

2020 Restaurant 18 Zero One

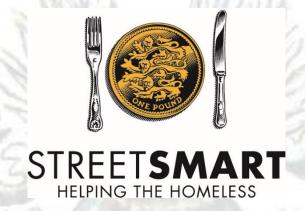


Les Entrees

- Butternut & Orange Soup with a dash of Fresh Cream and herbs
- Beetroot & Goat cheese Tower with Cherry Tomato, Olive Oil & Balsamic Vinaigrette
- Springbok Carpaccio with creamed Horse Radish, Red Onion & Berry
 Vinaigrette, olives & capers
- "Gravlax " Trout cured in dill, pepper, lemon zest on micro leaves & smoked trout pate
- Basil Oil infused Melon balls with dried Prosciutto on micro Greens



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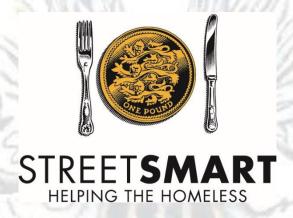


Les Mains

- De Kloof Famous Cape Malay Chicken Curry infusion, Jasmine rice,
 Mange tout beans, spiced Poppadum's & Coriander
- Tender Ostrich fillet with Potato Wedges, a variety medley of South African seasonable vegetables
- Pan fried Lamb Chops with Pea Mint Puree, Roasted Seasonal
 Vegetables & pan jus Rosemary
- Fresh Trout from Two Dam Farm with fresh pan- fried green
 Asparagus, white wine chives sauce
- South African traditional vegetarian Bobotie with Rice, sambals & condiments
- Free range Beef Fillet with mushroom brandy Sauce, skinny cut fries & seasonal mixed greens side salad



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Desserts

- Blue Berry Ice Cream with meringues and a coulis & fresh Berries
- Chocolate Mud pie with cacao & coconut
- De Kloof's famous 3 tier chocolate mousse-dark-milk-white with a shot of Amarula Liquor
- Strawberry cheesecake with local Swellendam berries & vinaigrette
- Warm Apple tart with vanilla Ice cream (15 min preparation)
- Fresh Seasonal fruit platter



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A La Carte Dinner menu

Full dinner menu includes:

2 x amuse bouche, homemade bread & oils Starter Main Course Dessert Coffee/teas

ZAR 450 per person



Or choose from separate a la carte menu options

Entrees R 90

Mains R 225

Desserts R 75

Restaurant 18 Zero One is member of StreetSmart South Africa and a donation of ZAR 5 per table will go to the Street smart children project

