



LAGOON BEACH

hotel | conference | spa

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the brasserie

Small Plates

Beetroot Cured Salmon	R160
Pickled apple and cucumber salad with horseradish cream	
Black Mussels	R90
Locally picked black mussels served with a roast garlic cream and home-made bread	
Malay Samosas (V)	R80
Filled with spiced potatoes, cashew nuts, sultanas and peas. Served with a curried coconut cream and tomato salad	
Roasted Plum Tomato and Red Pepper Soup (V)	R55
With harissa cream and tapenade straws	
Smoked Springbok Carpaccio	R125
Peppered phyllo with honey-roasted butternut, blue cheese fritters, garden greens and mustard dressing	

Salads

Bang Bang Chicken Salad	R85
Chicken salad with celery, carrots and hot sauce	
Shaved Vegetable Salad (V)	R75
With crumbed goat cheese, apple and maple dressing	
Greek Salad (V)	R88
Feta, olives, sun-dried tomato, cucumber and red onions	

021 528 2044 | brasserie@lagoonbeachhotel.co.za
Lagoon Gate Drive, Lagoon Beach, Cape Town, 7441



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Main Course

Cape Hake	R180
Line-caught hake baked with apricot and chili butter, served with sautéed potatoes, almond and green bean salad	
Lamb Shank	R285
Slow cooked Karoo lamb shank, mash, chickpea and baby root vegetables	
Medallions of Monkfish	R225
Pancetta wrapped monkfish with shrimp and leek raviolis, served with pea puree and lemon butter	
Caramelized Pork Belly	R180
Honey-basted pork belly, mustard mash, warm apple salad and watercress	
Vegetable Strudel (V)	R165
Mushroom and feta strudel, watercress and walnut dressing, ratatouille	
Ginger Chicken	R180
Marinated chicken with coconut rice cakes, fried greens and crispy noodles	
Summer Greens and Fettuccini (V)	R155
Spinach fettuccini with chickpeas, peppers, cherry tomato and basil	

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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

R245

300g Beef Rump

R210

250g Sirloin Steak

R185

Braai Vleis

R290

South African wors, marinated lamb cutlet, chicken and apricot kebab, pap, roasted Butternut and chakalaka

Side Orders

Rustic fries

Hand-cut chips with rosemary and salt

R45

Coconut rice

R45

Roasted root vegetables

R45

Rocket and parmesan

R45

Sauces

Mushroom sauce

R25

Green peppercorn sauce

R25

Chakalaka

R25

Cheese sauce

R20

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Desserts

Lemon Lava Pudding With frozen raspberry yoghurt	R65
Turkish Delight Panna cotta with marbled pistachio chocolate bar and candied orange peel	R68
Peppermint Crisp Sundae <i>With caramel sauce</i>	R65
Smoor Tart With tonka beans ice cream and butterscotch	R58
Parmesan Beignets With gooseberry confit and red onion marmalade	R65

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