

INFINITY

RESTAURANT

SALADS & SANDWICHES

ROASTED BEETROOT SALAD R95

Red & yellow cherry tomato, pickled red onion, cucumber, greenbeans, walnuts, feta, pomegranate dressing

- Add Chicken R45

- Add Salmon R50

FARRO SALAD (V) R140

Caramel pecans, pickled sultanas, green apple, feta, spinach, wild rocket & braised mustard seed dressing

CHICKEN & MAYONNAISE TOASTED SANDWICH & FRIES R130

(choice: white, brown or wholewheat bread)

PERI-PERI MINUTE STEAK TOASTED SANDWICH & FRIES R165

(choice: white, brown or wholewheat bread)

Fried egg, cheddar cheese & pickles

CLASSIC CHEESE & TOMATO TOASTED SANDWICH & FRIES R90

(choice: white, brown or wholewheat bread)

GRILLS, BURGERS & PASTA

ASH BEEF BURGER R195

Lettuce, tomato, white cheddar, jalapeno mayo, caramelized balsamic onions, garlic aioli, hand cut fries

CAJUN CRUMB CHICKEN BURGER R165

Seeded brioche bun, Asian coleslaw, honey mustard mayo, white cheddar cheese, sauce mornay

BATTERED HAKE & CHIPS R145

Salt & vinegar fries, tartare sauce

CATCH OF THE DAY R210

Crushed new potatoes, wilted greens & saffron beurre blanc

SALT & PEPPER PAN FRIED CALAMARI R210

Mango achar, squid ink aioli, lemon cheek, salt & vinegar fries

RIB EYE - 250g R250

Chimichurri sauce & green salad

SIRLOIN - 250g R220

Green peppercorn sauce, salt & vinegar fries

PAN FRIED CHICKEN BREAST R190

Porcini velouté, hand cut fries or side salad

LUNCH MENU

12:30 - 18:00

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STICKY BBQ RIBS (350g) R165

Hand cut potato wedges

CRISPY FRIED CHICKEN WINGS R105

Sweet chilli mayonnaise, salt & vinegar fries

SEAFOOD PASTA R220

Tagliatelle with saffron, line fish, mussels, calamari, creamed spinach, capers, spring onion

BEEF PASTA R195

Tagliatelle with beef julienne, assorted pepper, Julien carrots, Thai green soya coconut cream sauce

GORGONZOLA CREAMED GNOCCHI R160

Parmesan shaving, caramelised pears, & chive oil

PLATTERS

CHEESE PLATTER R365

Blue rock, brie, camembert, matured cheddar, homemade marmalade, olive tapenade, beef pastrami, smoked chicken, herb butter, fig preserves, herb flat bread & toasted sour dough bread.

BAR SNACK PLATTER R315

Biltong, droëwors, salted pretzels, half-moon cheese jalapeno poppers, marinated olives, cheese palmers & perinaise dip.

SIDES & SAUCES

HAND CUT FRIES **R55**

ROASTED BABY POTATOES **R55**

ROASTED VEGETABLES **R55**

SIDE GREEN SALAD **R60**

MUSHROOM SAUCE **R30**

PEPPERCORN SAUCE **R30**

CHOPPED CHILLIES IN OLIVE OIL **R30**

KIMCHI MAYONNAISE **R30**

BEEF JUS **R30**

SWEETS

CAKE OF THE DAY **R85**

SWEET POTATO PUDDING **R100**

CRÈME BRÛLÉE **R110**

TRIO OF SORBET **R80**

Guavadilla, Strawberry, Peach

LUNCH MENU

12:30 - 18:00

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SUSHI

AVAILABLE TUESDAY TO SATURDAY,
12:30 - 22:00

FUTOMAKI (6 pieces) Salmon R120 \ Veg R100

Deep fried salmon, cream cheese topped with chilli bean & teriyaki sauce, sprinkled with tempura crumbs, spring onion & sesame seeds

RAINBOW RELOADED (4 piece) R110

Salmon topped with Japanese mayonnaise, dressed with teriyaki sauce, spring onion, avo & sesame seeds

DRAGON ROLL (4 piece) R100

Prawn roll dressed with avo, topped with tempura crumbs, sauced with chilli, beans sauce and glazed teriyaki

