Tribute

SUMMER MENU

Served at: 11:00- 21:00

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.

Follow and tag us in your Apogee experience
Facebook: Apogee Boutique Hotel & Spa
Instagram: @apogeeboutiquehotelandpsa
LinkedIn: Apogee Boutique Hotel and Spa

STARTERS

Soup of the Day - 120
Chef's seasonal soup, served with warm artisan bread

Tuna Crudo - 225
Sashimi-grade tuna with cucumber ribbons, green apple, avocado mousse, jalepeño oil, puffied rice and fresh lime

Venison Carpaccio - 150
Thinly sliced venison, shaved parmesan, crispy capers, wild rocket and extra vecchio balamic reduction

Wild Mushroom Arancini - 115
Golden wild mushroom arancini, mushroom consommé, black garlic, truffle aioli and a parmesan crisp

Salt & Pepper Calamari- 120
Lightly dusted calamari, confit garlic beurre noisette and citrus aioli

Peri-Peri Chicken Livers - 110
Creami peri-peri chicken livers, Danish feta espuma, sweet piquanté peppers and charred ciabatta

Duck Croquettes - 150
Golden duck croquettes with smoked red pepper and raspberry purée, pickled mustard seeds and crispy leeks

Beef Short Rib Barbacoa - 165
Slow-braised beef short rib, charred tomato salsa, coriander, sour cream and fresh lime

Pan-Seared Scallops - 280
Pan-seared scallops, pea purée, crispy pancetta, lemon beurre blanc and pea shoots

SALADS

Greek Salad - 120
Cherry tomatoes, cucumber, Kalamata olives, feta and red onion

Caprese Salad - 140
Creamy burrata, heirloom tomatoes, basil, extra virigin olive oil and exta vecchio balsamic reduction

Roasted Pumpkin Salad - 130
Roasted pumpkin, avocado, crispy chickpeas, Danish feta, tahini dressing and toasted seed granola

Smoked Salmon Salad - 170
Oak-smoked salmon, cucumber, soft-boiled egg, herb croutons, spring onion, crispy capers and honey-dill dressing

Grilled Chicken Salad - 135
Chargrilled chicken breast, avocado, feta, roasted pepper, cucumber, cherry tomatoes and creamy herb dressing

FROM THE GRILL

Beef Fillet - 295
Chargrilled beef fillet, pommes Anna, glazed baby carrots, beetroot purée and red wine jus

Beef Sirloin - 265
Chargrilled sirloin, brand and green peppercorn cream, sautéed mushrooms and fondant potato

Beef Ribeye- 335
Chargrilled beef ribeye, smoked bone marrow Café de Paris butter, roast onion purée and hand-cut chips

Tandoori Lamb Chops - 375
Tandoor-spiced lamb chops, tomato and rocket salad, mint raita, confit garlic and warm naan

Pork Loin Ribs - 340
Slow-cooked pork ribs finished over the grill with crispy onions and hand-cut chips

Ostrich Fillet - 265
Grilled ostrich fillet, parsnip purée, blackberry gastrique, espresso glaze and green beans

SIGNATURE DISHES

Lamb Shank - 355
Slow-braised lamb shank, creamy leek risotto, braised pearl onions and rich lamb jus

Braised Pork Belly - 265
Slow-braised pork belly, hot honey peach chutney, creamy mashed potato and tenderstem broccoli

Carbonara - 220
Fresh linguine coated in a Parmesan, Pecorino Romano and egg emulsion with crispy guanciale and cracked black pepper

Teriyake Beef Short Rib - 305
Slow-braised beef short rib glazed with teriyaki, spring onion rice, green beans and toasted sesame

BURGERS

Served with hand-cut chips

Tribute Burger - 185
200g beef patty, mature cheddar, honey-glazed bacon, dill pickles, Tribute relish and smoky mayonnaise

Buffalo Fried Chicken Burger- 165
Crispy fried chicken, buffalo sauce, mature cheddar and crunchy red cabbage slaw

Walnut and Mushroom Burger - 175
House-made walnut and mushroom patty, mature cheddar, roasted garlic aioli, rocket and Tribute relish

POULTRY

Chicken Roulade - 195
Chicken breast stuffed with spinach and mushroom duxelles, creamy mashed potato, glazed baby carrots and roast chicken jus

Confit Duck Leg - 320
Confit duck leg, carrot purée, roasted sweet potato wedges and black cherry rosé jus

Charred Chicken Thighs - 195
Chargrilled deboned chicken thighs, roasted sweetcorn velouté, fondant potato, charred baby leeks, smoked chicken and herb oil

VEGETARIAN

Wild Mushroom Risotto - 195
Parmesan risotto with wild mushrooms and crisp sage

Roasted Pumpkin Gnocchi - 185
Pan-friend gnocchi, roasted pumpkin, creamy tomato sauce, Danish feta, basil and confit cherry tomatoes

Creamy Rigatoni - 185
Rigatoni tossed with lemon ricotta, Kalamata olives, toasted pine nuts and wild rocket

SEAFOOD

Mediterranean Line Fish - 345
Pan-seared line fish, sautéed potatoes, Mediterranean tomato concassé with olives, confit garlic cream and basil oil

Grilled Tuna - 375
Chargrilled yellowfin tuna, basil pesto, confit cherry tomatoes, sautéed potatoes and garlic aioli

Queen Prawns - 345
Grilled queen prawns, spring onion rice, sautéed peppers and Mozambican peri-peri butter

Chicken and Prawn Thai Green Curry - 265
Gragrant Thai green curry with chicken, 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

Teriyaki Salmon - 380
Teriyaki glazed salmon, toasted sesame seeds, sautéed bok choy and crispy sweet potato hash brown, finished with a delicate teriyaki glaze.

DESSERTS

Tonka Bean Crème Brûlée - 120
Tonka bean crème brûlée with a caramelised sugar crust

Dark Chocolate Fondant - 155
Warm dark chocolate fondant with vanilla bean ice cream

Coconut and Lime Panna Cotta - 135
Coconut and lime panna cotta, key lime curd, white chocolate, mint and citrus crumble, finished with lemon syrup

New York Cheesecake- 125
Classic baked cheesecake, mixed berry coulis, fresh berries and Chantilly cream

Walnut and Lemon Baklava - 115
Traditional walnut and lemon baklava with burnt honey and vanilla bean ice ceam

Vanilla Ice Cream - 110
Vanilla bean ice cream with warm chocolate brownie fudge sauce

Tribute Cheese Board - 255
A carefully curated selection of local cheeses, house preserves and artisan crackers

KIDS MENU

tribute
by Apogee

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