

BREAKFAST

MISO CROQUE MADAME
85

EGGS BENEDICT
90

CHOCOLATE QUINOA, WHIPPED COCONUT CREAM & ALMONDS
70

BUTTERNUT, KALE, HUMMUS & POACHED EGG
70

MANOIR'S ENGLISH BREAKFAST
98



COFFEE

| | |
|--------------------|-----|
| ESPRESSO SINGLE | R19 |
| ESPRESSO DOUBLE | R25 |
| ESPRESSO MACCHIATO | R24 |
| ICED MACCHIATO | R30 |
| AMERICANO | R24 |
| CAPPUCINO | R29 |
| DRY CAPPUCINO | R27 |
| CARAMEL CAPPUCINO | R29 |
| VANILLA CAPPUCINO | R29 |
| LATTE | R32 |

TEA

| | |
|--------------------|-----|
| EARL GREY | R25 |
| ROOIBOS | |
| TANGERINE & GINGER | |
| SENCHA MAKOTO | |
| ENGLISH BREAKFAST | |
| CHERRY BLOSSOM | |

MY T- ICED

APPLE & CINNAMON, BERGAMOT
& ORANGE, LEMON GRASS R30

FRESHLY SQUEEZED ORANGE JUICE R45

JUICES R35

APPLE, PINEAPPLE, POMEGRANATE

OTHER

| | |
|---------------|-----|
| HOT CHOCOLATE | R32 |
| MILKSHAKES | R40 |
| SMOOTHIES | R45 |



SET MENU

**CHEFS 6 COURSE MENU
850**

**CHEFS 6 COURSE FOOD & WINE PAIRING
1300**

A LA CARTE MENU

STARTERS:

SMOKED VENISON, KALE KIMCHI, PICKLED PEARS, PORT
GASTRIQUE & RED CABBAGE PURÉE

110

BEEF TARTARE, PICKLED BABY CORN, BALSAMIC GLAZED ONION,
QUAIL EGG SERVED WITH A TERIYAKI DRESSING AND AVOCADO
PURÉE

105

SMOKED TROUT, SALMON ICE CREAM, BONITA AND ALMOND
CREAM, PEA PURÉE, BURNT ORANGE & SALMON ROE

105

GOATS CHEESE AND ZUCCHINI ROULADE, ASPARAGUS,
ASPARAGUS VELOUTÉ, PEAS WITH A PEA PESTO
& PEA SPONGE

105

MUSHROOM AND TRUFFLE RISOTTO WITH EXOTIC MUSHROOMS

95

DUCK LIVER PARFAIT, DAIKON RADISH, BURNT ONION DUST WITH
ONION MARMALADE AND LAVASH

110

MAINS:

POMME FONDANT, CREAM OF LEEKS, WITH A LEEK PURÉE & A
POACHED BABY LEEK
155

FILLET OF BEEF, SMOKED MASH POTATO AND A SELECTION OF
BABY VEGETABLES
150G **200**
200G **250**

FISH OF THE DAY, CALAMARI, MUSSELS, ONION AND DASHI
PURÉE, FENNEL CHUTNEY, FINISHED WITH A MINT GINGER &
LEMONGRASS BROTH
185

LAMB LOIN, LAMB KIDNEY WITH LAMB BELLY SERVED WITH
CARAMELIZED ONION BOULANGERE, ZUCCHINI, CHARRED
AUBERGINE PURÉE & BRAISED MUSTARD SEEDS
240

PORK BELLY, MISO AND TURNIP PURÉE, PICKLED BABY TURNIPS,
CHARRED APPLE WITH CORN
& CARAMELIZED HAZELNUTS
196

FOSSILIZED BEETROOTS, BEETROOT MERINGUE, HERB COUSCOUS,
HAZELNUT DUKKHA, BUTTERMILK AND WHITE CHOCOLATE
DRESSING WITH A PICKLED BEETROOT PURÉE
155



DESSERT:

ALMOND ECLAIR, ALMOND MOUSSE, VANILLA GEL, HONEY PEARLS, DARK CHOCOLATE SOIL SERVED WITH TONKA BEAN ICE CREAM

105

BERRY MEDLEY, MACAROONS, BERRY ICE CREAM WITH FRESH BERRIES & A BERRY GANACHE

100

PASSION FRUIT CHEESE CAKE, SABLE BISCUIT WITH MANGO SALSA & OLIVE OIL JELLY

105

FENNEL MOUSSE, LEMON SPONGE, LIME MERINGUE WITH A BUTTERMILK AND LIME SORBET

100

LABNEH, PUFF PASTRY WITH A TOMATO CHUTNEY & WHEY EMULSION

95

CHEESE & MEAT PLATTER

SERVED BETWEEN 11:00-18:00

A SELECTION OF CHEESES, COLD MEATS, FRESHLY BAKED BREADS, PESTO, OLIVES, PRESERVED FIGS, PICKLES & FLAVORED BUTTER

FOR ONE: 185

FOR TWO: 290