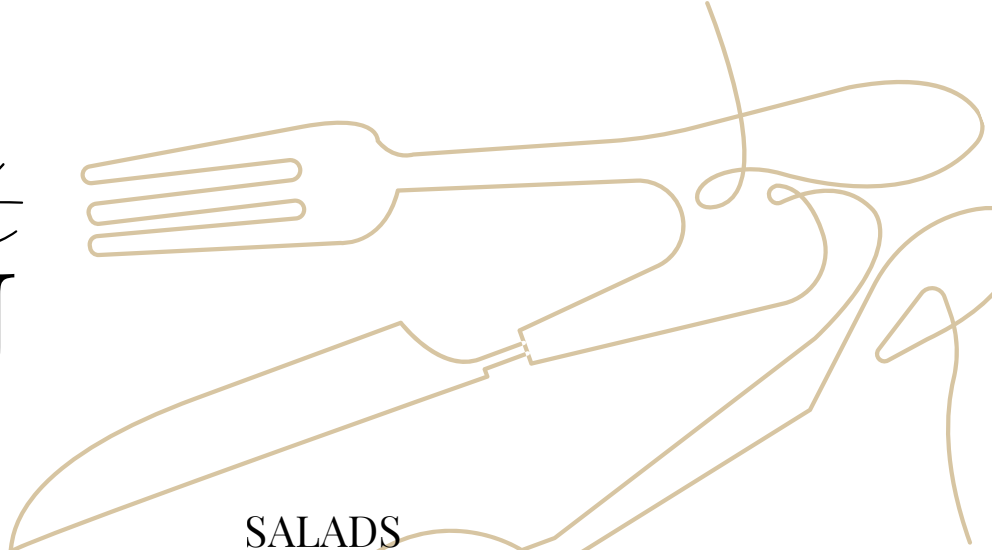


à la carte MENU



STARTERS

SPICY BUTTERNUT SOUP (V)

Roasted butternut with cinnamon, honey, chilli flakes, and a splash of cream, topped with Bulgarian yoghurt and served with toasted bruschetta

PORTUGUESE CHICKEN LIVERS

Pan fried chicken livers with fresh herbs and spices in a rich tomato gravy with a dash of cream, coriander leaves and fresh lemon accompanied by toasted bruschetta
Paneer alternative available (V)

WEST COAST MUSSELS

Steamed half shelled mussels with garlic and fresh herbs in a white wine volute with a dash of cream and accompanied by crisp garlic bruschetta

MOROCCAN LAMB KEBABS

Dukkah spiced lamb skewers flame grilled with freshly squeezed lemon and coriander accompanied by a cucumber and cumin infused yoghurt dip and a herb salad

CHICKEN & PRAWN SPRING ROLL

Thai style spring roll filled with pulled chicken, prawn and fresh vegetables, fried till golden and served with a soy honey dip and shredded cabbage slaw.
Mixed Vegetables alternative available (V)

THAI FISH CAKES

With chilli, lemon grass and ginger, fried till crisp and golden accompanied by a wasabi mayo, lemon grass infused sweet chilli and fresh lemon with micro greens

DUMPLINGS

Pot sticker dumplings filled with pork, scallions and cabbage accompanied by a soy honey dip & shredded red cabbage slaw
Mushroom alternative available (V)

KOREAN FRIED CHICKEN WINGS

Coated in an oriental Sriracha, soy and honey dressing with a sprinkle of toasted sesame seeds, accompanied by a chilli and coriander mayonnaise
Cauliflower alternative available (V)

PANKO CALAMARI RINGS

Coated in a seasoned panko breading and fried till golden accompanied by a pickled ginger and wasabi mayonnaise and shredded red cabbage slaw
Mushroom alternative available (V)

SALADS

R 95

GREEK (V)

feta, cucumber, tomato and calamata olives on a bed of crisp baby lettuce leaves topped with red onion rings and herbed garlic croutons accompanied by olive oil and balsamic vinegar

R 95

R 105

ROASTED BUTTERNUT (V)

Spiced butternut and chick peas roasted and dressed with a soy honey reduction with toasted pumpkin seeds, Danish feta, onion marmalade and butternut crisps on a bed of crisp baby lettuce leaves accompanied by a sesame infused balsamic reduction

R 105

R 140

TANDOORI CHICKEN

Set on a bed of crisp baby lettuce leaves with pepper dew, cucumber ribbons, pickled red onion and spiced cashew nuts accompanied by a minted yoghurt dressing

R 110

R 140

CRUNCHY BEEF

Tender strips of sliced sirloin steak set on a bed of crisp baby lettuce leaves topped with crispy bacon bits, pickled red onion, cucumber, tomato and avocado cream cheese with tortilla crisps and a blue cheese dressing

