

Spring menu

from the soup kettle

market vegetable soup 60
prepared daily from seasonal organic vegetables

the plettenberg's seafood soup 75
sauce rouille, gruyere cheese, croutons

from the cold kitchen

garden route salad 65
pear, avocado, celery, walnuts, pecorino, lemon dressing

prawn caesar salad 80
pink prawns, cos, white anchovies, parmesan, croutons
chicken caesar 75

cape seafood plate 125
smoked salmon, prawn & avocado, pickled calamari, whitefish tartar

from the hot kitchen

thai scented fish cakes 65/95
pickled cucumber salad, avocado salsa

plettenberg fish & chips 110
local hake in beer batter, hand cut chips, tartar sauce, mushy peas

twice baked cheese soufflé 65
dijon & thyme beurre blanc

grilled king tiger prawns 115/210
peri-peri sauce, savoury rice

from the pan

moules frites 80/130
west coast mussels steamed in wine, finished with cream, garlic, parsley

prawn & leek gnocchi 85/135
chive beurre blanc, rocket, parmesan

martha's cape malay chicken & prawn curry 145
chutney, poppadom, steamed basmati rice

stir fried calamari 70/125
egg noodles, market vegetables, chili jam, 5-spice

parmesan & chive crusted line fish 140
mussel, bacon & thyme chowder, parisienne potato

tandoori spiced white fish 135
lentil dahl, cucumber raita, tomato sambals

Deluxe Seafood Platter

roast crayfish, grilled peri peri prawns, calamari, wine steamed mussels, grilled white fish *for two 695*

The Collection signature dishes

herb crusted pork fillet 135
mustard mash, pea puree, bacon & sherry vinaigrette

grilled beef rib eye 145
triple cooked sumo chips, herb hollandaise, Greek salad

plettenberg gourmet cheese burger 95
exotic mushroom, pancetta bacon, plaaskaas, french fries

slow roast crispy duck 145
pomme pureé, tatsoi, exotic mushrooms, honey-ginger jus

grilled outeniqua springbok loin 150
roast garlic maize pap, honey glazed apples, green peppercorn sauce

side dishes 25

french fries
steamed rice

Lentil dahl
side caesar salad

pomme puree
wok fried vegetables

desserts

dark chocolate and toffee fondant 65
lavender ice-cream, pistachio crumble, strawberries

assiette crème brûlée 65
vanilla, chocolate, espresso, ginger, chocolate and hazelnut biscotti

traditional malva pudding 60
amarula sauce, apricot ice cream

pear tart tatin 65
butterscotch semifreddo, cinnamon crème anglaise
(takes 20 minutes to prepare)

trio of sorbet or ice cream 55

south african artisan cheeses 70

