



LANZERAC

HOTEL & SPA

Est. 1692, Since

★★★★★



Manor Kitchen

At the Manor Kitchen, we invite you to indulge in opulent buffet breakfasts or evening dining, offering classical dishes re-imagined with contemporary influences.

Take a glimpse of the creativity that goes into preparing these appetizing meals through the large-scale window, and view Chef Stephen and his team create masterpieces comprised of the very best local, and seasonal ingredients.

With craftsmanship and artistry, the chefs bring imaginative concepts into tangible forms, marrying the perfect balance of unique flavours and textures.





Manor Kitchen

Starters

SALAD RATATOUILLE

smoked aubergine, roast tomato gel, zucchini, red onion crisp, green olive, basil
R85

GIN CURED SALMON GRAVADLAX

beetroot, cucumber, grapefruit, soya glaze, yuzu caviar, dill
R110

CONFIT DUCK LEG SALAD

whipped dijon mousse, pickled onion, shimeji mushrooms, herbs
R90

WATERMELON GAZPACHO

puffed tomato, basil, marinated tomato salad, wild boar salami, cannellini cream
R95

HERB & CITRUS SEARED TUNA

nasturtium sauce, pickled radish, bloody mary, avocado, rye
R110

PARMA HAM & MELON

watermelon marmalade, labneh, balsamic, sunflower seeds, mint
R95

PAN-FRIED SCALLOPS

braai mielie puree, baby cucumber, lime emulsion, crispy cured bacon, coriander, sour fig dressing
R240

FRESH OYSTERS ON THE ROCKS

three or six large open oysters on ice with lemon
R90 for three
R170 for six

Our menu is subject to change, as we use only the freshest ingredients and are ever-changing with the season.





Manor Kitchen

Mains

DUO OF LAMB LOIN & BELLY

celery sabayon, walnut, fresh herb crust, raspberry jelly, goats' cheese risotto
R230

STUFFED CHICKEN SUPREME

fondant potato, mushroom duxelle, summer peas, bacon, tarragon, blonde sauce
R185

BLACKENED SIRLOIN OF BEEF

boneless oxtail, pomme anna, burnt cauliflower, truffle emulsion
R210

OVEN ROAST PORK BELLY

creamed potato, pickled beets, mustard sauce, crackling, caramelized onion puree
R195

LOIN OF VENISON

nectarine, roast carrot, sweet potato, african chocolate, shitake mushroom
R230

PAN-FRIED FARMED SEABASS

artichoke puree, quinoa crunch, grapes, verjuice sauce, asparagus
R205

SCORCHED SALMON

pickled apple, cucumber salad, squid ink aioli, edible flowers
R225

All mains served with a mélange of seasonal sides to the table,
inspired by our local producers





Manor Kitchen

Desserts

WHISKEY, HONEY & RASPBERRY SOUFFLÉ
white chocolate, lavender cream, toasted oats, raspberry compote
R105

TONKA CRÈME BRÛLÉE
honeycomb, strawberry mousse, thyme ice cream
R80

SELECTION OF SOUTH AFRICA'S FINEST CHEESE
savoury biscuits, brioche, preserves, fresh fruit
R220

CHILLED CHOCOLATE FONDANT
cocoa orange sorbet, caramelia aero, white chocolate mousse, orange jelly
R95

CAPE MALVA PUDDING
crème anglaise, apple, clotted cream ice cream, fudge crumble, gooseberries
R75

RASPBERRY & COCONUT CURD
basil lime sorbet, vegan crumble, meringue, micro basil
R80

MANGO PARFAIT
pineapple flower, coconut sorbet, macaroon, coconut flakes
R85

VEGAN BAKED CHEESECAKE
blueberry jelly, coconut biscuit, blueberry ice cream, orange marshmallow
R90

