

# Starters

## APPETIZERS

Soup of the Day	95
daily homemade soup served with croutons.	
Chilled Shrimp Cocktail	155
tender shrimp, classic horseradish cocktail sauce and fresh lemon.	
Seared Beef Carpaccio	150
charred beef tenderloin thinly sliced under arugula, crispy garlic shaved Parmesan Cheese and a fresh basil dressing.	
Hakka Chicken	155
marinated chicken pieces, fried until crispy later stir fried with ginger garlic, onions, bell peppers and our secret sauce.	
Beef Bruschetta	140
toasted bread nestled in garlic beef and olive oil	
Tempura Prawns	145
Succulent shrimps coated in a thin batter and fried until crisp and served with lemon butter sauce.	

## FROM THE GARDEN

Chicken Waldorf Salad	130
diced chicken tossed with apples, grapes and walnuts in a creamy Waldorf dressing	
Spinach Salad	120
baby spinach infused with seasonal fruit blue cheese and red wine vinegar.	
Classic Caesar Salad	120
crisp hearts of lettuce tossed in homemade Caesar Dressing, topped with herbed croutons and Parmesan Cheese	
Greek Salad	110
fresh garden salad complimented with tomatoes, cucumber, Danish feta, calamata olives, freshly chopped onions and served with our Greek Salad dressing.	

### Extra Toppings;

Parmesan Cheese	20
Bacon	15
Chicken	35
Avocado	15
Fried or Boiled Egg	15



## PIÈCE DE RÉSISTANCE

<b>Chicken Marsala</b> 	220
pan-fried tender chicken breasts in a sweet Marsala wine and mushroom sauce	
<b>Cordon Bleu</b>	180
breaded chicken breast generously stuffed with Swiss Cheese and Ham. Breaded, flash fried and oven baked to golden brown	
<b>Herb-crusted Salmon</b>	360
pan-seared Salmon Fillet crusted with organic herbs	
<b>New York Strip Steak</b>	195
seared steak, cooked to golden brown, then topped with a garlic and herb butter	
<b>Surf &amp; Turf</b>	380
seasoned and char grilled Juicy fillet steak paired with flavorful whole lobster and prawns	
<b>Tomahawk</b>	330
delicate 600gram bone-in rib-eye steak marinated with butter and homegrown herbs, cooked to your preference	
<b>Pork Tenderloin</b>	195
Juicy, tender roasted pork tenderloin that is smothered in a red wine	
<b>T-Bone</b>	220
aged T-Bone steak, seasoned and grilled to perfection.	
<b>Pepper Steak</b>	210
prime beef fillet crusted in black peppercorn	
<b>BBQ Ribs</b>	225
pork ribs rubbed and marinated in our own seasonings and brushed with our home-made barbecue sauce	
<b>Spicy Pork Chop</b>	210
tender, and juicy Pork Chops coated with soya, ginger, chili	
<b>Beef Stew</b>	180
traditional beef stew served with Nshima and Local vegetables	
<b>Whole Bream</b>	190
seasoned whole bream, grilled or fried to your liking	

SERVED WITH SEASONAL VEGETABLES

# Signature

<b>Grilled Half Chicken</b>	220
coated with a medley of mouthwatering seasonings	
<b>BBQ Chicken Wings</b>	210
grilled wings glazed with our Signature sauce	
<b>Double Beef Burger</b>	190
two juicy beef patties, cheddar cheese, pickles, lettuce, tomato, red onion, mustard	
<b>Chicken Burger</b>	180
nestled inside a whole-meal bun is a grilled chicken breast sheltered by leafy greens, tomato, onion and our secret sauce	

## SERVED WITH SEASONAL VEGETABLES

YOUR FAVOURITE SAUCE  
SAUCE DIANE, RED WINE JUS, CHEESE SAUCE, MUSHROOM SAUCE, PEPPERCORN SAUCE, GARLIC HERB BUTTER

## CHOICE OF SIDES

CHIPS	35
RICE	25
NSHIMA	20
BAKED POTATO	25
MASHED POTATO	25
GARDEN SALAD	45

## PASTA

<b>Chicken Parmesan</b>	195
deliciously crispy breadcrumb coating, smothered in a rich homemade sauce, melted mozzarella cheese and served with Spaghetti Pasta	
<b>Seafood Shell</b>	210
pasta tossed in a simple homemade cream sauce with plenty of shrimp, hake and mussels	
<b>Chicken Tagliatelle</b>	180
perfectly seared chicken is sliced and tossed into a creamy white sauce tossed with al dente pasta	
<b>One Pot Veg</b>	170
penne pasta combined with fresh basil, tomatoes, roasted garlic, parmesan cheese and organum	

