

COPA
RESTAURANT

STARTERS

PANKO PRAWNS (contains gluten) cumin guacamole harissa aioli shaved radish granny smith apples toasted chilli flakes	R245
MOULES MUSSEL MARINARA (contains dairy) fresh West Coast mussels shallots Beurre blanc chives homemade garlic focaccia	R225
PORK CHEEK CROQUETTES (contains gluten) star anise and ginger braised cheeks apple and ginger purée pickled fennel pork au jus	R215
SPICED CHICKEN LIVERS (contains gluten and dairy) spicy tomato ragout calamata olives roasted red peppers basil oil homemade rosemary and garlic focaccia	R125
HARIRA SOUP (V) Moroccan lentil soup with homemade cheese fatayer bread	R110
GRILLED HALLOUMI (V) charred artichokes roasted red onions cherry tomatoes walnuts balsamic glaze wild rocket	R185
DUCK BREAST TATAKI Sous vide ponzu and citrus emulsion pickled cucumber sesame and radish salad raspberry purée	R295
TERIYAKI OYSTER MUSHROOM (VG) tempura fried caramelized sweet potato purée sesame Asian greens star anise soy reduction	R210

MAINS

PAN-SEARED SALMON TROUT fennel and horseradish cream sauce crisp potato croutons steamed mussels asparagus parsley oil	R350
MEDITERRANEAN ROASTED LAMB NOISETTE smoked artichoke purée sun blushed tomatoes salsa verde olive tapenade	R375
ROASTED PORK RIB EYE French trimmed cumin and coriander rub braised Chinese cabbage sherry vinegar and apple gastrique	R275
WILD MUSHROOM AND HALLOUMI PITHIVIER (V) smoked cauliflower purée charred king oyster mushroom baby onions homemade tomato and raisin chutney red wine reduction	R225
GRILLED PETIT POUSSIN (contains gluten and dairy) charred baby chicken vine tomatoes parmesan champ wilted English spinach capers, lemon, chives and white wine sauce	R420
TIDE AND TURF (contains gluten and dairy) charred rib eye charred octopus garlic Mozambican prawns crispy fried potato skins garlic and parmesan roasted green beans tomato hollandaise	R620

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)	R280
CHICKEN	R310
CHICKEN AND PRAWN	R340
WEST COAST MUSSEL	R310

GRILLS

300G RIB EYE	R340
250G NEW YORK STEAK STRIP	R270
500G SIRLOIN ON THE BONE	R410
250G KAROO LAMB RUMP	R340
200G BEEF FILLET	R280
300G BEEF FILLET	R320
200G SPRINGBOK LOIN	R360
EAST COAST SOLE	R260

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)	R150
dark chocolate and cherry semifreddo dark chocolate ganache vanilla bean chantilly crème dark chocolate biscotti	
HONEY ROASTED PEACHES (V)	R125
mascarpone vanilla panna cotta shortbread crumble	
LEMON AND THYME ALMOND CAKE (V)	R135
citrus honey syrup vanilla mascarpone ice cream citrus gel cashew and lime shortbread crumble	
ELDERFLOWER CRÈME BRÛLÉE (V)	R125
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
★ ★ ★ ★ ★