

# Lord Nelson Restaurant

## Fresh West Coast Oysters

Served with lemon, mignonette and Tabasco  
6 | 12 oysters

170 | 285

## Caviar

Served with potato blinis, egg, chives, onion sour cream and toast

2 500

## Beef Wellington for two, carved table side

served with roasted potatoes | seasonal vegetables | chef's salad  
jus and béarnaise sauce  
Pre-order only

595

## Chef's Choice Menu

2 courses R325 | 3 courses R395 | 4 courses R510

### First

Smoked sea trout roulade with caper and fennel parfait and ocean greens  
Ostrich carpaccio with carrot kimchi, miso labneh and dykon  
Sweetbreads with lachsschinken, pea puree and capers  
Roasted cauliflower salad, buffalo milk yoghurt, toasted cashew and sunflower seeds **n**  
Cape wild green salad **v**

### Second

Prawn and mussel saffron velouté  
Salted baked Celeriac, pickled Jerusalem artichoke with parsley and cashew nut tortellini **v,n**  
Roast Seabass with a parsley crust, braised fennel and a lemon butter sauce  
Pan fried trout with garlic potatoes, charred baby gem, samphire and seaweed beurre blanc

### Third

Beef Tournedos with pine rings, smoked bone marrow, oxtail stuffed tomato and creamed barley  
Springbok loin with spätzle, spinach, Jerusalem artichoke and olive caper salsa **n**  
Pan roast quail breast, confit leg dim sum and oyster broccoli with chilli and garlic  
Grilled lamb loin with braised cabbage, bacon, onion puree and slow cooked neck pie

### Fourth

Coconut and passion fruit dome with passion fruit sorbet  
Lemon curd slice, meringue wafers, lemon sorbet with thyme crumble  
Salted peanut and chocolate mousse with ginger ice cream  
Dark chocolate fondant with amarula ice cream  
Gruyere and Parmesan twice baked soufflé with apple pate de fruit

Selection of local cheese, preserves, bread and biscuits (Supplement R55 or add R150)

Open Monday to Saturday from 18h30 to 22h00

10% service charge will be added to tables of 6 and more