## Extra Toppings;

Parmesan Cheese	20
Bacon	15
Chicken	35

## मुख्य पकवान

<b>Butter Chicken - बटर चिकन</b>	210
chicken fillets cooked in a creamy sauce, filled with rich and tangy flavors.	
<b>Chicken Masala - चिकन मसाला</b>	220
marinated boneless chicken pieces, char grilled, served in a subtly spiced tomato-cream sauce	
<b>Dal Tadka - दाल तड़का</b>	180
smooth and creamy lentils tempered with Indian spices	
<b>Chana Masala - चना मसाला</b>	180
tender chickpeas cooked in warming spices in lightly caramelized onion and tangy tomato sauce	
<b>Mutton Rogan Josh - मटन रोगन जोश</b>	230
mutton braised in a gravy, flavored with garlic, ginger and aromatic spices	
<b>Fish Curry - मालाबार मछली करी</b>	220
flavorful and spicy dish made with hake fillets, a blend of aromatic spices and coconut milk	
<b>Khichdi - खिचड़ी</b>	170
healthy comfort food, rice, lentils and spices cooked together until soft	
<b>Palak Paneer- पालक पनीर</b>	170
paneer (Indian cheese) in a smooth, creamy and delicious spinach gravy	
<b>Jeera Aloo - जीरा आलू</b>	160
classic potato dish loaded with cumin and fresh herbs	
<b>Vegetable Jalfrezi - सब्जी जलफ्रेजी</b>	180
this unique healthy curry packed with mixed vegetables cooked in spicy tomato gravy	

### SERVED WITH STEAM RICE

### CHOICE OF SIDES

ROTI	20
PITA BREAD	25
RAITA	20
TOMATO - ONION SALAD	25

## 主菜

<b>Beijing Beef - 北京牛肉</b>	190
tender fillet steak strips stir-fried until crispy, onion, and bell peppers all tossed together in a tangy sweet and sour	
<b>Chicken Stir-Fry - 炒雞</b>	210
succulent chicken, and irresistible savory sauce	
<b>Sesame Chicken - 芝麻雞</b>	185
crispy chicken pieces tossed in a sweet and savory honey sesame sauce	
<b>Sweet &amp; Sour Pork Ribs - 糖醋排骨</b>	220
ribs are browned with sugar until crispy and caramelized, then finished up in a sticky and fragrant sweet and sour sauce	
<b>Seafood Mee Goreng - 海鮮炒麵</b>	225
stir fried noodles infused with prawns, hake and calamari	
<b>Noodles - 麵條</b>	
Beef - 牛肉	195
Chicken - 雞	180
Vegetarian - 素食	165
stir fried noodles tossed with a heap of vegetables and served with your choice of protein	
<b>Fried Rice - 炒飯</b>	
Beef - 牛肉	195
Chicken - 雞	180
Vegetarian - 素食	165
savory and fluffy fried rice served with your choice of beef, chicken or medley of vegetables	

### SERVED WITH STEAM RICE

#### EXTRAS

BEEF	50
CHICKEN	35
STIR FRIED VEGETABLES	30
STIR FRIED BEANS	70

Asia  
of  
tastes



# Carroll's

<b>Fried Ice Cream</b>	<b>85</b>
ice cream breaded in a layer of egg whites and crunchy cereal, deep-fried until crisp	
<b>New York Baked Cheesecake</b>	<b>95</b>
creamy, dense satiny texture with a buttery biscuit crust, topped with fruit compote	
<b>Double Decker</b>	<b>105</b>
exquisite dessert with layers of rich chocolate and creamy mousse	
<b>Chocolate Volcano</b>	<b>110</b>
decadent chocolate cake layer cradling a reservoir of smooth, luxurious molten chocolate	
<b>Boston Brownie</b>	<b>95</b>
moist chocolate fudge brownie topped with loads of dark chocolate chips	
<b>Mississippi Mud Pie</b>	<b>95</b>
rich chocolate blended with seasonal tree nuts, buried under hazelnuts and chocolate mouse	
<b>Cape Malva Pudding</b>	<b>85</b>
pudding made with apricot jam and rich toffee sauce	

