

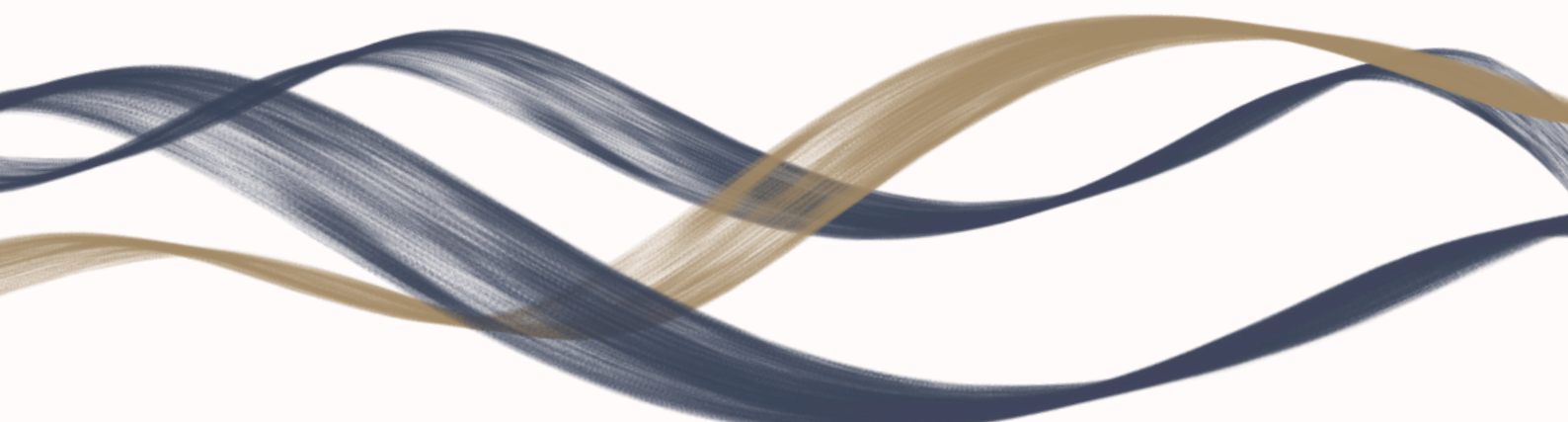
tribute

by Apogee

SUMMER MENU



At Tribute, every plate is served with pride. Fresh, seasonal, and cooked with care by a team who love what they do, a menu designed to be enjoyed slowly, with great views, good people, and a crisp glass of something from our cellar. Ask your waiter about our wine selection.



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STARTERS

Soup of the Day - 95

Chef's seasonal soup, served with warm artisan bread

Fresh Oysters - 285

Served naturally with lemon and a shallot mignonette

Tuna Crudo - 165

Sashimi-grade tuna with cucumber ribbons, green apple, avocado mousse, jalepeño oil, puffed rice and fresh lime

Venison Carpaccio - 140

Thinly sliced venison, shaved parmesan, crispy capers, wild rocket and extra vecchio balsamic reduction

Wild Mushroom Arancini - 105

Golden wild mushroom arancini, mushroom consommé, black garlic, truffle aioli and a parmesan crisp

Salt & Pepper Calamari- 105

Lightly dusted calamari, confit garlic beurre noisette and citrus aioli

Peri-Peri Chicken Livers - 95

Creamy peri-peri chicken livers, Danish feta espuma, sweet piquanté peppers and charred ciabatta

