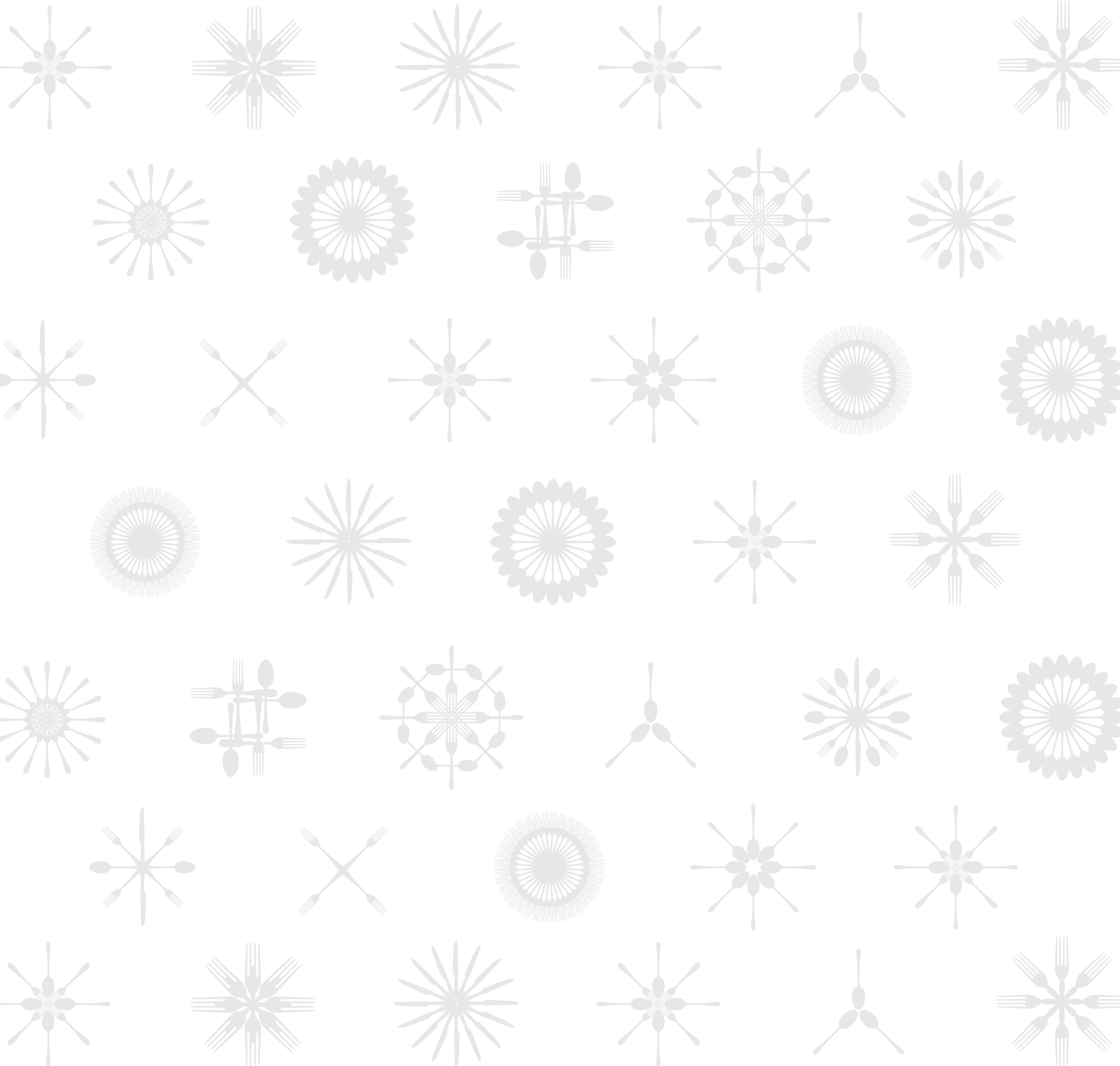


Ginger



Welcome to Ginger - The Restaurant

We invite you to sit back, relax and enjoy the beautiful sights and sounds of the sea whilst our top-chef prepares you a delectable meal using the finest and freshest ingredients.

Ginger's heritage stems from The Bell Restaurant which was established in 1963. Ginger was built for the public and has evolved into a fusion between elegant chic and contemporary fine fare.

Indulge in our exquisite dishes and enjoy your dining experience with us...

