

16TH LINTEL Restaurant

Starter

Soup of the Day

Ask a member of our service team about today's flavours

65.00

Beef Tataki

Pickled ginger, wasabi mayo, onion rings, ponzu dip

95.00

Smoked Carrot

Paprika aioli, pickled carrot, pepper boerenkaas

65.00

Cured Salmon

Marinated fennel, fennel pollen mousse, apple salad, lemon oil

75.00

Main Course

Thyme Crusted Lamb Rump

Wild garlic risotto, wilted spinach, peas, glazed carrots, lamb jus

200.00

400gr Rib eye on the Bone

Potato wedges, onion steak, shitake mushroom, sesame broccoli, miso butter

240.00

Glazed Pork Belly

Braised pork cheeks, zulu cabbage, harissa hummus, corn, curried cauliflower

180.00

Thai Seabass

Egg noodles, snap peas, asparagus, red pepper, grilled tofu, red thai coconut cream, radish

185.00

Ginger Bread Duck Breast

Butternut, fine beans, potato fondant, roasted figs, liver pate, orange reduction

195.00

Beetroot Gnocchi

Roasted beetroot, charred baby marrow, sage butter, parmesan cream, pecan nuts

160.00

Desserts

House Yogurt Ice cream

Roasted grapes, port sauce, almond crumb

70.00

Dark Chocolate Braai Broodjie

Caramelized Banana, coconut marshmallow, amarulla cream

75.00

Rhubarb Pavlova

Lemon curd, grenadine poached rhubarb, strawberry coulis

60.00

Local Cheese and Port

Local cheese, fruit preserves

230.00