Duck Croquettes - 125

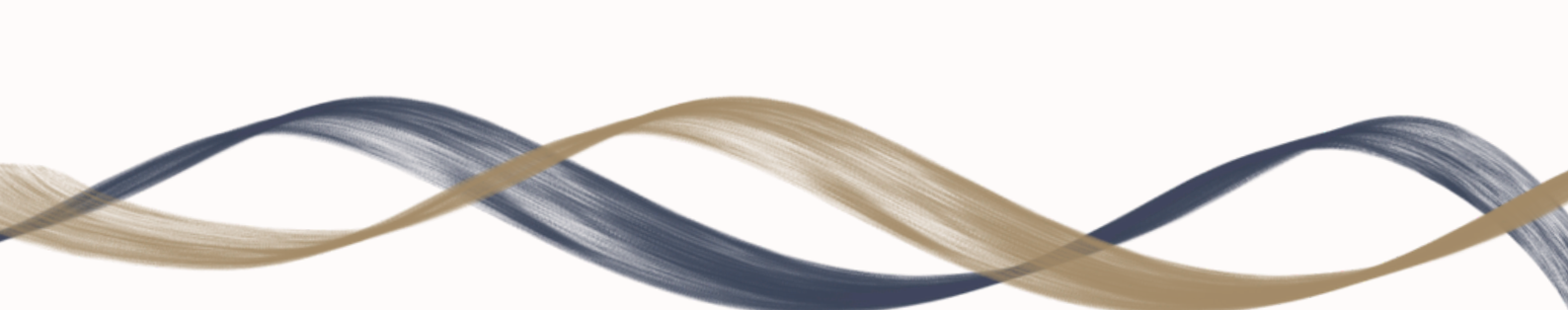
Golden duck croquettes with smoked red pepper and raspberry purée, pickled mustard seeds and crispy leeks

Beef Short Rib Barbacoa - 135

Slow-braised beef short rib, charred tomato salsa, coriander, sour cream and fresh lime

Pan-Seared Scallops - 220

Pan-seared scallops, pea purée, crispy pancetta, lemon beurre blanc and pea shoots



SALADS

Greek Salad - 110

Cherry tomatoes, cucumber, Kalamata olives, feta and red onion

Caprese Salad - 130

Creamy burrata, heirloom tomatoes, basil, extra virgin olive oil and extra vecchio balsamic reduction

Roasted Pumpkin Salad - 120

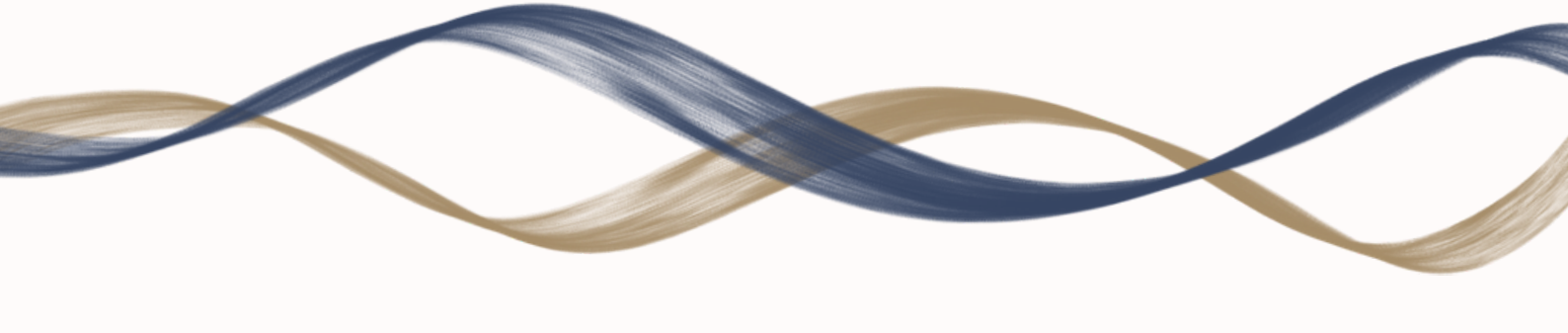
Roasted pumpkin, avocado, crispy chickpeas, Danish feta, tahini dressing and toasted seed granola

Smoked Salmon Salad - 155

Oak-smoked salmon, cucumber, soft-boiled egg, herb croutons, spring onion, crispy capers and honey-dill dressing

