



**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.*





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### *Starters*

#### SALAD OF EXOTIC MUSHROOMS

*red quinoa, mushroom pesto, goat cheese, soya, orange*

R115

#### GIN CURED SALMON GRAVADLAX

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

R135

#### AROMATIC DUCK BREAST

*duck liver mousse, feuille de brick, compressed apple, labneh, duck egg brûlée*

R130

#### COURGETTE, PEA & PRAWN SOUP

*turmeric, coconut yoghurt, edible flowers, red onion crisps*

R115

#### SMOKED SNOEK PÂTÉ

*salt hake, curried guava, mosbolletjie toast, pickled onion, cauliflower*

R100

#### PAN-FRIED SCALLOPS

*braai mielie puree, baby cucumber, lime emulsion, coriander, burnt buchu*

R275

#### VENISON TARTARE

*kale purée, bone marrow, activated charcoal mayo, radish salad, rye*

R150

#### FRESH OYSTERS ON THE ROCKS

*three or six large open oysters on ice with lemon*

R85 for three

R160 for six

*large east coast wild oysters*

*R55 for one - please enquire with your friendly waitron if available*

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



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### *Mains*

#### CUTLETS OF BOLAND LAMB

*cauliflower risotto, beetroot, green olive pesto, rosemary jus*

R235

#### FILLET OF BEEF

*duck roast potato, mushrooms, brandy cream, spinach puree, herbs*

R245

#### SCORCHED SALMON

*poached cucumber, aromatic lentils, charred aubergine, spiced coconut cream*

R240

#### SOUS VIDE PORK BELLY

*smoked potato, onion textures, pea salad, pickled guava*

R200

#### VENISON WELLINGTON

*chestnut mousse, rosemary turnips, blackberry, butternut, seed granola*

R280

#### PAN-FRIED SEABASS

*spinach, mussels, flaked crab, potato pearls, dill cream, chorizo*

R260

#### COQ AU VIN

*leek dauphinoise, truffle parmesan nugget, cabernet sauce, pancetta*

R210

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



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### *Desserts*

#### VALRHONA CHOCOLATE PLATE

*manjari souffle, nyangbo brownie gâteaux, caramelia ice cream, ivorie aéro*

R95

#### TONKA CRÈME BRÛLÉE

*honeycomb, strawberry mousse, thyme ice cream*

R90

#### SPICED BLUEBERRY & APPLE CRUMBLE

*orange cheesecake, hazelnut, meringue, cocoa nib granola, blueberries, apple sorbet*

R80

#### CAPE MALVA PUDDING

*brandy snap van der hum cream, blackberry gel, stem ginger ice cream*

R90

#### DECONSTRUCTED SAGO PUDDING

*burnt meringue, roast stone fruit, apricot syrup, star anise ice cream*

R80

#### COCONUT PANNACOTTA

*beetroot puree, white chocolate aéro, candied beets, red velvet sponge cake, grapefruit sorbet*

R80

#### CITRUS MERINGUE

*orange curd, hollow meringue, pistachio mousse, candied citrus, macaroon*

R80

#### VEGAN BAKED CHEESECAKE

*blueberry jelly, coconut biscuit, blueberry ice cream, orange marshmallow*

R90

#### SELECTION OF SOUTH AFRICA'S FINEST CHEESE

*savoury biscuits, brioche, preserves, fresh fruit*

R270