



LORD NELSON

RESTAURANT

Soak up the atmosphere of our timeless dining room while savouring much-loved classics. The elegant, wood-panelled space dates from the hotel's inauguration in 1899. It was here that, in 1994, President Nelson Mandela welcomed the world's leaders for the first World Economic Forum ever to be held on African soil.

Admire the minstrels' gallery and the pressed ceilings depicting the history of the British Empire's South African colonies. Browse a menu of enduring favourites with a contemporary twist, such as Beef Wellington and Baked Alaska. Ideal for special occasions or simply to experience the unique old-world charm of this storied dining room.



FOOD ALLERGY INFORMATION

We have indicated vegan, vegetarian, dairy, gluten free and nut allergies on the menu.
For any other allergens, intolerances or special dietary requirements please
communicate these to your waitron.

All prices are quoted in ZAR

V - VEGETARIAN	S - SHELLFISH
N - NUTS	G - GLUTEN
F - FISH	D - DAIRY
E - EGG	P - PORK

CLASSIC CHOICES

COUNTRY STYLE TERRINE

with pork, duck and liver | port jelly |
spiced pear compote | P

R125

FRESH WEST COAST OYSTERS

Served with lemon | mignonette
and Tabasco | S

R195 | 6 or R325 | 12

CAESAR SALAD

To share, finished table side | F,E,D,G

R195

STEAK TARTARE

Mixed table side | D,E,F
Starter R150 or Main R260

SMOKED SALMON

Rye croutes | horseradish cream with a
shaved fennel salad | F,D

R190

PRAWN COCKTAIL

Mary Rose dressing | Sauce Vierge S,D

R230

CAVIAR (IMPERIAL HERITAGE)

served with potato blinis | egg |
chives | onion sour cream and toast

R2850



TABLESIDE

BEEF WELLINGTON FOR TWO, CARVED TABLE SIDE

Chef's salad | jus and
Béarnaise sauce | D,P,N,G

Please allow up to 40 minutes to
prepare. Subject to availability.

R710

HERB CRUSTED ROAST RACK OF LAMB FOR TWO CARVED TABLE SIDE

Mint jelly | olive caper relish | D,N,G

Please allow up to 40 minutes to
prepare. Subject to availability.

R820

ROASTED CHICKEN FOR TWO CARVED TABLE SIDE

with chicken tortelloni and
supreme sauce | E,D,N,G

R610

*Tableside dishes are served with cauliflower
morney, fine beans, glazed carrots and
roasted potatoes*

CRÊPES SUZETTE FOR TWO SERVED TABLE SIDE

vanilla ice cream | orange
Grand Marnier caramel sauce | E,D

R210

LOCAL CHEESE TRAY

*Selection of the finest cheeses,
preserves, bread and biscuits*

R190

FIXED MENU PRICES

• 2 Course R395 • 3 Course R495 • 4 Course R595

APPETISERS

GIN CURED SEA TROUT

fennel | kelp aioli | remoulade |
rice cracker | F,D

OSTRICH CARPACCIO

beetroot purée | spicy raisins |
red grapes | beetroot tabbouleh | D

TWICE BAKED CAULIFLOWER AND CHEESE SOUFFLÉ

cauliflower salad | cauliflower crème
E,D,N,G

AVOCADO, CAPE GOOSEBERRY AND GOATS CHEESE SALAD

sherry dressing | granola | Cape greens
D



INTERMEDIATE

PRAWN AND MUSSEL BISQUE

saffron | rouille D,S

SCALLOP AND SWEETBREADS WITH PROSCIUTTO

pea puree | pea salad | lime | capers
P, D, G

PAN-FRIED TROUT

pumpkin | sweet potato and chorizo
hash | wilted dune spinach | F,P,D

CASHEW AND BUTTERNUT TORTELLINI

korma sauce | curry leaf 'confit'
butternut G,N,V

SPRING GREEN VEGETABLE RISOTTO

Healey's cheddar | slow cooked egg
E,D

MAINS

BEEF Tournedos Forestiere

mushrooms | bacon | new potatoes | D,P

SPRINGBOK LOIN

gorgonzola polenta cake | fermented
pear | roasted baby beets | pecan nuts
D,N

PAN ROASTED DUCK BREAST

Grand Marnier sauce | parsnips |
carrots | D

GRILLED LAMB LOIN

Cape greens | slow roasted tomato |
confit lamb neck | white onion purée | D

ROAST SEABASS WITH A SOFT SPINACH CRUST

marsala roasted cauliflower |
curry leaf cream | D, G

SPINACH AND MUSHROOM PURI

stewed lentils | cumin crushed potatoes
G

DESSERT

BAKED ALASKA | D,V,G

DARK CHOCOLATE FONDANT

banana and ginger ice cream |
coco nib biscuit | E,D

CRÈME CARAMEL NAPOLEON

rasberry salsa | phyllo wafer | G,D

CHOCOLATE AND PASSION FRUIT

chocolate sable | passion fruit crème
D,G

OPERA CAKE

coffee | crème | white coffee ice |
Grand Marnier ice cream | D,E,G





Lord Admiral Horatio Nelson

An inspirational leader and master tactician, Nelson packed an impressive amount into his short life.

He had a precocious start, joining the Royal Navy aged just 12 and being promoted to Captain by 20. In his teens he sailed to both Cape Town and Simonstown. Later, he won numerous battles around Europe, despite being blinded in one eye, losing an arm – and suffering chronic sea sickness.

Yet it was during his greatest triumph that he lost his life. Having defeated the combined French and Spanish fleet in the Battle of Trafalgar, he was fatally wounded by a sharpshooter.

In 1806, the property that would become Belmond Mount Nelson Hotel was up for auction. It was named in honour of the heroic British Admiral who'd died the year before.

1758-1805