Grilled Chicken Salad - 125

Chargrilled chicken breast, avocado, feta, roasted pepper, cucumber, cherry tomatoes and creamy herb dressing



FROM THE GRILL

Beef Fillet - 245

Chargrilled beef fillet, pommes Anna, glazed baby carrots, beetroot purée and red wine jus

Beef Sirloin - 205

Chargrilled sirloin, brand and green peppercorn cream, sautéed mushrooms and fondant potato

Beef Ribeye- 295

Chargrilled beef ribeye, smoked bone marrow Café de Paris butter, roast onion purée and hand-cut chips

Tandoori Lamb Chops - 325

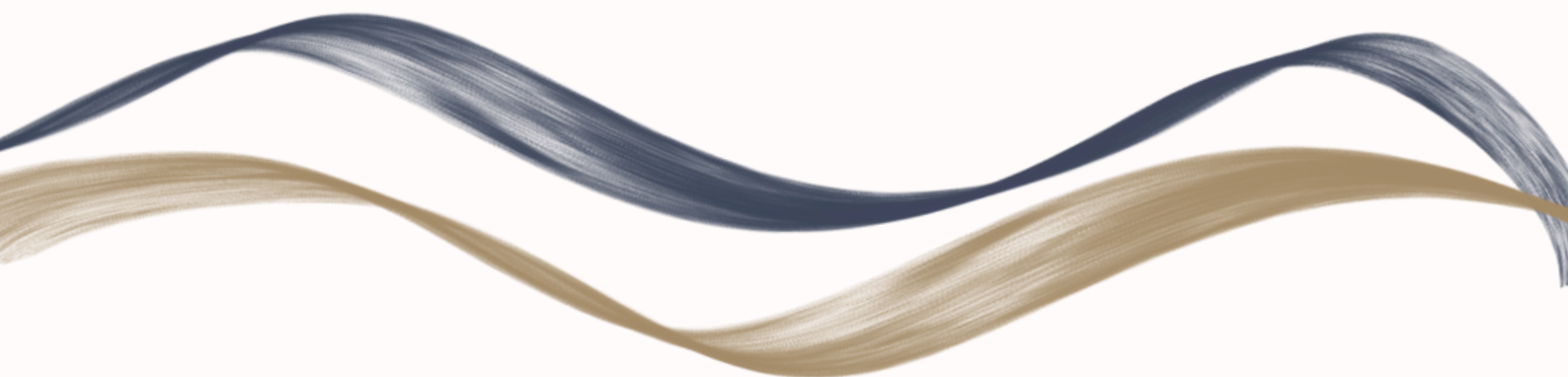
Tandoor-spiced lamb chops, tomato and rocket salad, mint raita, confit garlic and warm naan

Pork Loin Ribs - 280

Slow-cooked pork ribs finished over the grill with crispy onions and hand-cut chips

Ostrich Fillet - 245

Grilled ostrich fillet, parsnip purée, blackberry gastrique, espresso glaze and green beans



SIGNATURE DISHES

Lamb Shank - 265

Slow-braised lamb shank, creamy leek risotto, braised pearl onions and rich lamb jus

Braised Pork Belly - 225

Slow-braised pork belly, hot honey peach chutney, creamy mashed potato and tenderstem broccoli

Carbonara - 145

Fresh linguine coated in a Parmesan, Pecorino Romano and egg emulsion with crispy guanciale and cracked black pepper

Teriyake Beef Short Rib - 255

Slow-braised beef short rib glazed with teriyaki, spring onion rice, green beans and toasted sesame

BURGERS

Served with hand-cut chips

Tribute Burger - 155

200g beef patty, mature cheddar, honey-glazed bacon, dill pickles, Tribute relish and smoky mayonnaise

