

Yzam

(Available from 6pm to 10pm)

Starters

Soup of the day R75

Please enquire with your waiter what our Meat or Vegetable based soups of the day are. Served with bread rolls & butter

Peri-Peri Chicken Livers R105

Gently sautéed Chicken livers in a spicy Peri-Peri sauce served with toasted Ciabatta

Sweet Chili & Ginger Calamari R110

Deep fried Patagonia Calamari coated in sweet Chili, Ginger & Coriander sauce served on baby mixed leaves

Tuna Tataki R145

Seared Tuna on a bed of Asian slaw with Avocado, finished with a Honey Soy dressing

Salads

Kale Salad (V) R105

Dried Kale, Julienne Carrot, Cranberries, Chic peas, Sesame seeds & Avocado with Carrot & Ginger vinaigrette

Leafless Greek Salad (V) R115

A salad of Roma Tomatoes, Cucumber, Green Peppers, Red Onions, Calamata Olives & Feta cheese with a drizzle of Red wine vinegar & Olive oil

Smoked Salmon Salad R195

Smoked Salmon topped with a Lemon flavoured baby Potato salad with Celery, Capers & red Onions with Rocket

Mains

Maple Mustard Kingklip R250

Served with Herb Mash & a Spinach, Apple, Celery & Spring onion salad

Rice Noodle Vegetable Stir Fry (V) R130

A Malaysian style Stir fry of Rice noodles & Vegetables, flash fried & tossed in a homemade sauce accompanied by Sambal sauce & Cashew Nuts

Add

Tofu	R35
Chicken	R45
Beef	R70
Prawns	R90

Pan Fried Chicken Supreme R175

With Garlic crushed baby Potatoes & Mushroom Ragout finished with a light Tarragon Jus

Slow Braised Oxtail R195

Slow braised Oxtail cooked in a Red wine sauce with Butterbeans served with mashed Potato

Plant Based Chili (VE) R145

Black beans, Cannellini beans, Kidney beans & Plant based mince served with smashed Avocado & Tortilla chips

Rigatoni Pasta with Roasted Vegetables & Arrabiata sauce (V) R125

Rigatoni pasta with roasted Vegetables, spicy Tomato Ragout, finished with Parmesan cheese

Add

Chicken R45

Grill

200g Sirloin Steak R185

300g Aged Rump Steak R235

Mixed Grill Platter R260

Sirloin Minute Steak, Boerewors, Chicken wing & Lamb chop

Chargrill Lamb Loin Chops R295

350g Lamb chops marinated with Garlic & Herbs

All grill items served with Fries and your choice of daily Vegetables or side Salad and a sauce of your choice (Pepper, Mushroom, Peri-Peri, Garlic & Herb, Creamy Cheese)

Side Orders

Extra Sauce R35

Fries R45

Roasted Butternut R45

Sautéed Mixed Vegetables R45

Cinnamon Roasted Butternut R45

Crispy Onion Rings R25

Mielie Pap R35

Desserts

Malva Pudding R75

Moist spicy sponge with a warm Custard or Vanilla Ice cream

Baked Lemon New York Cheese Cake R95

Rich flavour of Cream cheese & Lemon, baked to perfection & garnished with mixed Berries coulis

Chocolate Lava Cake R85

with Vanilla ice cream & Berry compote

Demolded Crème Brûlée R80

Sour Apples, Citrus sponge Crème mousseline & Orange jell

Honeycomb Ice Cream R85

With Brandy snap & Honeycomb crumble

The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs, dairy, soya, Lupin and traces of sulphur dioxide.