

COPA  
RESTAURANT

## STARTERS

**PANKO PRAWNS** (contains gluten) **R270**  
cumin guacamole | harissa aioli | shaved radish | granny smith apples  
toasted chilli flakes

**MOULES MUSSEL MARINARA** (contains dairy) **R245**  
fresh West Coast mussels | shallots | Beurre blanc | chives | homemade garlic focaccia

**PORK CHEEK CROQUETTES** (contains gluten) **R235**  
star anise and ginger braised cheeks | apple and ginger purée  
pickled fennel | pork au jus

**SPICED CHICKEN LIVERS** (contains gluten and dairy) **R155**  
spicy tomato ragout | calamata olives | roasted red peppers | basil oil  
homemade rosemary and garlic focaccia

**HARIRA SOUP (V)** **R135**  
Moroccan lentil soup with homemade cheese fatayer bread

**GRILLED HALLOUMI (V)** **R205**  
charred artichokes | roasted red onions | cherry tomatoes | walnuts  
balsamic glaze | wild rocket

**DUCK BREAST TATAKI** **R320**  
Sous vide | ponzu and citrus emulsion | pickled cucumber  
sesame and radish salad | raspberry purée

**TERIYAKI OYSTER MUSHROOM (VG)** **R240**  
tempura fried | caramelized sweet potato purée  
sesame Asian greens | star anise soy reduction

## MAINS

**PAN-SEARED SALMON TROUT** **R385**  
fennel and horseradish cream sauce | crisp potato croutons  
steamed mussels | asparagus | parsley oil

**MEDITERRANEAN ROASTED LAMB NOISETTE** **R405**  
smoked artichoke purée | sun blushed tomatoes | salsa verde | olive tapenade

**ROASTED PORK RIB EYE** **R300**  
French trimmed | cumin and coriander rub | braised Chinese cabbage  
sherry vinegar and apple gastrique

**WILD MUSHROOM AND HALLOUMI PITHIVIER (V)** **R275**  
smoked cauliflower purée | charred king oyster mushroom | baby onions  
homemade tomato and raisin chutney | red wine reduction

**GRILLED PETIT POUSSIN** (contains gluten and dairy) **R455**  
charred baby chicken | vine tomatoes | parmesan champ | wilted English spinach  
capers, lemon, chives and white wine sauce

**TIDE AND TURF** (contains gluten and dairy) **R670**  
charred rib eye | charred octopus | garlic Mozambican prawns | crispy fried potato skins  
garlic and parmesan roasted green beans | tomato hollandaise

## CHEF'S FAVOURITE

**CAPE MALAY CURRY** (contains gluten and dairy)  
Malay spiced sweet and sour curry sauce | homemade sambals  
with your choice of homemade roti or buttered pilaf rice

**VEGETABLES** (potato and tofu) **(VG)** **R310**  
**CHICKEN** **R350**  
**CHICKEN AND PRAWN** **R385**  
**WEST COAST MUSSEL** **R355**

## GRILLS

**300G RIB EYE** **R375**  
**250G NEW YORK STEAK STRIP** **R310**  
**500G SIRLOIN ON THE BONE** **R450**  
**250G KAROO LAMB RUMP** **R375**  
**200G BEEF FILLET** **R320**  
**300G BEEF FILLET** **R375**  
**200G SPRINGBOK LOIN** **R395**  
**EAST COAST SOLE** **R295**

**SELECTION OF SAUCES** **R65**  
bordelaise  
sun-dried tomato and basil cream (contains dairy)  
soy Beurre blanc (contains dairy)  
Madagascan pepper (contains dairy)  
forest mushroom (contains dairy)

**SIDE DISHES** **R65**  
roasted garlic pomme purée  
herbed couscous | sun-dried tomatoes | pumpkin seeds | feta | herbs  
rustic cut fries  
soft served sage and butter polenta  
roasted Mediterranean vegetables

## DESSERTS

**BLACK FOREST SEMIFREDDO (V)** **R165**  
dark chocolate and cherry semifreddo | dark chocolate ganache  
vanilla bean chantilly crème | dark chocolate biscotti

**HONEY ROASTED PEACHES (V)** **R145**  
mascarpone vanilla panna cotta | shortbread crumble

**LEMON AND THYME ALMOND CAKE (V)** **R165**  
citrus honey syrup | vanilla mascarpone ice cream | citrus gel  
cashew and lime shortbread crumble

**ELDERFLOWER CRÈME BRÛLÉE (V)** **R150**  
coconut and white chocolate shortbread crumble | pineapple and vanilla bean gel  
roasted apricot sorbet

**SELECTION OF HOMEMADE ICE CREAM (V)** **R30**  
per scoop

**SELECTION OF HOMEMADE SORBET (VG)** **R30**  
per scoop

**pepperclub**  
HOTEL  
★ ★ ★ ★ ★