



LAGOON BEACH
hotel | conference | spa
★★★★

the brasserie

Starters

Brandy Pate with Cape Gooseberry Confit and Pickled Beets	R 80
West Coast Chowder with local Black Mussel, clams and smoked haddock	R 70
Roast Pumpkin goats cheese and caramelised onion tart	R 58
Coconut and Chicken Soup with Wild Mushrooms and Ginger	R 65
Smoked Springbok Carpaccio on Pepper Phyllo with honey roasted butternut and mustard dressing	R 70
Roasted Red Pepper and Tomato Soup	R 55

Salads

Caesar Salad crisp cos lettuce, bacon, croutons, anchovy and shaved parmesan	R 60
Greek Salad feta, olives, sun-dried tomatoes, cucumber and red onions	R 65
Sweet Potato, Pumpkin, Chickpea and Baby Spinach Salad	R 55

021 528 2044 | info@lagoonbeachhotel.co.za
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Main course

Spiced Prawn and Spinach Linguini served with panko calamari, parmesan, chili oil	R 220
Slow Cooked Karoo Lamb Shank served with sweet potato mash and roast baby roots	R 280
Apricot Grazed kingklip with cape mussel and coconut curry	R 225
Caramelised Pork Belly chorizo arancini di riso, winter roots and cider jus	R 180
Braised Springbok with forest mushrooms, green beans and gnocchi	R 220
Pepper Crusted Roast Sirloin of Beef fresh herbs, baby baked potatoes and baby beets	R 190
Ginger Chicken with winter greens and sweet potato	R 180
Rich Man's Fish and Chips beer battered hake, mussels, panko prawns and crispy calamari, served with mustard and caper hollandaise and hand cut chips	R 220
Cape Cauliflower and Chickpea Korma served almond rice, homemade atchar, roti, tomato and coriander salad	R 160

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From the Grill

All of our steaks are sourced locally and aged over twenty days
Served with hand cut chips and mustard hollandaise

200g Beef Fillet	R 225
300g Beef Rump	R 190
300g Ostrich Fillet	R 240

Braai Vleis	R 225
South African wors, apple and chicken kebab, grilled sirloin steak 200g. Served with pap and honey roasted pumpkin	

Side Orders

Hand cut chips with rosemary and chilli salt	R 45
Almond Rice	R 35
Roasted root vegetables	R 45

Sauces

Mushroom sauce	R 20
Green peppercorn sauce	R 20
Chakalaka sauce	R 20

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Desserts

Warm Rhubarb Crumble Tart served with rice pudding ice cream	R 58
Hot Chocolate and Peanut Butter Pudding with vanilla bean ice cream	R 65
Peppermint Crisp Sundae with caramel sauce	R 65
Ginger Sponge with Frangelico custard	R 55
Parmesan Beignets with gooseberry confit	R 65

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