



# THE SAINT JAMES

ON VENICE



Fig & Koi



Menu



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# Breakfast MENU

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Open Omelette : 3 Free range egg omelette, open baked and available with the following toppings; Semi dried tomatoes, caramelised onions, feta cheese, lamb rashers, grilled mushrooms, cheddar cheese, Smoked Salmon 75

Eggs benedict: Crispy fried potato rosti, two poached eggs, grilled halloumi, lamb rashers and sirachahollandaise 75

-Add Smoked Salmon 25



Vegan Benedict: Wild brown mushrooms, crispy potato rosti, roasted aubergine with thyme and crispy leeks, topped with pumpkin aioli and Maldon salt 65

-Add Smoked Salmon 25



Shakshuka: North African baked eggs in spicy tomato sauce served with lavash bread. 70



Beef Hash: Jus glazed Pulled beef shortrib on top toasted English muffin with crumbed soft poached

Roast tomato hollandaise. 80



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# Breakfast MENU

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House breakfast: 2 eggs, Lamb macon, chicken sausage, 120g beef fillet, roast vine tomato, exotic mushroom and toasted baguette



150

Avo On Toast: Smashed Butter avos, toasted bread of choice and feta cheese, all tossed with lemon oil and coriander shoots



55

Crumpet Stack: Fluffy buttermilk crumpets with Nutella, whipped cream and caramelized banana



70

French toast: kitka French toast, fruit preserves, toasted almond flakes, maple rashers and whipped honey



70

Pastry board: An assortment of breakfast pastries served with whipped cream, cheddar cheese and fruit preserves



80

Fruit Platter: Fresh seasonal fruit with mint and lime sugar or citrus xylitol sugar



60

Granola Fruit Glass: Layers of homemade granola, Greek yogurt and fruit with berry compote

65



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# LUNCH MENU

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Salmon carpaccio - Smoked salmon carpaccio with orange segments, candied beetroots, caper vinaigrette, confit lemon and horseradish cream 90



Warm roast vegetable salad- roast root vegetables with couscous and mint yogurt dressing 70



Chicken Caesar salad- romaine lettuce, anchovy, dressing, soft boiled eggs and parmesan crouton 85



Grilled seafood salad- mixed seafood salad of calamari, prawns and mussels with lemongrass vinaigrette 85



Seared tuna nicoise - Seared tuna loin with green beans, pickle quail eggs confit tomatoes, grilled potatoes and house dressing.



90

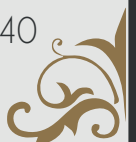
Soup de Jour - soup of the day with garlic and parmesan croutons 55



Linguine pesto - Sundried tomato and basil pesto linguine noir, fresh herb mascarpone and parmesan 78

Add chicken 30

Add Prawn 40





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# LUNCH MENU

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Ravioli Noir-Roast butternut, caramelized onion and feta ravioli  
noir with parmesan veloute 85



Lamb Burger- garlic and rosemary lamb burger on a sweet brio-  
che bun, hummus, roasted garlic aioli, sweet potato fries. 95



Crumbed chicken burger with truffle mayonnaise on toasted  
brioche bun served with sweet potato fries 90



Chicken and pumpkin-grilled cumin chicken breast with roasted  
pumpkin and warm chickpea salsa 90



fish of the day- Line caught fish of the day with grilled nicoise  
vegetables and beurre blanc 115

Fish cakes- salmon and wild rice fish cakes with ruby slaw and lime  
aioli 88



200g beef fillet - Grilled heirloom tomatoes and bone marrow jus,  
served with choice of potato fries | potato croquet | potato mash



Braised beef short - Braised beef with pomme puree,  
roast baby vegetables and beef jus 165



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# LUNCH MENU

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## Sandwiches

All served on artisanal white, brown or rye bread.



- pulled braised beef and onion 66
- chilli chicken and mayo 60
- grilled 3 cheese 60
- falafal toasted with mint yogurt dip 50

served with sweet potato fries

## Sweets



Chocolate and cashew nut brownies with vanilla bean ice cream.

50

Small batch ice cream and sorbet



50

Baked Blueberry cheese cake, blueberry compote

55



Please see our display fridge for our freshly baked cake selection





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# Beverage MENU

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## Milkshakes

Vanilla/ Chocolate/ Strawberry 30



## Hot

Americano 18

Espresso 14

Double Espresso 18

Café Macchiato 18

Moccachino 24

Cappuccino 20

Double Cappuccino 24

Café Latte 23

Hot Chocolate 30

Red Cappuccino 30

Chai Latte 30

Cortado 19

Flat White 25

Iced Coffee 35

Iced Chocolate 35



## Tea

English Breakfast (Five Roses) 23

Refreshing Mint 25

Rooibos Classic 28

Earl Grey 23





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# Beverage MENU

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## Juice

Orange, Mango and Apple	25
Green Machine	30
Super Beet	30
Carrot and Ginger	30
Homemade Lemonade	28



## Smoothie

Strawberry	35
Fresh Banana	35
Mixed Berries	35
Mango (Seasonal)	35
Litchi (Seasonal)	35
Health Smoothie	38

\*Dairy free or Yoghurt\*



## Cold

Coca Cola20

(Coke, Coke Zero, Crème Soda, Fanta Orange, Fanta Grape, Sprite, Sprite Zero)

Lipton (Peach, Lemon)	23
Appletizer, Grapetizer	25
Ginger Ale, Soda water, Lemonade, Dry Lemon	14
Water 330ml (Still, Sparkling)	18

