



GRIMALDI'S

Set Plated

Menu A

Two Course Meal – R299 per person

Three Course Meal – R379 per person

— Starters —

Haloumi

Deep-fried Cypriot goats milk cheese accompanied by either our homemade onion chutney.

Crocchette di Gamberi

Delicately golden prawn croquettes with a crisp crumb, served with smoky sriracha sauce.

Fegatini Pollo

Chicken Livers prepared with onion, white wine, Napolitana sauce and fresh chill. Bound with fresh cream..

— Mains —

The Spice Route (V Optional)

Tender butter chicken, crispy fried onions & garam masala yoghurt. Swap chicken for avo to make it vegetarian.

Rump Steak

200g Rump steak brushed in olive oil and dusted with sea salt, served with rustic fries

Good Ol Fish & Chips

Grilled or battered, served with tartar sauce.

Half Deboned Chicken

A deponed, flame grilled chicken served with rustic fries. Offered in peri-peri or lemon & herb.

Tuscan Lamb Shank Pasta

Tender slow-cooked lamb shank folded through pappardelle with mushrooms in a velvety sherry cream sauce, finished with freshly grated Parmesan.

— Dessert —

Vanilla Ice Cream & Chocolate Sauce

Smooth vanilla ice cream served with warm chocolate sauce.

Panna Cotta

Italian style cream dessert with a delicate vanilla flavour

Tiramisu Classico

Traditional Italian pick-me-up made with espresso and mascarpone cheese





GRIMALDI'S

Set Plated

Menu B

Three Course Meal – R499 per person

— Starters —

Calamari Tentacles

Deep-fried calamari tentacles served with a homemade dill mayonnaise.

Baked Prawn Padella

Six prawns poached and worked into a Padella sauce. Topped with parmesan cheese and baked until golden brown.

Italian Meatballs

Pork and beef mince meatballs served on chilli infused Napolitana sauce.

Baby Marrow Carpaccio

Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with Danish feta and parmesan cheese, gratinated until golden brown.

Salmon Carpaccio

Delicate ribbons of fresh salmon drizzled with Jack's sticky soy reduction, kewpie mayo and caviar.

— Main —

Suchi Platter

Salmon California (4), tuna roses (3), prawn nigiri (2), Salmon maki (4)

Pollo Tartufo

Golden planko-crumbed chicken breast, topped with a creamy wild mushroom, truffle & thyme sauce, served with creamy mash.

Pork Rotellini

Rolled pork belly stuffed with fresh garlic and whole grain Dijon mustard, topped with an orange juice, honey and cinnamon reduction, garnished with caramelized apple.

Rump Steak

300g Steak, grilled to your preference with a mushroom sauce and rustic fries.

Butternut Panzerotti (Veg)

Delicate pasta parcels filled with butternut and worked into our signature Padella sauce.

Linefish of The Day

A 250g fillet of fish, simply grilled, topped with fresh herbs & a creamy lemon butter sauce, served with creamy mash.

— Dessert —

Cheesecake

Ice cream & Chocolate Sauce

Crème brûlée





GRIMALDI'S

Set Plated

Menu C

Three Course Meal – R649 per person

— Starters —

Corn Ribs (Veg)

Nori- spiced sweetcorn ribs with miso parmesan dipping sauce

Fresh Black Mussels

Steamed in Padilla sauce

Pork Rotellini

Rolled pork belly stuffed with fresh garlic and whole grain Dijon mustard, topped with an orange juice, honey and cinnamon reduction, garnished with caramelized apple.

Springbok Carpaccio

Thinly sliced springbok, balsamic reduction, truffle mayo, parmesan, rocket & deep-fried capers.

Rainbow Reloaded

Salmon rainbow roll topped with tempura prawn, soy reduction, kewpie mayo and caviar.

— Mains —

Butternut Panzerotti (Veg)

Delicate pasta parcels filled with butternut and worked into our signature Padella sauce.

Lamb Shank

Slow roasted the traditional way.

Grilled Prawns

Flame0grilled butterflied queen prawns, served with a sauce of your choice.

Salmon al Fumo

Fresh Norwegian salmon fillet glazed with hot honey, served on a bed of creamy parmesan mash, finished with a rich hickory-smoked cream reduction and delicate zucchini ribbons.

Tomahawk Steak

Brushed with virgin olive oil and dusted with seasoned sea salt , served with rustic fries & Amalfi Rosemary compound butter.

— Dessert —

Chocolate lava cake

Decadent chocolate cake with a soft molten centre served with vanilla ice-cream.

Pesca Dolce

Caramelized peaches, vanilla ice-cream, hot honey & pistachio praline crumble.

Affogato

Vanilla Ice cream crowned with Amaretto and a shot of espresso