Buffalo Fried Chicken Burger- 145

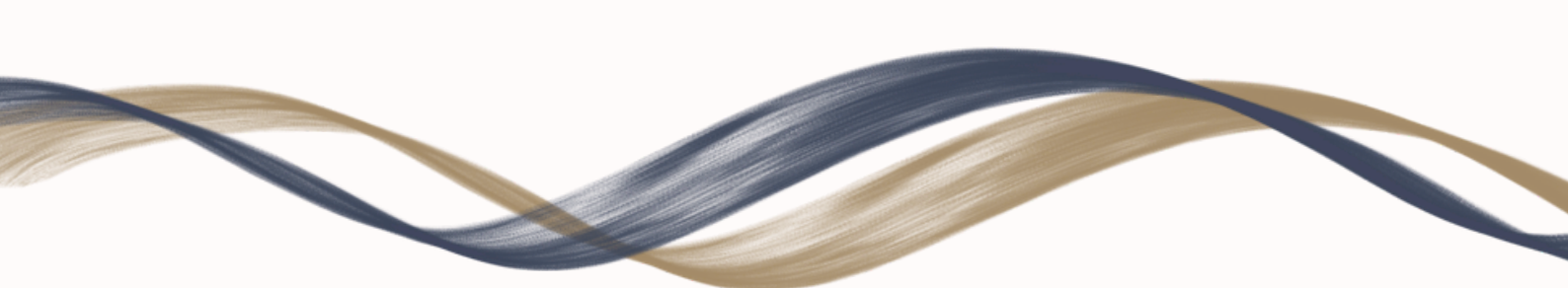
Crispy fried chicken, buffalo sauce, mature cheddar and crunchy red cabbage slaw

Pulled Beef Short Rib Burger - 165

Slow-braised pulled beef short rib, crunchy red cabbage slow, smoky aioli and house pickles

Walnut and Mushroom Burger - 175

House-made walnut and mushroom patty, mature cheddar, roasted garlic aioli, rocket and Tribute relish



POULTRY

Chicken Roulade - 165

Chicken breast stuffed with spinach and mushroom duxelles, creamy mashed potato, glazed baby carrots and roast chicken jus

Confit Duck Leg - 245

Confit duck leg, carrot purée, roasted sweet potato wedges and black cherry rosé jus

Charred Chicken Thighs - 190

Chargrilled deboned chicken thighs, roasted sweetcorn velouté, fondant potato, charred baby leeks, smoked chicken and herb oil

VEGETARIAN

Wild Mushroom Risotto - 165

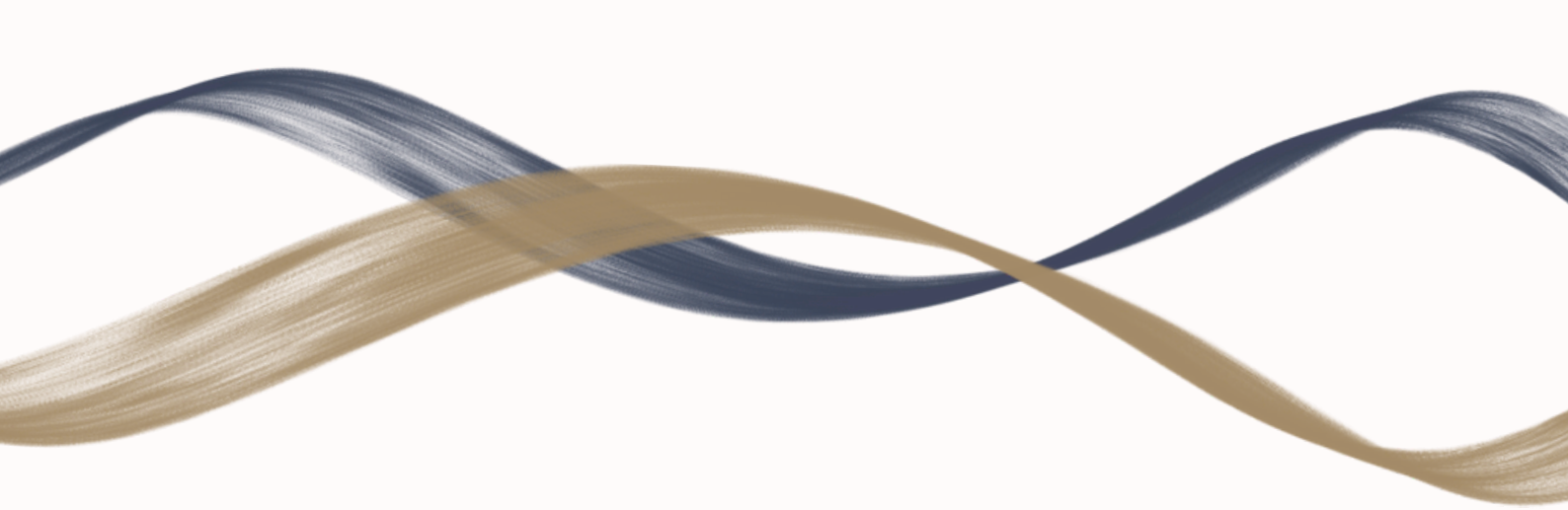
Parmesan risotto with wild mushrooms and crisp sage

