



## *Petisco, a style of dining*

The Portuguese language is replete with uniquely expressive and fun words. Petiscos are small, bold, flavourful plates of food.

*petisco, enjoy on your own, or with others*

- ◎ ARTISANAL BREAD BOARD 66% wholewheat sourdough, corn & chive loaf, accoutrements | 78
- SWEETCORN CHAWANMUSHI - charred corn, pickled shimeji mushrooms, crispy quinoa | 85
- ◎ SÉJOUR WALDORF - cos lettuce, smoked grapes, pickled celery, herb emulsion | 75
- ◎ POTATO LATKE - grilled spring onion, spring onion mayo, crème fraîche | 75
- ◎ VEGETABLE TEMPURA - seasonal veggies, seaweed emulsion | 120
- SOUFFLÉ OMELETTE - smoked hake, trout roe, braised kale | 85
- ◎ FRIES - tomato emulsion, tomato powder, deep fried basil | 65
- 250g SALMON TERIYAKI SKEWERS - hoisin, cucumber salad | 345
- ◎ FISH NUGGETS - daaltjie tempura, curry leaf dressing | 85
- ◎ SAMOOSAS - prawn & corn | 95
- ◎ KOREAN SPICED SPINACH | 68
- ◎ GRILLED BROCCOLI - chilli, garlic, olive oil, blue cheese sauce | 85
- MUSHROOMS ON TOAST - brioche toast, eryngii mushroom, porcini marmalade, truffle hollandaise | 170
- WEST COAST OYSTER - lemon & tobasco pearls | 55 each

◎ - recommended side

*and for mains, completed with a side of your choice*

- THREE WAYS OF DUCK - confit duck leg, seared duck breast, duck ham, chorizo & black bean ragout, parsnip puree | 395
- 500g GRASS-FED Côte de Bœuf - served with a salsa roja | 495
- PORK CHOP - 350g deep fried chop, pineapple salsa, apple slaw, sauce robert | 325
- SIRLOIN - confit tomatoes, beef fat onions, hasselback potatoes | 290
- HANGER STEAK - dhey sauce | 240
- 250g LINE FISH FILLET - açorda, tomato vinaigrette | 245
- TEN A DAY RISOTTO - seasonal vegetables, parmesan, butter | 190
- ROASTED PUMPKIN GNOCCHI - honey roasted pumpkin, herbed gnocchi, pumpkin seeds, kale | 160
- COFFEE GLAZED PORK BELLY - white bean purée, fennel & apple, orange & roasted red pepper | 195

Menu/Allergen Disclaimer

Items on this menu may, despite the best efforts and care of our kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat. Naturally the list of allergens can be adapted to suit each individual menu and care should therefore be taken in respect of the use of different products containing allergens other than those mentioned.

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bon séjour  
enjoy your stay