DOUBLE PRAWN TEMPURA (4 piece) R110

California tempura roll prawn with cream cheese, avo topped with Japanese mayonnaise, sweet chilli, spring onion & sesame seeds

PRAWN or SALMON CRUNCH ROLL (5 piece) R125

Deep fried California roll with avocado topped with Japanese mayonnaise, sweet chilli & spring onion

VOLCANO ROLLS (6 piece) R135

Deep fried maki roll, cream cheese topped with tempura prawn, glazed teriyaki, spring onion & sesame seeds

POKE BOWL SALAD Salmon R130 \ Prawn R130 \ Veg R105

Layered with sushi rice, cucumber, carrot, avocado, edamame beans,

LUNCH MENU

12:30 - 18:00

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DINNER MENU

STARTERS

Confit Tomato, Basil & Cucumber Gazpacho (v) R100
Buffalo Mozzarella, Home-Made Ciabatta

Courgette Salad (v) R100
Tamarind Dressing, Labneh, Peas, Broccoli, Radish, Pomegranate

Beetroot Carpaccio (v) R140
Candied Pecan Nuts, Granola, Balsamic Pearls & Marinated Feta

Pea & Asparagus Risotto (v) R160
Truffle Oil, Parmesan, Ciabatta Crunch

Steak Tartare R190
Horseradish Cream, Pickled Mustard Seeds, Cured Egg Yolk

Bo-Kaap Curried Tikka Chicken Thigh R130
Butternut Squash, Chimichurri, Assorted Pickles

Beet Root Cured Norwegian Salmon R175
Pickled Beet, Horseradish Cream, Braised Mustard Seeds,
Citrus Gel with Fennel, Apple & Celery Salad

Pan Seared Calamari R170
Citrus Segments, Lime & Basil Gel, Pickled Radish, Rocket

Prawns' Peri Peri R200 / R385
Pina Colada Panna Cotta, Passion Fruit & Pineapple Salad

MAINS

Grilled Catch of the Day R270
Pea Risotto, Broccolini, Blackened Eggplant, Saffron Beurre Blanc

Pan Seared Norwegian Salmon R320
Basil Mash, Buttered Pak Choi, Bisque Velouté, Fennel Chip, Herb Oil

Vegetable Patch (v) R235
Braised Brown Mushroom, Oyster Mushroom, Charred Gem,
Pumpkin Pesto, Crispy Tofu, Spelt Grains, Butternut Purée

Venison & Juniper Jus R320
Couscous, Harissa, Roasted Peppers, Apple Gel,
Baby Beets, Crispy Carrots

Beef Fillet (200g) R310
Cumin Carrot Purée, Pickled Carrot, Broccolini, Mustard Gel,
Potato Fondant, Caramelized Baby Onions, Granola Crumble, Beef Jus

Ribeye Steak (250g) R310
Sauce Soubise, Heirloom Carrots, Compressed Wax Potato,
Pickled Baby Onions, Smoked Carrot Purée, Braised Mustard Seeds

5 Spiced Lamb Shank R310
Mash, Wilted Greens, Pomegranate Glaze, Confit Garlic, Natural Jus

Teriyaki Glazed Chicken Breast R275
Sweet Potato, Summer Greens, Confit Garlic, Shitake Mushrooms, Jus

Confit Pork Belly R300
Gingered Sweet Potato Mash, Candied Apple, Cumin Mole, Pak Choi,
Micro Popcorn, Crispy Fried Pork Skin, Star Aniseed Jus

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SIDES & SAUCES

Hand Cut Fries R55

Roasted Baby Potatoes R55

Roasted Vegetables R55

Side Green Salad R60

Mushroom Sauce R30

Peppercorn Sauce R30

Chopped Chillies in Olive Oil R30

Kimchi Mayonnaise R30

Beef Jus R30

DESSERTS

The Beehive R110

Honeycomb Mousse, Elderflower, Honey Cluster

Crème Brule R110

Pear & Citrus Sponge, Pear Cloud, Crème Mousseline

Hertzoggie R100

Coconut Panna Cotta, Apricot Gel, Toasted Coconut Meringue, Biscuit

Sweet Potato Pudding R100

Salted Caramel, Pineapple Compote, Caramel Crème

Trio of Sorbet R80

Guavadilla, Strawberry, Peach

***Terms & Conditions:**

An automatic gratuity of 10% is applied on the final food & beverage bill for tables of 10 guests and above.