The Ginger team

Starters

MEZZE PLATTER

Marinated aubergine and courgette, Kalamata olives, confit cherry tomatoes and feta, accompanied with Tzatziki and homemade bread - 68

SPICY SOUTH MEDITERRANEAN FISH SOUP

Homemade Harissa, prawn, calamari, line fish & local mouth watering mussels, accompanied with Melba toast - 78

ESCARGOT

Fresh snails laced in a garlic, star anise butter, with crispy bacon served with our homemade toasted bread - 55

TRIO OF CARPACCIO

Fine slivers of South African Game enhanced with chevin goats cheese beignets, green figs and wholegrain mustard mayo - 85

CALAMARI A LA BELL

Beer battered calamari rings accompanied by a homemade tartar sauce - 48

AVOCADO RITZ

Delicately poached crayfish served with avocado, topped with mussels & calamari, mixed with a tomato & caper salsa, finished with a garlic and herb mayo and garnished with a lemon purée - 89

FRESH CURED SALMON

Delicate gin & beetroot cured salmon, rock salt & citrus fruits, finished with fennel mayonnaise, rocket & cucumber - 72

DUCK LIVER PARFAIT

With a raisin chutney, toasted brioche and garnish salad - 65

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry & truffle vinaigrette - 52

BLUE CHEESE TART (V)

Caramelized onion & butternut, topped with blue cheese gratin, set on a walnut & pear salad - 65

Salads

ROASTED CHICKEN, BACON AND AVOCADO SALAD

Roast free range chicken, bacon, fresh avocado, tomato, set on fresh green leaves & drizzled with Ginger's house dressing - 85

CHICKEN CAESAR SALAD

Chicken grilled to perfection, crisp cos lettuce, and bacon, boiled egg, topped with pecorino shavings served with an anchovy dressing & Panini croutons - 82

GRILLED PUMPKIN SALAD (V)

With green beans, toasted walnuts and sunflower seeds, dressed with Ginger's house dressing and crispy fried onions - 72

Vegetarian (V)

ROASTED VEGETABLE WELLINGTON (V)

Roasted baby marrow & peppers, feta, olive tapenade, smoked aubergine accompanied with a Ratatouille dressing all wrapped in delicate puff pastry - 89

WILD MUSHROOM RISOTTO (V)

Wild mushroom sauté, infused with sherry & truffle vinaigrette - 94

OVEN BAKED FIELD MUSHROOM (V)

Topped with spinach & feta, accompanied by warm green bean salad & roasted tomatoes - 79

Pasta

GINGER PENNE (V)

Sundried tomatoes, fresh garlic, chilli, marinated Kalamata olives & topped with pecorino cheese shavings - 75

LINGUINI SCAMPI

Chilli, prawns sautéed in a tomato cream sauce and aromatic basil - 98

PENNE AL POLLO

Grilled chicken, slivers of parma ham, hearty mushrooms & peppery rocket - 95

LINGUINI SALMONE

Fresh salmon, sweet peas, pecorino, crème fraîche and fresh dill - 98

Poultry

GINGER'S DUCK A L'ORANGE

Duo of grilled and slow roasted duck in an orange and star anise sauce, honey glazed carrot, potato fondant and an orange vanilla purée, finished with aromatic duck jus - 169

SEED CRUSTED CHICKEN BREAST

Crusted in black and white sesame seeds accompanied with roast baby vegetables, butternut and potato gnocchi finished with a peppadew, rosemary and garlic cream - 102

CHICKEN ROULADE

Chicken breast wrapped in parma ham & filled with camembert cheese, served with crisp potato rosti, and a creamy chicken velouté - 115

Seafood

FRESH LINE FISH

Grilled line fish set on crushed new potatoes accompanied with a sweet lemon purée & finished with a cherry tomato, red onion and lemon salsa - 110

NORWEGIAN SALMON

Set on stir fried vegetables & Singapore noodles, finished with a radish & sesame salad and ponzo soya reduction - 168

KINGKLIP

Grilled Moroccan spiced Kingklip, served with tomato couscous, a smoked aubergine moutabal and Ratatouille purée, finished with a tomato and spring onion salsa - 145

CALAMARI A LA BELL

Beer battered calamari rings accompanied by herbed basmati rice and homemade tartar sauce - 98

SEAFOOD PLATTER

Fresh grilled line fish, mussel linguine, smothered in creamy garlic sauce, beer battered calamari rings and queen prawns - 270
Add a crayfish tail - 465

Sauces

TARTAR, LEMON BUTTER, PERI-PERI, GARLIC BUTTER - 20

Shell Fish

QUEEN PRAWNS

7 Queen prawns cooked to perfection - 176

CRAYFISH TAILS

Grilled in an aromatic butter - 295

The above shell fish dishes are all served either with herbed basmati rice or linguini, and with your choice of one of the following sauces: lemon butter, garlic butter, peri-peri

Grill Menu

All prime cuts are accompanied by seasonal vegetables, garnish roast tomato & hand cut chips