## **MILKSHAKE** **70**

VANILLA  
CHOCOLATE  
STRAWBERRY  
CHOCOLATE HAZELNUT  
SALTED CARAMEL  
BUBBLEGUM

## **BARISTA**

CAFFÈ AMERICANO	20
ESPRESSO	25
CAPUCCINO	35
HOT CHOCOLATE	35
IRISH COFFEE	60
TEA SELECTION:	25
ROOIBOS	
LEMON	
GINGER	
MINT, HERBAL	


# WINE SHOP



Protea Merlot	90-350
Protea Cabernet Sauvignon	90-350
Protea Shiraz	90-350
Nederberg Baronne	450
Culemborg Pinotage	400
Casillero Cabernet Sauvignon	500
Casillero Merlot	500
Brampton Shiraz	650
Rupert & Rothschild	720
The Chocolate Block	1100
Meerlust Red Blend	1150



Protea Chardonnay	90-350
Protea Sauvignon Blanc	90-350
Protea Chenin Blanc	90-350
Protea Rose	90-350
Culemborg Cape White	400
Culemborg Sauvignon Blanc	400
Franschoek Chenin Blanc	475
Casillero Chardonnay	550
Casillero Sauvignon Blanc	550



Jc Le Roux Le Chanson	400
Jc Le Roux Le Domain	400
Moet Chandon	1,900

# • • i t i p • • m i x i n

## COCKTAILS

Zubalicious	140
Cotton Candy	120
Cosmopolitan	120
Long Island Iced Tea	160
Sex on the Beach	120
Strawberry Daquiri	140
Mojito	140
Margarita	120
Tequila Sunrise	130
White Russian	90
Vodka Martini	90

## MOCKTAILS

Early Riser	85
Sunset Island	85
Tropical Hurricane	80
Rock Shandy	95
Malawian Shandy	95

## SHOOTERS

Sweet Little Lies	60
Liquid Cocaine	60
Springbok	60
B52	85
Jager Bomb	90
Tequila Silver / Gold	40



# Souffles

Coca-Cola	25
Coke Zero	25
Sprite	25
Fanta Orange	25
Redbull	50
Soda Water	25
Tonic Water	25
Pink Tonic	25
Lemonade	25
Ginger Ale	25
Still Water	15

## JUICES

Apple Juice	35
Cranberry Juice	35
Orange Juice	35
Tropical Juice	35
Mango Juice	35

## CORDIALS

Passion Fruit	12
Kola Tonic	12
Lime	12



Jameson	35
Jameson Black Barrel	55
Johnnie Walker Red	30
Johnnie Walker Black Label	60
Johnnie Walker Double Black	90
Chivas Regal 12yrs	50
Grant's	25
Jack Daniel's	45
J&B	30
Glenfiddich 12yrs	70
Glenfiddich 15yrs	110
Glenfiddich 18yrs	150
Glenlivet 12yrs	80
Glenlivet 15yrs	150
Southern Comfort	30

## **BRANDY**

KMW 5yrs	20
KMW 10 yrs	25
Klipdrift Ordinary	25
Klipdrift Premium	30
Richelieu	25



## **G I N**

Gordon's	20
Bombay Sapphire	30
Tanqueray	35
Beefeater White	30
Beefeater Pink	30

## **V O D K A**

Foxy	20
Absolut	25
Ciroc	65
Grey Goose	60

## **R U M**

Bacardi White	20
Bacardi Black	20
Malibu	30
Captain Morgan Spiced	30
Captain Morgan Dark	30

## **C O G N A C**

Hennesy VS	75
Remy Martin	95



## BEERS

Castle	30
Castle Lite	30
Mosi	30
Black Label	30
Stella	35
Corona	50
Heineken	50
Windhoek Draught	50
Savanna Dry	45
Hunters Dry	45
Hunters Gold	45
Brutal Fruit	35

## LIQUEURS

Strawberry Lips	25
Amarula	25
Kahlua	30
Triple Sec	20
Blue Curocao	20
Butlers - All Flavours	20
Zappa - All Flavours	25
Jagermeister	30
Tequila Gold / Silver	35
Archers Peach	35