

TOBAGO'S

Starters

Whisky Smoked Salmon

Waldorf salad, prawn bisque and cucumber jelly
125

Beef Carpaccio

Truffle cream, artichoke and watercress
105

Peppered Chicken Salad

Baby gem lettuce, tomato, green beans, crispy anchovies with olive oil and basil dressing
85

Shaved Asparagus

Crispy goats cheese rounds, hazelnuts and poached egg
130

Open Greek Salad

Calamata olives, marinated tomatoes, feta, cucumber, Spanish onions, baby leaves and light garlic croutons
80

Seared Tuna

Quails egg, chick peas, olive paste, slow cooked tomatoes and cos lettuce
90

Caesar Salad

Romaine lettuce, filleted anchovies, rustic garlic croutons, parmesan with the classic creamy dressing
and a poached egg
85

Extra add on grilled chicken breast

105

Marinated Calamari Tubes

Crispy fried calamari with a garlic and chive mayonnaise
75

Brie and Camembert Money Bag

Crispy baked phyllo pastry, Calamata tapenade, aubergine caponata, pass dried tomatoes
with orange and honey mojo salsa
80

Lebanese Mezze

Calamata tapenade, humus, blended roasted eggplant, bulgur wheat tabouleh,
tomato and green olive relish, minted tzatziki, fattoush salad and toasted bread
150

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Light Peri Chicken Livers

Toasted mini ciabatta, pickled chilli and cottage cheese popper, fresh tomato chutney and panama peppers
80

Moules Mariniere

Classic dish of Atlantic black mussels in braised onion, white wine and cream velouté with crusty bread
85

Soups

Chef's specialty of 3 varieties in espresso cups
75

Asparagus and spinach soup with ciabatta toast
85

Tomato and mozzarella soup with bruschetta
75

Main Creations

Seared Line Fish

Filletled catch of the day, olive oil and basil, steamed seasonal vegetables,
sweet potato mash and light beurre blanc
175

Baked Kingklip

Mussels and shrimps, bok choi, new potatoes, tomato and lemon cream
195

King Prawns

Pan seared with a light Cajun butter, steamed long grain rice, both a peri-peri
and a lemon pemed beurre blanc, shavings of baby fennel
Half (6) – 225 Full (12) – 395

Lamb Rump Brassica

Orange infused Karoo lamb rump served pink, cauliflower puree, oven baked carrot
and potato dauphinoise and light minted jus
185

Karoo Lamb Shank

Crushed baby potatoes, mélange of buttered vegetables and braised onion jus
235

Green Peppercorn Crusted Ostrich Fillet

Sautéed fillet with flamed brandy fond de cuisine sauce, fondant potatoes, wild mushrooms,
shaved green beans and pea shoots
210

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Chalmar Beef Fillet

Sautéed wild mushrooms, Calamata crushed baby potatoes, red wine and herb jus with
a sauce béarnaise
200g – 235 300g - 275

Chalmar Beef Ribeye

300g flame grilled, crispy potato wedges, biltong powder butter, bone-marrow jus
225

Braised Duck

Half duck in spiced orange gastrique and jus, currants, quinoa, steamed baby marrow
and orange segments
225

Chalmar Beef Fillet Deluxe

300g beef fillet with grilled prawns, creamy nantua velouté, sautéed wild mushrooms
and Calamata crush baby potatoes
380

African Rubbed Chicken Breast

Filled with country cottage cheese, dried tomatoes and baby spinach, pea puree,
plump peas and a warm kachumbari salsa
165

Local Malay Curry

Authentic Cape sweet 'n sour tumeric ragu, basmati long grain rice, sambals and
homemade butter roti

Your choice of the following

~	Chicken breast	165
~	Chicken and prawn	175
~	Vegetable and potato	125
~	Local line fish of the day	145

Butter Chicken Supreme

Grilled chicken finished in a classic tomato and cashew nut braise, flavours of Kasturi Methi
with basmati rice, condiments and roti
165

TOBAGO'S

Speciality Pastas

The Seafood Gnocchi

Shelled mussels, calamari tubes, prawns and fresh line fish in a light creamy plum tomato ragu with pernod and fennel bulb crisp

185

Tobago's Tagliatelle Pasta

Smoked chicken alfredo in a creamy velouté with whole grain mustard and parmesan shavings.

135

Vegetarian Mains

Char-Grilled Baby Courgettes

Mushroom and dried tomato spring roll with tzatziki dipping sauce, red tobacco onions, Israeli cous cous, feta cheese with abodo dressing, baked moussaka with chimichurri and wild arugula

105

Zucchini Rollatini

Roasted baby marrow shaving wrapped around herbed ricotta in tomato ragu, mushrooms, pine nuts, green olive and artichoke heart phyllo pastry parcel

Tian of eggplant, tomato and mozzarella with basil pesto and dressed carrot ribbon salad

95

Vegetarian Pasta's

Penne, Linguini, Gnocchi or Spaghetti

- ~ Italian pesto - traditional basil paste 115
- ~ Fiery arrabiata - calamata olives, chilli and tomato ragu 115
- ~ Plain napolitano - braised plum tomatoes 115

TOBAGO'S

Scrumptious sides

Mélange of Local Vegetables

40

Tarragon Infused carrots

35

Bubble and Squeak

The 'blind scouse' classic vegetable dish

35

Potatoes

Skinny Fries	35
Baked new potatoes	35
Creamy mash with snipped chives	35
Wedges	35

T O B A G O ' S

OOOOOH Yummy

Cheese Board

Selection of cheeses served with grapes, preserves and water crackers
125

Apple and Pecan Nut Crumble

With vanilla ice-cream
80

Key Lime Cheese Cake

Vanilla butter crumble
75

The Radi Bombe

Dark chocolate bombe filled with baked mousse, caramel filled center
With blood orange ice-cream and pistachio crumble
80

Cherry Parfait

Filled with black cherries, scented with rose water and served with a macaroon
75

Strawberry and Macadamia Nut Mille Feuille

With strawberry sorbet and strawberry crisp
70

White Chocolate and Coconut Fondant

With pickled ginger ice-cream
80

Red Velvet Brownie

With cream cheese ice-cream and crispy brandy snap
75

Available daily from 18:00 - 22:30

For bookings please contact:
capetown.food&beverage@radissonblu.com