



ALL DAY MENU

12H00 - 16H00 & 18H30 - 22H00

SPICED GREEN OLIVES – 45

olives with chilli
coriander - lemon (VV)

CRUMBED MUSHROOM – 45

chilli aioli
truffle parmesan (V)

STARTERS & SALADS

APPLE & GORGONZOLA SALAD – 89

cranberries - toasted walnuts
honey mustard dressing (V/N)

SOUP OF THE DAY – 65

chef's choice (V)

PRAWN COCKTAIL – 96

mary rose dressing - avocado
marinated cucumber (G)

SEA BASS CARPACCIO – 87

ginger & soy dressing - radish
micro herb salad - toasted sesame seeds (N)

MONDIAL FISHCAKE – 95

asparagus & watercress salad
soft boiled free range hen's egg (D)

GAME FISH TACOS – 80

oriental slaw - guacamole
tomatillo compote

MONDIAL BUFFALO WINGS – 75

buttermilk marinated
aioli & oriental slaw (D)

MONDIAL CAESAR SALAD – 98

crispy bacon - crumbed free range hen's egg
anchovies - parmesan - croutons
add chicken – 32

PORK BELLY – 98

honey & soy glazed - pineapple chutney
micro coriander

STEAK TARTAR – 80

crostini - micro herbs
parsley emulsion

GARDEN GEMS – 82

baby mesclun leaves - house dressing
avocado - toasted pine nuts (V/N)

WILD MUSHROOM GNOCCHI – 80

wild mushrooms - parmesan
roast cauliflower (V/D)

OYSTERS NATURAL – 28

— 3 Oysters & a glass of Bubbles —

Laurent Perrier Brut 295 Laborie Brut 145

FISH & SEAFOOD

ROAST NORWEGIAN SALMON FILLET – 205

tenderstem broccoli - garden peas
sautéed new potatoes (D/G)

GAME FISH TACOS – 160

oriental slaw - guacamole
tomatillo compote

SEAFOOD PLATE – 345

linefish - squid - mussels - prawns - oyster
side salad - sauce of choice (D)

SEAFOOD PAPPARDELLE – 185

smoked tomato sauce - chilli
garlic - lemon - basil (D)

WEST COAST MUSSELS – 115

white wine velouté - toasted ciabatta (D)

CAPE HAKE & CHIPS (lunch only) – 155

ale battered - tartar sauce
lemon - mushy peas (D)

SEARED ATLANTIC TUNA – 195

sesame seed & black pepper crust
wasabi mash - asian greens (N)

GRILLED MAURITIAN SEA BASS – 185

borlotti bean puree - almond & garlic
sautéed fine beans - salsa vierge (G)

PAN OF PRAWNS – 285

peri-peri or lemon sauce
side salad (D)

MAINS

HARISSA CHICKEN SALAD – 135

barley - toasted sunflower seeds
baby leaves - greek yoghurt dressing (G)

MISO GLAZED AUBERGINE – 140

sautéed wild mushrooms
tofu (VV)

CHARGRILLED SIRLOIN – 215

free range - grass fed - portobello mushroom
confit tomato - watercress (G)

STEAK TARTAR – 160

crostini - micro herbs - parsley emulsion

RISOTTO OF THE DAY – 165

seasonal vegetables - parmigiano (V/G)

SIGNATURE LAMB CURRY – 185

traditional style - accompaniments (D)

100% WAGYU BURGER – 140

cheddar - gherkins - umami ketchup
hand-cut chips

WILD MUSHROOM GNOCCHI – 160

wild mushrooms - parmesan
roast cauliflower (V/D)

BBQ BABY CHICKEN – 180

free range - sautéed new potatoes

PUDDING & CHEESE

BAKED ALASKA – 72

lemon ice cream
Italian meringue (V/D)

CHOCOLATE TART – 75

valrhona guanaja 70%
shortbread - raspberries (V/D)

COCONUT PARFAIT – 72

roast pineapple - passionfruit sorbet
peanut croquant (G/N/D)

CHEESE BOARD – 170

homemade preserves & crackers (D/N/V)

CRÈME CARAMEL – 72

Madagascan vanilla
apple textures (D/V)

TONKA BEAN CHEESECAKE – 72

butterscotch caramel - fresh berries
macadamian nuts (N/D)

TRIO OF SORBET – 75

seasonal selection of sorbets (VV/G)

BAKED CAMEMBERT – 140

fig - truffle honey - macadamian nuts
(N/V)

SIDES & SAUCES

Sweet Potato Croquettes – 35
Tomato & Basil Salad – 45
Herbed Green Salad – 35

Sautéed Mushrooms – 35
Truffle - Parmesan Chips – 35

Tenderstem Broccoli – 35
Steamed Market Vegetables – 35
Peri-Peri / Lemon Sauce – 20

V - Vegetarian

VV -Vegan

D- Contains Dairy

N- Contains Nuts

G - Gluten Free

All meat / fish / poultry are sourced from reputable suppliers and ethical farming practises. Some items are seasonal and may change according to the mood of the market.

We welcome all well-behaved children. Let us know if you have any allergies. Prices include VAT. No cheques. A discretionary 12% gratuity will be added to tables of 8 or more. No flash or intrusive photography please.