

ORTEGA

FISH SHACK . BAR

To start

Marinated olives
House-baked baguette, cultured butter
for the table

Entrees

Corn-fed duck liver pate, roasted tamarillo
Yellowtail kingfish ceviche, avocado, Vietnamese mint, lemongrass, scampi oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
Mushroom broth, Jerusalem artichoke, oyster mushroom, egg yolk (vego)

Mains

Soft Gizzy polenta, Perigord truffle, apple, hazelnut, split jus (vego)
Butterfish, roasted Jerusalem artichoke, yams, gem lettuce, vadouvan broth
Steamed blue warehou, roasted leek, sherry & mustard sauce, hazelnut cracker, dill
Beef Fillet, Café de Paris butter, fries

Roasted carrot, green lentil, sunflower seeds, coriander, spicy yoghurt
Organic mixed leaf salad
for the table

Desserts

Chocolate mousse, bitter chocolate sorbet, beetroot & white chocolate ganache, pear, cocoa nibs
Catalan crepes, orange caramel sauce, vanilla ice-cream
Schenbel Kuh, apple & date preserve