

# Cassia

RESTAURANT • BAR • VENUE

## STARTERS

Cassia Ramin served with pulled pork, egg noodles, spring onion, bean sprouts and nori  
65

Duck and mustard croquettes, almonds, pear puree, broccoli and rye croutons  
75

Fresh black mussels cooked in beer and smoked paprika cream, toasted mini loaf with biltong butter  
75

Lamb shoulder risotto, smoked garlic gremolata, crème fraiche and anchovy tuille  
70

Vietnamese pulled pork spring roll, mirin braised cabbage and tom yum coconut dip  
70

Crispy baked sumac crusted goats cheese wrapped in phyllo, jalapeno, pancetta, watercress and  
raspberry vinegar reduction  
70

Venison Carpaccio served with cucumber and pepper salsa, creamy Danish feta, rocket and melba toast  
80

Hot smoked salmon, cranberry and citrus salad with vodka and lime dressing  
75/95

Grilled beef fillet and tempura oyster mushroom salad with peppercorn dressing  
80/105

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## MAIN COURSE

Pan seared cured Norwegian salmon, new potatoes, buttered stinging nettle, tempura caper berries, squid ink fennel puree and pine needle oil

195

Grilled line fish served with a prawn risotto and bisque

175

Asian slow roasted pork belly, lemon grass reduction, miso mashed potato, pak choi, soya stir fry

160

Beef fillet with mussel and olive cream cheese, biltong pepper sauce, broccoli, tomato and sweet potato

205

Curried cashew crusted free-range chicken supreme, winter vegetables in a butternut curry cream, served with roti and sambal

140

Italian braised Lamb shank, creamy polenta, minted pickled onions, spinach and baby carrots

205

Thyme and mustard crusted beef sirloin, honey roasted tomatoes, parmesan mash and red wine jus

170

Baked sweet potato, oyster mushroom, brazil nuts, spiced battered tofu

120

Grass fed beef burger enriched with wagyu fat, topped with smoked mozzarella and bacon, Cajun tempura onion rings, Cajun aioli, salad and homemade chips

135

Chef selection pasta (please ask your waitron)

115

Mixed platter for 2: selection of cheese, charcuterie, pickles, chutney and preserved served with fresh bread of the day

260

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## DESSERTS

Pumpkin crème brûlée and churros

65

Dark chocolate fondant, raspberry and lemon ice cream, citrus crumb and white chocolate anglaise

70

Vanilla panna cotta, minted hazelnut pesto and honeycomb

65

Persimmon tarte tatin, rum and lime syrup, beetroot ice cream

65

Traditional sweet ginger dumplings ( Sous kluitjies ), vanilla crème anglaise, candied ginger,  
lemon grass and honey sherbert

65

Cheese platter with chutney and preserves

105

Chocolate crusted home baked cheesecake topped with ganache

60