

Monday – Saturday  Dinner served from 18:30pm – 22:00pm 

10% service charge will be added to tables of 6 and more

INTRODUCTION

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Our kitchen is all about a journey, a journey with many new

and sometimes unexpected variables and it is for this reason

that we come back inspired and motivated every day.

When a new dish is created it starts with one single idea that

flows into the next idea and so the process continues,

an evolution with a multitude of possibilities...

The foundation of our process starts with respect,

respect for the ingredient, respect for the process,

respect for the end product and respect for the guest.

The majority of our ingredients are sourced locally

and prepared using a wide range of modern as well

as classical cooking methods.

**Chef de Cuisine – Dion Vengatass**

**Maître’D Hotel – Paulo Luzio**



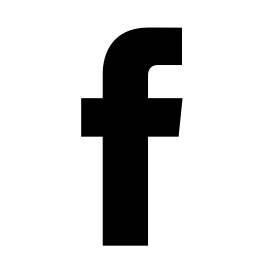
Inquire about dining in the heart of the hotel kitchen at our Chef’s Table Restaurant

3 course lunch at R545 per person | wine pairing R935 per person

5 course dinner at R820 per person | wine paring R 1,395 per person | bookings essential

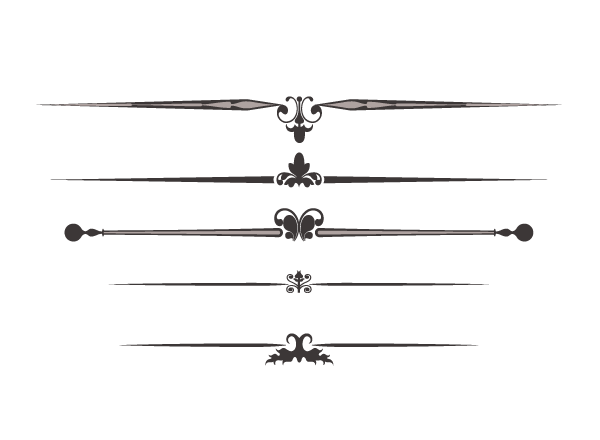
Reservations contact +27 (0)21 483 1948 or email restaurantreservations.mnh@belmond.com

[www.belmond.com/mountnelsonhotel](http://www.belmond.com/mountnelsonhotel)

Related image @themountnelson, @belmond  facebook.com/MountNelsonHotel



Planet Restaurant | Chef’s Table



**STARTER**

**Ostrich carpaccio 145**

carrot kimchi | parmesan | dried prune paste | smoked carrot purée

**Seared tuna loin 135**

charred brinjal paste | mung bean sprout salad | ginger sesame dressing

miso aioli

**Peppered duck breast ɲ 155**

pistachio nut and pear parfait | crispy duck pancetta | charred poached pear

**Prawn and smoked salmon roll 165**

sauce vierge | capers | salted banana shallots | avocado | mustard

emulsion

**Cold lettuce soup ¥ 110**

leek ash | confit leeks | crispy leeks

**Autumn squash salad ɲ ¥ 110**

pumpkin and cinnamon purée | toasted nut and seed mix | sunflower

and pea shoots

**Avocado and autumn greens ɲ ¥ 130**

yoghurt dressing | celery | toasted walnuts | fresh salted green apple

**Tomato and burrata salad ɲ ¥ 165**

toasted pine nuts | fresh figs | sour fig dressing | rocket shoots | andante

olive oil

**Fresh West Coast oysters**

**6 /12 oysters 185 / 305**

lemon | mignonette | tabasco

**Caviar 2,800**

potato blinis | egg | chives | onion | sour cream | toast

**Nuts ɲ Vegetarian ¥Gluten free GF Vegan ʐ**



**MAIN COURSE**

**Grilled grass fed beef fillet 250g 300**

cauliflower purée | sautéed mushrooms | spinach | sweet potato fondant

**Poached trout 250**

warm puy lentil salad | roe and chive beurre blanc | spekboom salsa verde

**Roast springbok loin ɲ 250**

steamed brinjal | Swiss chard | chakalaka purée | pulled shank | smoked

brinjal chutney

**Pan roasted chicken breast 190**

Saffron Israeli couscous | chorizo | pulled smoked leg tempura | baby spinach

chicken jus

**Grilled lamb loin 250**

dates | mujadara | labneh | slow cook lamb neck | fine beans | caramelized

onion purée

**Prawn curry 350**

coconut rice | lime atchar | buffalo milk curd |curry leaf lime dressing

**Beef wellington for two carved table side 595**

served with roasted potatoes | buttered vegetables | chef’s salad

jus and béarnaise sauce

**\* Advisable to pre-order or kindly allow 40 minutes for preparation.**

**Morogo Ravioli** ʐ ɲ **145**

kale pokora | roast mushroom |cashew cheese | baby marrow purée

tempered chickpea

**Tomato and Artichoke risotto ¥ 140**

poached tomatoes | crispy artichoke petals | charred purslane

caper lime vinaigrette

**Nuts ɲ Vegetarian ¥Gluten free GF Vegan ʐ**



**DESSERT**

**Apple and caramel ɲ (contain alcohol) 95**

Beurre noisette panacotta | salted caramel crème | sticky brandy date sponge

green apple sorbet | maple almond brittle | fresh apple

**Whisky Coffee and chocolate (contain alcohol) GF 95**

Irish coffee filled crème | cocoa caramel disc | smoked milk ice cream

vanilla gluten free shortbread | coco nib crumble

**Lemon pine and vanilla ɲ 95**

Lemon curd tart | pine nut ice cream | lemon thyme crumble

lemon jelly | meringue shards | lime salad

**Peanut chocolate and ginger ɲ GF 95**

salted peanut butter mousse | gluten free chocolate sponge cake

candied peanuts | ginger ice cream

**Passionfruit banana, coconut and pineapple ʐ GF 95**

Passionfruit coconut tart | shaved pine-apple | passionfruit and banana sorbet

**Selection of South African cheese 170**

homemade preserves | orange marmalade | flat bread | savoury biscuits

**SPECIAL/NOBLE LATE HARVEST**

**Glass**

**Beaumont Goutte, D'Or NLH, 2015 √√ β Bot River 85**

Sémillon/Sauvignon Blanc

fresh orange blossom | spice and honey aromas| lovely sweetness

**Bartho Eksteen, Soetmuis, 2015 Hermanus 110**

Chenin Blanc

a natural sweet sticky | made from 31 year old vines | refreshing acidity

**Mullineux, Straw Wine, 2013 Swartland 160**

Chenin Blanc

12 months in barrel | wine bottled unfiltered | intense dizzying mouth-feel

**Klein Constantia, Vin De Constance, 2013 Constantia 275**

Muscat De Frontignan

Turkish Delight | honeysuckle | citrus peel and clove spiciness

**FORTIFIED WINES**

**Glass**

**De Krans, Cape Tawny Port, N/V Calitzdorp 55**

Tinta Barocca/Touriga Naçional/Souzão

Lovely coppery-gold colour | flavours of coffee-toffee | hazelnut

raisins and cinnamon spice

**Allesverloren, Cape Vintage Port, 2011 Swartland 60**

Tinta Barocca/Souzão/Pontac/Touriga Naçional/

Röriz/Malvasia Rey/Tinta Francesca

aromas of blackcurrant and raisins | fruit cake and honey

**Nuts ɲ Vegetarian ¥Gluten free GF Vegan ʐ √√ Boutique β**