

PAVILION

AT THE MARINE

VEGAN

STARTERS

COMPRESSED SWEET MELON | R125

melon carpaccio, citrus segments, fresh mint, ginger gel, coconut yoghurt

GRILLED BABY MARROW | R145

ribbons, sweet corn and basil purée, almond creamed spinach

SUMMER PULSE RISOTTO | R125

petit pois, pea purée, nutritional yeast, edamame beans

MAINS

CURRIED CAULIFLOWER STEAK | R165

butterbean and chickpea purée, crispy garlic, toasted walnut and citrus dressing

SWEET POTATO ANNA | R165

pickled carrot purée, quinoa with harissa and red onion, coconut yoghurt labneh, vegetable crispies

STUFFED PEPPER | R175

sauce romesco, butter beans, assorted grains, salsa verde, garden vegetables, coriander, red onion

DESSERTS

ICE CREAM GATEAU | R155

chocolate, caramelized banana, orange

BLUEBERRY LEMON CAKE | R150

vanilla poached blueberries, lemon sorbet

WARM SAGO PUDDING | R135

cinnamon, cardamom, rosewater, citrus salad

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY.
Should you have any allergies please speak to your waiter who will advise on all ingredients used.

Please note that we are a cashless establishment.