

Starters

COASTAL MALAY TAPAS 80.00
Pickled calamari, snoek *frikadel*, prawn samosa, lime and chilli atchar

SMOKED SALMON WAFFLE  115.00
Cabbage slaw, guacamole, *pico de gallo*, coriander crème fraiche

BBQ SMOKED LAMB RIBS (150G) 95.00
Dukkah rub, sriracha yogurt dip

PAN FRIED CHICKEN LIVERS 80.00
Malay curry sauce, toasted almonds, aubergine atchar, rooti



TUSCAN VEGETABLE AND CHICKPEA SOUP 70.00
Garlic flat bread


CURRIED CAULIFLOWER AND COCONUT SOUP 70.00
Crisp fried snoek wonton, lemon oil

Salads

WESTIN CAESAR  90.00
Smoked cheese quesadilla, cos lettuce, egg, Caesar dressing
Add Vietnamese grilled chicken OR Salt fried calamari 38.00

FIRE ROASTED VEGETABLE SALAD   110.00
Bulgar wheat, brown mushroom and chevin gratin, sriracha yogurt dressing
Add shaved biltong 50.00

BANTING SALAD   105.00
Mesclun, tomato, avocado, feta cheese, cucumber, olives, grilled cauliflower, dukkah
Add crispy pork lardons 45.00

CAPRESE SALAD  90.00
Bocconcini mozzarella, rosa tomato, basil anti-boise, rocket, focaccia toast, balsamic reduction

Wraps & Tartines

*The following options are served in a whole-wheat, chilli or plain wrap
OR as an open sandwich on a toasted garlic ciabatta*


FIRE ROASTED VEGETABLES  110.00
Bulgar wheat, brown mushroom, chevin, sriracha yogurt dressing

CRISP FRIED PORK RASHERS 130.00
Feta cheese, avocado, tomato, carrot, sweet chilli

VIETNAMESE LEMONGRASS AND SESAME CHICKEN  110.00
Pickled cucumber, vegetable, scallion, peanuts

Light Meals

CLASSIC CLUB SANDWICH 130.00
Shaved turkey OR smoked salmon, rocket, tomato, mature cheddar, avocado, bacon, egg

WESTIN BURGERS
*Choose between a flame grilled ground beef patty, filleted chicken breast
OR a chargrilled mushroom steak* 
*Served on a toasted sesame bun with lettuce and tomato
With homemade tomato chutney and French fries or side salad*


CLASSIC 130.00
Gherkins, cheddar, caramelized onion

CALIFORNIA 140.00
Jalapeno, bacon, guacamole

Add mushroom, green peppercorn or cheese sauce 25.00

Pasta

Your choice of Spinach tagliatelli, rigatoni or gluten free pasta

BALSAMIC BURST TOMATO  105.00
Olives, mushrooms, ricotta
Add Pulled lamb riblets 70.00
Add Vietnamese chicken 38.00

PORK BELLY CARBONARA 130.00
Parmesan and whole-grain mustard cream, mushrooms, sweet garlic

Pizza

Thin crust or gluten free pizza, tomato passata, smoked mozzarella and cheddar

SIGNATURE 120.00

Beef biltong, spinach, feta, peppadews, avocado (seasonal)

VEGETARIAN 120.00

Grilled aubergine, peppers, onions, mushrooms and olives
Add Vietnamese grilled chicken

Land and Sea

Sides and sauces served separately

GRILLS

Flame grilled and BBQ basted

Add green peppercorn, mushroom or cheese sauce 25.00

LAMB RIB'S (300GR) 170.00

BEEF FILLET (200GR) 170.00

BEEF SIRLOIN (300GR) 150.00

PORK BELLY (200G) 150.00

SHISANYAMA SPICED CHICKEN QUARTER 90.00

FRITO MISTO

With sriracha dipping sauce and lemon butter

SALT FRIED CRISPY CALAMARI STEAK (200GR) 105.00

FISH GOUJONS 105.00

TEMPURA "PINT OF KING PRAWNS" ON RICE

8 Prawns 250.00

13 Prawns 350.00

ON THE SIDE 50.00 per side

Macaroni and cheese gratin

Parmesan fries

Rocket and parmesan salad

Cinnamon and honey roasted butternut

Pilaf rice

Creamed spinach

Tempura onions rings

Mains

PAN FRIED CHICKEN LIVERS 140.00

Malay curry sauce, toasted almonds, aubergine atchar, rooti, basmati rice

FRANSCHOEK SALMON TROUT  220.00

Miso glaze, charred cauliflower, warm potato and kimchi salad

ANGRY CHICKEN  150.00

Thai red coconut curry, Asian greens, pilaf rice, aubergine atchar

PANEER "PUTTANESCA"   110.00

Spinach, salsa verde, olives, arabiatta sauce

WARM FALAFEL AND CHARRED CAULIFLOWER   110.00

Smoked aubergine puree, vegetable pickle, mint, cucumber tzatziki

Desserts

JAFFA CREAM PIE R65.00

Salted pecan dacquoise

TIRAMISU VERRINE 65.00

Boudoir biscuit, bitter chocolate shavings, brandy snap crunch

WARM WHITE CHOCOLATE AND COCONUT PUDDING 65.00

Compressed fruit, passionfruit cream, gingerbread soil

VANILLA CRÈME BRULÉ 65.00

Almond meringue, berries

LOCAL CHEESES 130.00

Homemade almond fig press, crackers

SEASONAL SLICED FRUIT AND BERRIES 70.00

Add vanilla ice cream 25.00