CHARGRILLED PRIME FILLET OF BEEF

250g - 152

CHARGRILLED PRIME RUMP

350g - 152

Sauces

BRANDY & PEPPERCORN, CAFÉ DE PARIS - 25

BEARNAISE, BORDOLAISE - 25

GARLIC BUTTER - 20

FILLET OF OSTRICH OR VENISON

Served with a red wine and berry jus, roasted red onions, basil infused mash, sweet potato crisps and tempura basil - 174

FILLET BASTILLE

Rolled in cracked green & black peppercorns & finished with a béarnaise sauce - 174

FILLET A LA GINGER

With bacon, chicken livers, button mushrooms & served with a red wine jus - 174

CHATEAUBRIAND

For two (flambéed at your table)

Accompanied with grilled field mushroom, hand cut chips & a béarnaise sauce - 345

RUMP STEAK BORDELAISE

Grilled rump with a traditional bone marrow red wine jus - 174

RUMP CAFÉ DE PARIS

Rump steak, served with an aromatic butter infused with capers, garlic & dill pickles - 160

Meat Selection

ROAST BELLY OF PORK

Served with a warm fresh lentil salad, smoked apple purée crispy fried pork stick and a pork jus - 125

SLOW BRAISED LAMB SHANK

Potato purée infused with spring onion, accompanied by sauté green beans, bacon & cherry tomatoes finished with a natural lamb jus - 174

HERB CRUSTED RACK OF LAMB

Marinated Karoo lamb enhanced by a parsley, rosemary, thyme & pecorino cheese crust, served with roast baby vegetables & basil infused mash potatoes - 172

Side Dishes

CREAMED SPINACH WITH DANISH FETA - 25

BUTTERNUT - 25

GINGER HOUSE SALAD - 25

ONION RINGS - 25

HAND CUT FRIES - 25

MEDLEY OF SEASONAL VEGETABLES - 28

CREAMY MASH POTATOES - 25

GARLIC CROSTINI - 22

Desserts

COLD SET STRAWBERRY AND CHERRY CHEESECAKE

A strawberry and cranberry cheesecake, served with a ginger and chocolate macaroon, sweet Moroccan dukkah and a passionfruit gel - 56

CRÊPES SUZETTE

Classic crêpes flambéed at your table with cointreau, brandy, star anise and served with our homemade vanilla pod ice cream - 98

CLASSIC CRÈME BRÛLÉE

Baked vanilla custard with a chard caramel crack and homemade almond biscotti - 52

HOMEMADE SPICE ROUTE ICE CREAM

Ginger, cinnamon, fennel & honey - 46

DECADENT CHOCOLATE GANACHE

Swiss chocolate ganache, strawberry sorbet, apricot purée, orange crumbs drizzled with a berry coulis - 56

LAVA PUDDING

Please allow 20 minutes.

A hot and sticky chocolate lava pudding, served with blackberry ice cream, frozen blackberries on a citrus crumb - 65

Luxury Cheese Board & Port

Selection of superb locally produced cheeses served with fig preserves & biscuits

Platter for 1 - 78

Platter for 2 - 140

Allesverloren, Riebeek West Port

A South African stalwart, velvety, youthful sweet flavours of ripe fruit, mocha & vanilla - 19

After Dinner Drinks

DON PEDRO'S

Signature Don Pedro's:

Butternut, Peanut Butter, Mojito, Chilli & Chocolate - 43

Classic Don Pedro's:

Amarula, Frangelico, Whiskey, Kahlua, Nachtmuzicht, Peppermint - 37

Cointreau, Ponchos, Amaretto, Drambuie, Galliano - 40

HOT BEVERAGES

Filter Coffee, Espresso - 17

Macchiato, Decaf - 18

Cappuccino, Latte, Double Espresso, Hot Chocolate - 22

Brandy Coffee, Kahlua Coffee, Irish Coffee - 33

Five Roses Tea, Peppermint, Rooibos, Fresh Mint Tea, Chamomile,
English Breakfast, Earl Grey - 18

PREMIUM BRANDS

Whisky

Royal Salute	185
Johnny Walker Blue Label	185
Johnny Walker Platinum Label	100
Johnny Walker Gold Label	68
Laphroaig 10 year	72
Highland Park 12 year	68
Singleton 12 year	68
Glenmorangie 10 year	68
Jack Daniels Single Barrel	68
Wild Turkey	60

Brandy


Hennessy XO	185
Hennessy VSOP	72
Van Ryn's Distillers Reserve 20 year	145
Van Ryn's Distillers Reserve 12 year	75
Courvoisier	68

Gin

Gabriel Boudier Gin	45
Inverroche Verdant Gin	30
Inverroche Amber Gin	30
Inverroche Classic Gin	30

Vodka

Grey Goose Vodka	35
Belvedere Vodka	35



*"One of the very nicest things about life
is the way we must regularly stop whatever it is we are doing
and devote our attention to eating"*

~ Luciano Pavarotti & William Wright ~