Roasted Pumpkin Gnocchi - 180

Pan-friend gnocchi, roasted pumpkin, creamy tomato sauce, Danish feta, basil and confit cherry tomatoes

Creamy Rigatoni - 145

Rigatoni tossed with lemon ricotta, Kalamata olives, toasted pine nuts and wild rocket



SEAFOOD

Mediterranean Seabass - 290

Pan-seared seabass, sautéed potatoes, Mediterranean tomato concassé with olives, confit garlic cream and basil oil

Grilled Tuna - 360

Chargrilled yellowfin tuna, basil pesto, confit cherry tomatoes, sautéed potatoes and garlic aioli

Queen Prawns - 310

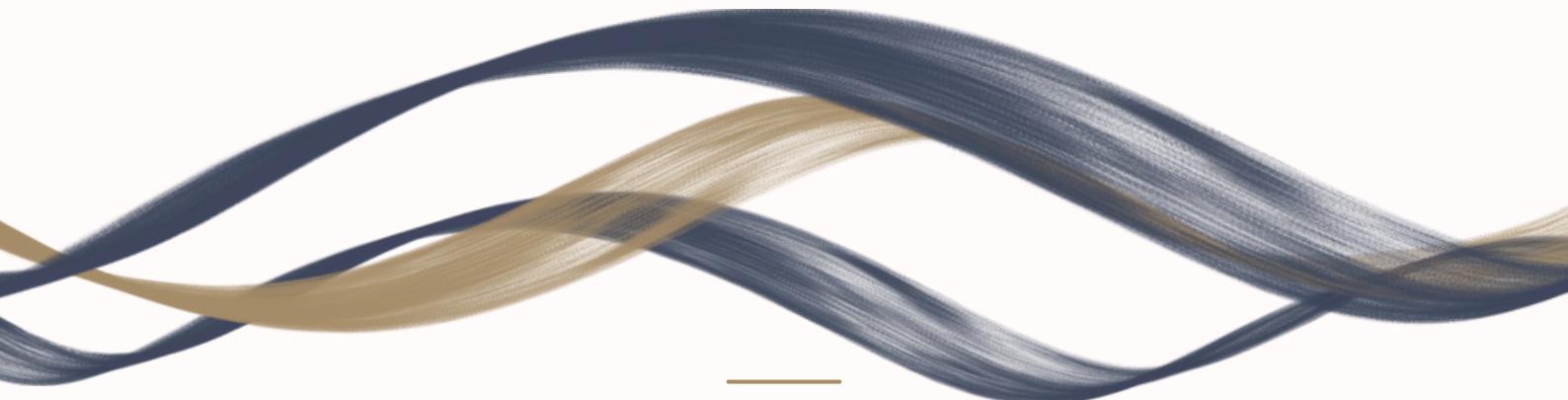
Grilled queen prawns, spring onion rice, sautéed peppers and Mozambican peri-peri butter

