

Helena's

RESTAURANT

DINNER MENU

TO START

Soup of the day with home-baked bread	70
Roasted butternut gnocchi Kalamata olives, marinated red onion, sun-dried tomatoes, basil pesto	75
Duck liver pâté Pistachio nuts, toasted brioche, black olive jam	85
Risotto with fresh wild mushrooms from the Hemel-en-Aarde Valley Shimeji, shiitake and king oyster mushrooms, Grana Padano, white truffle oil	85
Mezze platter Prosciutto, salami, roasted red pepper, marinated olives, gorgonzola cream, chèvre, crispy aubergine sticks, ciabatta bread	115

MAIN COURSES

Handmade tagliatelle pasta Lamb shoulder and red pepper ragu, oven-dried vine tomatoes	155
Smoked Oak Valley pork loin with rooibos-infused potato purée Braised pearl onions, fried Brussels sprouts, roasted candied beets	175
Rack and shoulder of Karoo Lamb (Certified Karoo Meat of Origin) Charred aubergine, fine beans, pearl couscous, chakalaka, yoghurt	225
Chalmar beef fillet with Bordelaise jus Lamb fat potatoes, baby carrots, roasted cauliflower purée, bone marrow	235

From the Sea

Line fish of the day Richard's Provençal tomato and olive relish, baby spinach, pea purée	195
Seafood ensemble West Coast rock lobster tail, Mozambique prawns, line fish, Saldanha Bay mussels, calamari	365

Helena's desserts are offered on a separate menu.

- WHERE THE FAMILIAR IS MADE SPECTACULAR -