R 140

R 140

TEMPURA LINE FISH GOUJONS

Crispy fried tempura fish Goujons set on a bed of crisp lettuce leaves topped with marinated cucumber ribbons, Nori, sliced red onion, pickled ginger, edamame beans and toasted sesame seeds with a Japanese mayonnaise dressing

R 140

R 130

R 125

R 140

R 125



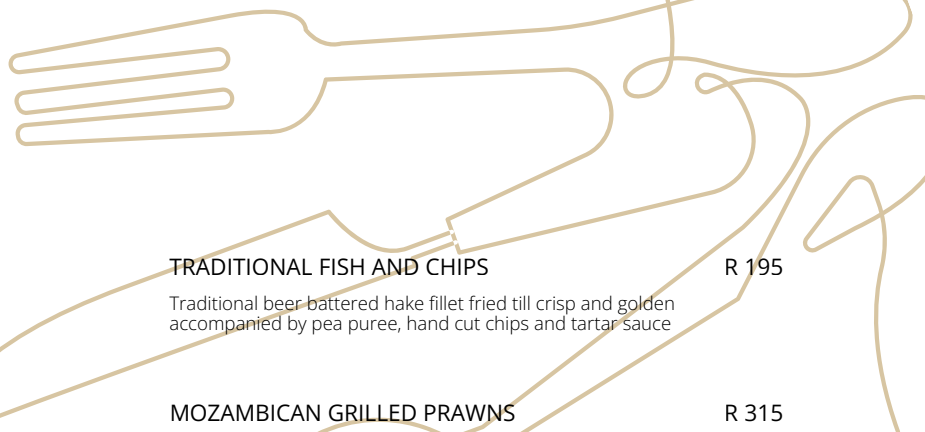
PREMIER
HOTELS & RESORTS
INTERNATIONAL

PLEASE NOTE

(V) VEGETARIAN
MADE IN A KITCHEN THAT USES NUTS
SERVICE CHARGE NOT INCLUDED

PREMIER HOTEL UMHLANGA

à la carte MENU



PASTAS

All pasta dishes come accompanied by fresh chilli, crushed garlic and parmesan cheese & a choice of either penne, linguini or tagliatelle pasta

FUNGI BIANCO (V) R 160

Sautéed Wild mushrooms, spring onion, sliced garlic, fresh herbs, parmesan and cream

SPAGNOLO R 245

Half shell mussels, prawn tails, calamari, red pepper and sliced garlic, seasoned with smoked paprika and finished with freshly squeezed lemon, crispy squid heads and parmesan

ALFREDO R 165

Black forest ham, sliced wild mushrooms, scallions, sliced garlic, parmesan and cream

AMATRICIANA R 170

Crispy fried bacon bits, fresh chilli, sliced garlic, Neapolitan sauce and fresh herbs topped with parmesan

ALFORNO (V) R 155

Sauteed spinach, roasted butternut, red onion, cherry tomatoes, parmesan and cream

BASIL CHICKEN R 180

Grilled chicken fillet, cashew nuts, fresh lemon, sliced garlic, basil pesto, parmesan and cream topped with roasted tomato compote and crispy red onion

WOK FRIED NOODLES R 175

A selection of freshly prepared julienne vegetables wok fried with Chinese egg noodles and soy sauce in either Chicken, Beef or Calamari, topped with fresh spring onion, roasted peanuts, pickled ginger and toasted sesame seeds
Mixed Vegetables alternative available (V)

SEAFOOD

All seafood dishes come accompanied by fresh lemon and your choice of either lemon butter, garlic butter or Mozambique Peri Peri

KINGKLIP R 315

Marinated with fresh herbs, lemon zest and chilli flakes set on a bed of herbed mash potatoes and wilted spinach

LINE FISH OF THE DAY R 285

Grilled line fish fillet accompanied by your choice of starch and seasonal vegetables

TRADITIONAL FISH AND CHIPS R 195

Traditional beer battered hake fillet fried till crisp and golden accompanied by pea puree, hand cut chips and tartar sauce

MOZAMBIKAN GRILLED PRAWNS R 315

Black tiger prawns seasoned with fresh garlic, lemon and chilli flakes grilled and draped in a Mozambican Peri Peri sauce served on a bed of savoury rice and pineapple salsa

CALAMARI R 235

Cajun spiced calamari tubes pan fried with lemon, garlic and fresh herbs served with seasonal vegetables and your choice of starch

SPECIALTY DISHES

SOUTH AFRICAN TAPAS BOARD R 180

A traditional ethnic African board comprising of Mogodu (tripe), Isibindi (Ox liver) and Manqina (trotters) served with steamed bread or pap and an array of condiments

DURBAN LAMB CURRY R 225

Tender pieces of lamb with potatoes, simmered in an array of spices to form a fragrant aromatic gravy, accompanied by fluffy aniseed scented rice, poppadum and traditional condiments
Mixed Vegetables alternative available (V)

