Perlemoen Dinner Menu

*Starters*

Pan-fried Abalone served with curried aioli R105

Beef Carpaccio R110

Patagonian Squid tubes with chimichurri dressing

and fragrant rice R120

Butternut squash Ravioli R105

Creamed Abalone R120

*Mains*

Sweet Pea Risotto with goats cheese croquettes R140

Seafood orecchiette pasta R160

Catch of the day with fondant potatoes and oven

Vegetables R175

Slow Roasted Pork Belly, creamy Samp, green beans

And caramelized onion Jus R185

Abalone Risotto R145

Seafood Platter for 2: Line fish, Prawns, mussels,

Calamari and abalone R590

Sides: Creamy Samp or Mixed Salad R60

*Desserts*

Chocolate Ganache Tart R85

Tipsy Tart R75

Tiramisu R85

Ice Cream Scoop: Vanilla, Pistachio, Chocolate Brownie,

Mango sorbet R35

Affogato – Vanilla Ice cream, espresso and choice of

Liquor. | Grappa | Amarula | Kahlua R75

Cheese Plate R98