

Helena's

RESTAURANT

LUNCH MENU

Soup of the day with home-baked bread	65
Risotto with fresh wild mushrooms from the Hemel-en-Aarde Valley Shimeji, shiitake and king oyster mushrooms, Grana Padano, white truffle oil	130
Handmade tagliatelle pasta Lamb shoulder and red pepper ragu, oven-dried vine tomatoes	135
Line fish of the day Richard's Provençal tomato and olive relish, baby spinach, pea purée	145
Chalmar beef sirloin steak Confit potatoes, baby carrots, roasted cauliflower purée, Bordelaise jus	155
Traditional bobotie with savoury rice Apricot relish, fresh tomato and onion salsa	125
Poached pear salad Prosciutto, honeyed labneh, toasted pumpkin seeds, grilled lemon vinaigrette, baby salad leaves	125

Desserts

Brandy and citrus flan Blood orange, crème anglaise	65
Banoffee cheesecake Salted caramel, roasted walnuts	70
Trio of homemade ice cream with fresh fruit	55