



Hout Bay Manor

C A P E • T O W N



Chef Philip Arno Botes

...started his professional career on the highlands of Scotland. Working at Loch Fyne, Inveraray Castle and St Andrews – home of golf, he returned to South Africa to further his studies at the Cape Peninsula School of Technology. After completion of his studies, he again traversed the United Kingdom from Middlesborough to York. Returning to St Andrews in Scotland. On his journey back to Africa he joined the ‘The Yachts of Seabourn’ and finally found himself in Nigeria as part of the opening team for the 5* Federal Palace Hotel and Casino before joining us at Hout Bay Manor and Pure as Executive Chef.

“Traveling the world for 10 years experiencing cultures and cuisines, made me love the intimacy of rustic food with boosts of flavour and simplicity. Passionate for mediterranean /classic cuisine , fresh vibrant colours and textures.”

Chef Philip has combined rustic mediterranean food with South African cuisine and his love for beef and game to create an inspring menu.

“Never be afraid to try something new, but never forget where food comes from and where it all started.” – Chef Philip



STREETSMART
HELPING STREET CHILDREN

Hout Bay Manor Menu

Tappas



Olives - marinated with bread sticks	R50
Bruschetta - Basil pesto, buffalo mozzarella and blushed cherry tomato topping	R55
Chicken Wings - Free range crumbed, garlic and blue cheese aioli	R60
Beef Burgers - mini beef burgers, pommes fritters	R65
Gazpacho - shot, cucumber sorbet, bread stick	R65
Squid – Patagonian, black pepper, lemon and homemade tartar sauce	R65
Lamb Koftas - mint and cucumber yoghurt dip	R70
Pork Belly – Smoked, honey & soya glaze, chili ginger sauce	R70
Kataifi Prawns - sweet homemade tomato and current chutney	R75
Short-Rib Sphere - slow braised and crumbed, sweet chili sauce	R75
Ocean Cakes - tangy dressing and crisp salad	R75
Manor charcuterie and cheese board - selected cured meats and cheese with preserves, homemade breads and olives	R125

Craft Beers

Selection of Craft beers available	R55
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When trying to define craft beer, each beer lover has a unique interpretation and story of discovery to share. To make a true craft beer definition even more difficult, each individual beer brand is one of a kind.

When you drink a hand-crafted or “craft” beer you are enjoying a fresh, natural beer made using time-honored methods. Craft beers are made in small batches, for local customers only. The focus is on distinctive full-bodied taste and aroma, achieved by using the best ingredients.

Hout Bay Manor Menu

Salads

Beetroot Salad – Radicchio, cos and beet leaves, roasted beets, butternut, feta and walnuts	R80
Soy Chicken – strips in soy, crisp leaves with feta coconut, tomato	R85
Cesar – soft poached egg, parmesan, anchovy and crisp cos lettuce	R80

Mains

Pasta – Tagliatelle, shellfish and seafood variations with a creamy shellfish broth	R125
Fish & Chips – Beer battered hake, fries, tartare and fresh lemon	R115
Mussels – Fresh black mussels, creamy garlic and herbs, toasted bread	R120
Angus Rump – Dry aged Rump, watercress, potato wedges and tomato chutney	R155
Wagyu Burger – Prime beef burger, ciabatta, red onion marmalade and fries	R140
Ostrich – Fan fillet, herb crushed potato, pear and raspberry chutney, asparagus	R145
Quiche – butternut, feta and beet, rocket, seeds and radish	R95

Dessert

Panna Cotta – white chocolate, pineapple sorbet and pink peppercorn macaroon	R85
Crème Brûlée - blood orange, peach gel, apricot sorbet	R85
Lemon Meringue - baked, mango lassi sorbet, passion fruit syrup	R80
Fruit Salad – melon, raspberry sour, strawberry and paw papaya sabayon	R75

Kids Menu



Toasted Sandwiches served with chips

Cheese and tomato	R40
Ham and cheese	R45
Bacon and Egg	R50

Mac and Cheese- Macaroni with creamy cheddar cheese sauce R65

Fish Goujons — Battered fillets, French fries R65

Chicken Tenders — crumbed chicken strips, French fries R70

Burger — homemade beef patty, French fries R70

Ice cream — Vanilla ice cream served with various candy R45

Fresh Salad — seasonal fruit with sorbet of the day R50



Money for children in need is raised by restaurants affiliated to StreetSmart.

A voluntary R5 donation will be added to your table's bill.

If you'd like to give more, please let your service ambassador know.

StreetSmart funds education, skills training and family reunification programs for street children