

## dinner à la carte @ the townhouse kitchen

Located in the bustling central business district of Cape Town,  
the Townhouse Kitchen offers our Executive Chef's culinary delights...  
Exquisite dishes prepared with the freshest produce, A-grade meats and  
homemade desserts in a simple classic French style. Escape the frenzied  
tempo of city living and enjoy a relaxed dinner by candle light and watch  
our team of Chefs preparing your meal à la minute...

executive chef  
Stefan Schmidt

food & beverage manager  
Will Alkema



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*actually simple...*

### starter

#### BBQ CHICKEN WINGS R 37

*Hand-cut fries, tomato jam and mayonnaise*

#### MEAT BALLS R 32

*In tangy chakalaka sauce with pita bread*

#### OVEN-BAKED CAMEMBERT & SMOKED OSTRICH PARCEL R 41

*Set on rocket leaves with dried fruit and butternut compôte and raspberry dressing*

#### SEARED BLACK PEPPER CRUSTED BEEF R 40

*Paw paw & spring onion salad with biltong dust*

#### SMOKED DUCK BREAST R 52

*Foie gras melted walnut brioche, celery salad, apple purée, verjuice dressing*

#### SMOKED SNOEK PÂTÉ R32

*Cucumber noodles with mustard & dill, beetroot salad, mussel – onion vinaigrette, sour cream and home-baked seed bread*

#### DOUBLE BAKED MUSSEL SOUFFLÉ R 34

*Set in mussel broth*

#### SEARED SCALLOPS R 48

*Brown rice cake, coriander pesto, ginger scented carrot coulis*

#### HOMEMADE RAVIOLI WITH ROASTED BUTTERNUT & WALNUT FILLING R 32

*Presented in star anise & spring onion velouté and beetroot chips*

#### BUTTER-FRIED GREEN ASPARAGUS R 42

*Soft poached egg on pecorino croûton, crisp lettuce in light Caesar dressing, and anchovy fillets*



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### salad

#### OLD SCHOOL GREEK SALAD R 35

*With feta cheese, olives, tomatoes, cucumbers & onions  
in balsamic dressing*

#### TEMPURA PRAWN SALAD R 48

*With winter melon and feta cheese, roasted seeds,  
lettuce and mint drizzle*

#### PEPPERY ROCKET SALAD R 49

*With pancake julienne, topped with smoked salmon trout,  
lumpfish caviar and saffron infused crème fraîche*

#### CHILLI SPICED BEEF FILLET STRIP STIR FRY R 51

*In soy, sesame and ginger dressing with garden leaves,  
crisp vegetables, tofu and roasted cashew nuts*

### soup

#### BEEF BOUILLON R 37

*With beef rib, mini meatballs and vegetables*

#### PRAWN LAKSA R 38

*Lemongrass – coconut broth served with rice sticks,  
prawns and tandoori tofu*



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### **BRAISED OX TRIPE R 85**

*In its own gravy served with spinach and samp*

### **BEEF BURGER 200G R 75**

*Bacon, cheddar, creamy mushrooms in ciabatta bread with mustard mayonnaise with crisp lettuce, tomato & gherkin served with cheddar melted nachos*

### **ROASTED GLAZED PORK BELLY R 90**

*Topped with onion rings and crispy bacon served with sautéed green beans, potato mash with whole-grain mustard and caraway gravy*

### **MALAY BUTTER CHICKEN R 95**

*Chicken breast, green asparagus, sweet potato coriander gnocchi & creamy curry sauce*

### **BLACK PEPPER RUBBED VENISON LOIN R 125**

*Stir-fried red cabbage, apple compôte, broccoli, butter-fried tissue dumplings and juniper berry flavoured sauce*

### **SLOW BRAISED OXTAIL ON THE BONE R 130**

*Placed on phutu pap & served with chakalaka*

### **LAMB RACK WITH OLIVE TAPENADE R 135**

*Oven roasted root vegetables, baby marrow & couscous tart with cherry tomato confit and roasted garlic gravy*

### **SLOW BRAISED LAMB SHANK R 125**

*Roasted sweetcorn soft polenta, caramelized turnips and butternuts, roast garlic and own rosemary gravy*



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### *grilled actually...*

*AAA grade South African beef served with a choice of side dish, vegetable and sauce*

RUMP KARAN	250 g	R 105
	400 g	R 130
SIRLOIN CHALMAR	250 g	R 105
	400 g	R 130
FILLET CHALMAR	200 g	R 115
	300 g	R 145
T-BONE KARAN	500 g	R 135
LAMB CUTLETS	400 g	R 135
VENISON STEAK	300 g	R 145
OSTRICH STEAK	200 g	R 160

### SIDE DISHES

*baked potato with herbed cottage cheese  
sautéed baby potatoes  
potato purée with caramelized onions  
basmati rice  
shoe string fries  
cheddar melted nachos  
BBQ dusted sweet potato wedges*

### VEGETABLES

*seasonal vegetables,  
creamed spinach  
white & green bean cassoulet  
butter sweetcorn  
honey roasted butternut*

### SAUCES

*creamy mushroom sauce  
creamy Madagascar green peppercorn sauce  
whole-grain mustard jus  
sauce béarnaise  
garlic butter*

*Additional choice R 15/each*



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*actually out of the water...*

**PAN-FRIED BLACK TIGER PRAWNS R 110**

*6 Tiger prawns served on Orzo pasta with garden herbs, oven-dried tomatoes, feta crumbs, olives, baby greens and white wine sauce*

**OVEN ROASTED CATCH OF THE DAY R 115**

*On butternut purée, goat's cheese filled pancake roulade and brandy scented shrimp and sweetcorn sauce*

**GREEN PEPPERCORN ENCRUSTED WHOLE WEST COAST SOLE R 122**

*With caper butter, placed on braised fennel and tomato compôte and crispy fried potatoes*

**PAN-FRIED SALMON TROUT R 130**

*Lyonnaise potatoes, dill scented cucumber & yoghurt salad and lemon – herb butter*

*actually vegetarian...*

**AUBERGINE & ROASTED BELL PEPPER STACK R 88**

*Filled with buffalo style cows' mozzarella, hummus, rocket leaves, balsamic dressing and sun-dried tomato pesto*



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### *sweeter things... (actually sweeter...)*

#### **VANILLA POD ICE CREAM R 30**

*With minty chocolate sauce*

#### **BURNT BLACKBERRY NAPOLEON R 35**

*Stacked with vanilla cream, blackberry jelly,  
and rich dark chocolate canache  
in crisp pastry leaves*

#### **ORANGE CHIFFON CREAM R 35**

*Belgian bitter chocolate crackling, hazelnut krokant*

#### **HOT PEAR CRUMBLES R 35**

*Presented with thick butterscotch sauce and vanilla pod ice cream*

#### **GOOEY HOT CHOCOLATE PUDDING R 40**

*Served with frangelico ice cream, caramelized naartjie compôte  
and thick cream*

#### **TRUFFLES WITH CAPPUCCINO R 35**



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