRUIT CHEESE CAKE

New York style baked cheese cake with granadilla served with cream cheese and lime ice cream and topped with nut brittle R85

CHEF'S CRÈME BRÛLÉE

Creamy vanilla pod baked custard, with charred sugar crust and almond biscotti shard R75

APPLE & PEAR CRUMBLE

With Hazelnut crumble, dehydrated apple maple sauce topped with vanilla bean ice cream R85

FLEXIBLE CHOCOLATE GANACHE

With chocolate shards, raspberry mousse, chocolate rocks, fresh berries salsa R98

BLUEBERRY FRANGIPANE

With Hazelnut streusel crumble, sweet caramelized pear and vanilla bean ice cream R98

Luxury Cheese Board

CHEESE BOARD R189

Selection of available imported and local cheeses, homemade preserves and assorted savoury biscuits.

Perfectly Paired with:

Allesverloren Port

A South African stalwart, velvety, youthful sweet flavours of ripe fruit, mocha and vanilla R40

OR

Pierre Jourdan Ratafia

Fortified Chardonnay, full-bodied sweet wine, hints of fruits along with rich honey tones R62

After Dinner Drinks

ESPRESSO MARTINI - R98

Double espresso with Skyy vanilla vodka, Kahlua & vanilla syrup

MARIA'S AFFOGATO - R95

Vodka, Tia Maria, Ethiopian Amarula and vanilla ice cream served with espresso on the side, a colling soothing drink to the end the night

GINGER'S AMARULA COFFEE - R98

Bain's Cape mountain, single grain whiskey, Ethiopian coffee Amarula - fused with caramel and citrus flavours

ANTONELLA GRAPPA - R80

An Italian Digestif - a favourite to have with an espresso

LIMONCELLO - R60

A popular Southern Italian Digestif, served chilled

Signature Don Pedro's

TURKISH DELIGHT - R80

Using well known rose flavouring of Turkish confections, blending perfectly with delicately infused gin

CHILLI & CHOCOLATE - R80

Chocolate flavoured Don Pedro with a spicy, smooth chilli bite and hints of espresso

BANANA SPLIT - R80

A dessert cocktail made with banana liqueur, coffee liqueur & vanilla ice cream

Classic Don Pedro's

Amarula / Frangelico / Whiskey / Kahlua / Nachtmuzicht
Cointreau / Amaretto / Drambuie / Peppermint - R70

Classic Coffees

Brandy Coffee / Kahlua Coffee / Irish Coffee - R60



*"One of the very nice 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 ~