Chicken and Prawn Thai Green Curry - 240

Gragrant Tahi green curry with chickem, prawns, spring onion rice, coriander yogurt and crispy poppadom

Tribute Fish and Chips - 320

Grilled baby kingklip, hand-cut chips, Tribute tartare sauce and lemon garlic butter



DESSERTS

Tonka Bean Crème Brûlée - 120

Tonka bean crème brûlée with a caramelised sugar crust

Dark Chocolate Fondant - 115

Warm dark chocolate fondant with vanilla bean ice cream

Coconut and Lime Panna Cotta - 125

Coconut and lime panna cotta, key lime curd, white chocolate, mint and citrus crumble, finished with lemon syrup

New York Cheesecake - 115

Classic baked cheesecake, mixed berry coulis, fresh berries and Chantilly cream

Walnut and Lemon Baklava - 95

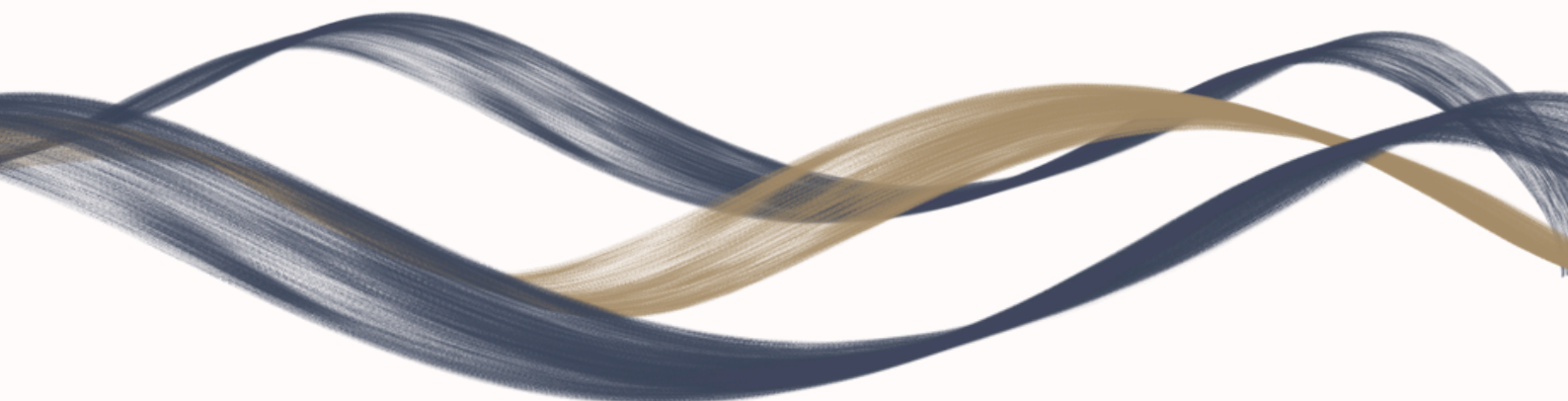
Traditional walnut and lemon baklava with burnt honey and vanilla bean ice cream

Vanilla Ice Cream - 95

Vanilla bean ice cream with warm chocolate brownie fudge sauce

Tribute Cheese Board - 230

A carefully curated selection of local cheeses, house preserves and artisan crackers



KIDS MENU

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PORK RIBS & CHIPS - R 120.00

CHEESEBURGER & CHIPS - R 110.00

CHICKEN PASTA - R 105.00

CRISPY CHICKEN STRIPS
& CHIPS - R 105.00

RIGATONI & CHEESE - R 95.00

Ages 12 & Under

All items prepared fresh using our main menu ingredients

Please inform our waiters of any allergies