BUTTER CHICKEN CURRY R 225

Boneless chicken pieces marinated and roasted in freshly ground spices and slow simmered in a delectable creamy gravy with sliced apricots, topped with fresh coriander and a drizzle of plain yoghurt, accompanied by fluffy aniseed scented rice, poppadum and traditional condiments
Paneer alternative available (V)

BRAISED LAMB SHANK R 315

Braised in a rich tomato and red wine gravy with fresh thyme, rosemary and garlic, set on a bed of mustard mashed potatoes, pan fried green beans and drizzled with a rich red wine jus

OX TAIL POTJIE R 265

Served on the bone and slow simmered till tender with root vegetables, butter beans, red wine demi-glace and rosemary, served on a bed of roasted cinnamon and honey butternut mash

PORK BELLY R 240

Tom Yum spiced pork belly pan roasted with ginger and chilli crisp oil served on a bed of wasabi mashed potatoes topped with wok fried vegetables, crispy red onions and crackling



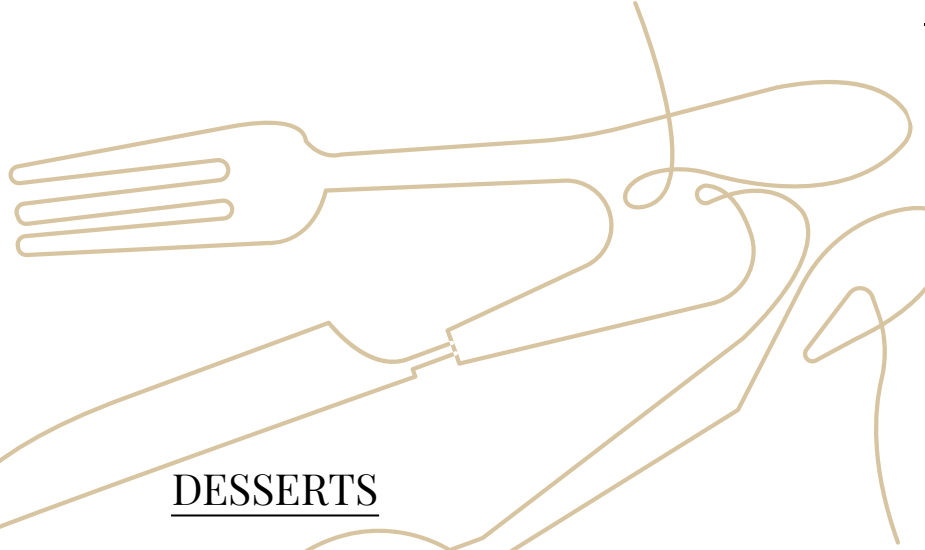
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FROM THE GRILL

All from the grill dishes come topped with café de Paris butter and Tempura onion Rings

PORTERHOUSE STEAK (300G)	R 240
RIBEYE (400G)	R 335
T -BONE (500G)	R 320
LAMB LOIN CHOPS (300G)	R 270
HALF GRILLED CHICKEN	R 265
PORK RIBS (400G)	R 250

SIDE DISHES

HAND CUT FRIES	R 35
SPICY POTATO WEDGES	R 35
HERBED MASHED POTATOES	R 35
SAVOURY RICE	R 35
ONION RINGS	R 35
GREEN SALAD	R 35
PAN FRIED VEGETABLES	R 35
PAP	R 35
STEAMED BREAD	R 35

SAUCES

RED WINE JUS	R 35
MUSHROOM SAUCE	R 35
GREEN PEPPERCORN SAUCE	R 35
PERI PERI	R 35
LEMON & HER	R 35
GARLIC BUTTER	R 35
CHEESE SAUCE	R 35

DESSERTS

BERRY PANNA COTTA	R 95
Mixed berry set panna cotta accompanied by a coconut crumb, berry coulis and fresh mint leaves	
PEAR PUDDING	R 95
Sticky toffee pudding with caramelized pear, rich butterscotch sauce and vanilla pod ice cream	
TIRAMISU	R 95
Whipped mascarpone layered with espresso dipped finger biscuits and cocoa accompanied by a hazel nut crumb and a rich chocolate sauce	
CRÈME BRULE	R 95
A delectable set vanilla and rooibos custard topped with caramelized sugar and citrus biscotti	
FRESH FRUIT SALAD	R 95
A selection of seasonal fresh fruit in an orange syrup topped with fresh mint leaves	
ICE CREAM	R 95
Vanilla ice cream accompanied by a rich chocolate sauce and topped with a brownie crumb	
CAKE OF THE DAY	R 95
Enquire from your waiter what sweet delicacy our pastry team has whipped up on this day	