



2 Courses for R235
Starter & main, main &
dessert or starter & dessert

3 Courses for R295
Starter, main & dessert

STARTERS

Braised Oxtail Soup
Petit Yorkshire pudding and chive cream cheese

Carrot, Celeriac, Pumpkin Soup (V)
Pumpkin seeds, carrot crisps, pumpkin croutons

Char-Grilled Chicken Breast
Mixed baby leaves, citrus, red onion, coriander,
toasted cashew nuts, curried yoghurt dressing

MAINS

Spinach & Roasted Red Pepper Chicken Ballotine
Pistachio dust, apricot mousse, pumpkin purée,
olive crumble, turmeric & honey pearls

Braised Beef Short Rib
Carrot purée, roasted vegetables, creamy mash,
roasted red onions

Hake 3 Ways
Hake pate, pan fried hake, hake croquette,
lemon curd, pan fried greens

Green Thai Vegetable Curry (V)
Cauliflower rice, peanut sambals

DESSERTS

Hot Chocolate Pot
White chocolate beignet, banana and
caramel rolls, vanilla shortbread

Warm Pear And Walnut Financier
Sherry poached baby pears, crème fraîche
ice-cream and spiced wine reduction

Pecan Nut Cake
Date purée, crème anglaise ice-cream,
cinnamon brandy snap, toasted pecan crumble,
ginger sauce

Prices include a glass of complimentary
Protea by Anthonij Rupert wine.



SET MENU DINNER SPECIAL



Radisson **BLU**
HOTEL WATERFRONT
CAPE TOWN


protea