

# Raphael's

@ ASARA

## TO START

### **Original Swiss Bircher muesli**

with seasonal berries and wild berry coulis (V)

### **Homemade waffle cereal**

served with toasted nuts Bulgarian yoghurt or milk

### **Cold cured local meat platter**

Salami, smoked ham, pastrami, smoked chicken with freshly baked bread

### **Breakfast cheese board (V)**

Brie, Emmentaler, Aged cheddar, Camembert & Roquefort  
with mixed pickles & crusty bread

### **Baker's basket (V)**

Scones, croissant, Danish pastries served with grated cheese, fruit compotes  
& homemade jam

## HOT BREAKFAST

### **Full English breakfast**

2 Eggs, crispy bacon, pork sausage, mushrooms, baked beans & grilled tomato

### **Scandinavian scrambled eggs**

Smoked salmon, dill, capers & grated parmesan

### **South African breakfast**

Seared sirloin steak, fried eggs, bacon, mushrooms & stone fruit chutney

### **Boiled eggs**

Toast & crispy bacon

## BENEDICT STYLED EGGS

### **Eggs benedict**

Crisp streaky bacon, poached eggs & hollandaise sauce

### **Eggs Onassis**

Steamed spinach, smoked salmon, poached eggs & hollandaise sauce

### **Eggs Florentine (V)**

Steamed spinach, poached eggs & hollandaise sauce

## OMELETTES

Choose your own ingredients

### **Meat**

Bacon, ham, chorizo, salami,

### **Fish**

Smoked salmon, smoked tuna, line fish

### **Cheese**

Cheddar, brie, camembert, fetta, mozzarella, blue cheese

### **Vegetables**

Onions, peppers, chilli, mushrooms, tomato,  
olives, pepper dews, chives, spring onions

## SOMETHING SWEET

### **Belgian Waffles with assorted seasonal berries (V)**

Topped with whipped cream or ice-cream

### **Fruit salad with Bulgarian yoghurt (V)**

### **American pancakes (V)**

Served with maple syrup, whipped cream, and seasonal fruit

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With wine R850 P/P

Without wine 650 P/P

Menu 1

## Starters

### **Chestnut mushroom salad, wild arugula, brioche Melba & walnuts (V)**

Walnut oil, sherry vinegar, goat brie and shaved fennel  
*Asara Brut 2017*

Or

### **Dense smoked salmon quiche & Crisp apple salad**

With dill, capers, melfort caramel vinegar dressing, spring onions & celeriac  
*Asara Sauvignon Blanc 2019*

Or

### **Crispy duck salad with Combava lemon rind and Asian chili lime dressing**

Spring onion, cucumber ribbons, heritage tomatoes and chives  
*Asara Chenin Blanc 2018*

## Entrée

### **Tuna tartar, fennel broth & quail's egg**

Cucumber, chives, and grapefruit salad  
*Asara Cape Rosé 2020*

Or

### **Avocado pear salad with pearl couscous, chive honey and mustard dressing (V)**

Tableau vegetables with lemon, olive oil and mint  
*Asara Chardonnay 2017*

## Main course

### **Sword fish with pineapple vinaigrette & shaved fennel**

Herbed gnocchi, pea sprouts, patty pans and Mexican salsa  
*Asara Cape Fusion White 2019*

Or

### **Seared medallion of Beef tenderloin, Duck liver parfait**

Roast root vegetables, parsnip puree, thyme and natural jus  
*Asara Merlot 2017*

Or

### **Wild mushroom risotto, parmesan foam and Truffle tomato vinaigrette (V)**

Toasted heritage tomatoes, parmesan shavings and soft herbs  
*Asara Cape Fusion 2016*

## Dessert

### **Raspberry mousse & paper leafed meringues Pavlova(V)**

Raspberry coulis and strawberry chips  
*Asara Vine dried Sauvignon Blanc 2014*

Or

### **Nectarine tarte tatin (V)**

Wild berry ice cream and berry sauce  
*Asara Carillon 2014*

Or

### **Raphael's cheese Platter (V)**

Selected local cheeses homemade condiments and lavash, grissini and cheese straws  
*Asara Carillon 2014*