

GRIMALDI S

R295 per person

Additional charges may be incurred for substitutions or extras ordered

Should we incur unavailability of any stock items on the day, substitutions will be recommended

Set menu only available by prior arrangement with the restaurant.

Starters

Halloumi (v)

Halloumi cheese deep fried and accompanied by our homemade red onion chutney.

Fegatini pollo

Chicken livers prepared with onion, white wine, napolitana sauce and chilli, bound with fresh cream.

Sushi 7 piece

Prawn California rolls and avocado bamboo rolls.

Pork rotolini

Rolled pork belly stuffed with whole grain mustard and fresh garlic, topped with an orange juice, honey and cinnamon reduction, garnished with caramelised apple.

Mains

Chicken milanese

Tender grilled chicken breasts topped with napolitana sauce and mozzarella cheese and gratinated until golden brown, crowned with calamata olives, served on parmesan mash.

Rump steak

300g Rump steak grilled to your preference with a topping of herb infused butter.

Line fish of the day

A 250g fillet of fish, simply grilled, topped with fresh herbs and a creamy lemon butter sauce.

Roasted cauliflower (v)

Roasted cauliflower florets served on sautéed spinach, topped with mushrooms, crispy chickpeas, dressed in a coconut milk and soya sauce).

Prawns picante pasta

Prawns sautéed and flavoured with white wine and fresh garlic, worked into our creamy padella sauce and penne pasta with a hint of chilli.