JAMANI

dinner menu

18h00 – 22h00

starters

CLASSIC CAESAR SALAD (D, GL) **135**
Gem lettuce, parmesan cheese, egg, white anchovy and rye crisps tossed in a classic Caesar dressing

VEGETARIAN CAESAR SALAD (D, GL, V) **120**
Gem lettuce, parmesan cheese, egg, Turkish apricot, rye crisps and herb Caesar dressing

ADD
Chicken **40**
Calamari (GL) **75**
Bacon (P) **40**
Smoked salmon (F) **85**

DAL SHORBA (D, GL, N, V) **145**
Spiced creamy lentil soup, curry leaf and cumin temper served with a cheese, onion and coriander paratha

CRISPY CALAMARI (F, GL) **165**
Atchar emulsion, cucumber, chilli & ginger pineapple and crispy curry leaves

GARLIC SNAILS (D, GL, N) **165**
Snails in a confit garlic, parsley and lemon butter, brioche and herb crust and toasted baguette

WEST COAST MUSSELS (D, SF) **165 | 265**
Cooked in a classic garlic and lemon cream sauce

CHARGRILLED ARTICHOKE (D, N, V) **165**
Macadamia nut crème, Klein River Havarti, smoked tomato, pickled spekboom and herb salsa verde

SNOEK TERRINE (D, F, GL) **155**
Light set flaked snoek terrine, mebos chutney, petit apricot herb salad and mosbolletjie toast

(D) Dairy | (GL) Gluten | (N) Nuts | (P) Pork | (F) Fish | (SF) Seafood | (V) Vegetarian | (VG) Vegan/Vegan compatible

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10.2026

mains

FROM THE GRILL

All grills served with a side of your choice

STEAKS

All steaks served with roasted heirloom tomatoes, French beans in Dijon dressing and rosemary jus

Beef fillet 250g (D, GL) **385**
Ribeye 300g (D, GL) **375**

SAUCES

Mixed mushroom (D) **45**
Black peppercorn (D) **45**
Rosemary jus (D) **45**

FROM THE SEA

BATTERED FISH (F, GL) **195**
Fries and tartar sauce, lemon and dressed greens

GRILLED MARKET FISH (D, F, GL) **295**
Grilled market fish, lemon butter sauce and your choice of side

PROVENÇAL FISH & SHELLFISH NAGE (D, F, SF) **370**
Line-caught fish, mussels and prawns, seafood broth and confit leeks

ALMOND & HERB CRUSTED FISH (D, F, N) **345**
Line-caught fish coated in an almond and herb crust served with a warm green salad of sugar snap peas, char-grilled cos lettuce, basil and chickpeas in a yoghurt dressing

GRILLED PRAWNS (D, SF) **375**
Prawns grilled in a herb and garlic butter, rice noodle "cake", sautéed vegetables and creamy peri peri dressing

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mains

FROM THE LAND

LAMB BOBOTIE (D, GL) **305**
Slow-cooked flaked lamb shoulder, turmeric pickled onions, mebos and aromatic rice

KHAO SOI CHICKEN (F, GL) **245**
Confit chicken roulade, Khao Soi sauce, roasted butternut, ginger-pickled cucumber, crispy jasmine rice

PORK BELLY (D, GL, N, P) **275**
Sweetcorn and chorizo salad, polenta "croutons", salsa macha and lime crème

MUSHROOM AND TOMATO SUGO WITH RIGATONI (D, GL, V) **195**
Roasted tomato and mushroom sugo, charred mushrooms, parmesan and basil
(Gluten-free pasta available R25 extra)

ADD
Bacon (P) **40**
Chicken **40**
Prawns (SF) **95**

CAULIFLOWER TEXTURES (D, N, V, VG) **185**
Roasted cauliflower "steak", cauliflower purée, cauliflower "salad", cashew mojo dressing

SWEETCORN RISOTTO (D, GL, N, V) **155 | 205**
Caramelised corn, basil, tempura waterblommetjie, crème fraîche and Karoo crumble

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burgers

BEEF BURGER (D, GL) **180**
With all the trimmings on a brioche bun, cheese, burger relish and fries

SOUTHERN FRIED CHICKEN BURGER (D, GL) **165**
Buttermilk fried chicken thighs with amchur seasoning on a brioche bun, black pepper ranch, bread and butter pickles, lettuce and fries

HALLOUMI BURGER (D, GL, V) **155**
Hot-honey grilled halloumi on a brioche bun, beetroot relish, cucumber ribbons, lettuce, avocado and fries

sides

Fries (VG)	**45**
Truffle and parmesan fries (D, V, VG)	**60**
Mashed potatoes (D, V, VG)	**50**
Garden salad with a fynbos vinegar dressing (VG)	**65 | 95**
Creamed spinach (D, GL, V)	**45**
Roasted sweet potato, chickpeas, spring onion and feta (D, V, VG)	**55**
Roasted Mediterranean vegetable with basil pesto (D, N, V, VG)	**55**
Spring salad of sugar snap peas, char-grilled cos lettuce, basil and chickpeas in a yoghurt dressing (D, V, VG)	**65**

pizzas

(Gluten free pizza base available R35 extra)

MARGHERITA (D, GL, V) **125**
Napolitana sauce, fresh basil, mozzarella and olive oil

PEPPERONI (D, GL, P) **165**
Pepperoni, mushroom, mozzarella and rocket

VEGETARIAN (D, GL, N, V) **150**
Artichokes, peppers, olives, mushrooms, basil pesto and mozzarella

BUTTER CHICKEN (D, GL) **175**
Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadom

MEATY PIZZA (D, GL, P) **275**
Steak strips, pork belly, chicken in a Korean basting, mushrooms and peppers

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desserts

VANILLA CRÈME BRÛLÉE (D, V) **155**
Lemon curd, blackberry gel and blackberry compote

64% CHOCOLATE FONDANT (D, GL, V) **165**
Cherry ice cream, miso butterscotch and preserved cherries

MALVA MADELEINES (D, GL, V) **155**
A classic made for sharing, served with honeycomb ice cream and crème anglaise

TRIO OF CHOCOLATE (D, GL, V) **160**
Chocolate brownie topped with white chocolate and earl grey ganache, caramelised chocolate namelaka and dark chocolate ice cream finished with a granadilla gel

RASPBERRY TEXTURES (D, GL, N, V) **150**
Raspberry sorbet, fresh raspberry, cheesecake mousse sprinkled with dried raspberries and blood orange jellies

ELGIN APPLE PUDDING (D, GL, V) **150**
Miso Elgin apples, brown sugar and pecan nut crumble; stem ginger and honey anglaise served with vanilla bean ice cream

TRIO OF ICE CREAM OR SORBET (D, N, V, VG) **130**
Ask your waitron for available flavours

CHEESE PLATTER (D, GL, V) **165**
Fairview Camembert, Cremezola, Langbaken Williston, Klein River Havarti, green fig preserve, fresh fruit, crackers and toasted baguette

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