

16TH LINTEL Restaurant

Soup of the Day

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

65.00

Caramelized Pulled Oxtail

Wild mushroom samp, truffle oil, parmesan

65.00

Lemon Prawns

Corn bisque puree, crispy nori, charred corn

75.00

Grilled Paneer

Butternut pate, poppadum, curried cherry tomato, coriander oil

55.00

Main Course

Slow cooked Lamb Shank

Rooibos smoked risotto, spinach, crispy kale, young carrots, carrot top pesto

180.00

Biltong Spiced 550gr Beef Rib-eye

Potato wedges, braised leeks and onions, sauce bordelaise

265.00

Teriyaki Glazed Pork Belly

Wasabi mash, bok choy, pickled radish, ginger green beans, tempura leaves

175.00

Seared Seabass

Black rice, beetroot, pea and chorizo fricassee, caper beurre blanc

190.00

Confit Chicken Legs

Pappardelle pasta, chicken ragu, mushroom, sundried tomato, fennel bulb

170.00

Zucchini and Aubergine Potjie

Mielie dombolo, charred red pepper, tomato smoor

160.00

Desserts

White Chocolate Tiramisu

Almond Biscotti, salted caramel sauce

65.00

Pears and Persimmon Crumble

Drunken raisins, vanilla ice cream

60.00

Carrot and Beetroot Cake

Walnut crumb, honey cream cheese, beetroot crisp

55.00

Local Cheese and Port

Local cheese, fruit preserves

230.00

