



THE GIGLIO

BOUTIQUE HOTEL

Starters

Homemade potato gnocchi, with a creamy Forest mushroom sauce and truffle oil
R138.00

Crayfish bisque with prawns, cream and brandy
R 128.00

Vol-au-vent (flaky pastry basket) filled with snails in a white wine, cream, garlic and
parsley sauce
R 128.00

Grilled Falkland calamari tubes, served with finely diced ratatouille and
lemon butter
R 128.00

Duck carpaccio and seared duck breast served sliced, with honey, olive oil,
sesame seeds and sliced Turkish apricot
R 148.00

Gravadlax of Norwegian salmon, cured in coarse salt and sugar , with dill,
lemon zest and sour cream
R158.00



ALLERGEN STATEMENT

Please be advised that meals prepared in our kitchen may contain these ingredients:
milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and shellfish.

Our dishes may contain ingredients prepared in facilities that process tree nuts and peanuts.
Before placing your order, please inform us if you, or a person in your party, has a food allergy.



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Meat Dishes

CHICKEN SUPREME

Roasted and topped with basil pesto, black olives, balsamic vinegar and olive oil
R 185.00

CONFIT DUCK

Duck leg, slow cooked in fat, then seared and served with apple cider peach sauce
R 265.00

IL GIGLIO DUCK BREAST

Crispy duck breast with an orange, cinnamon and Cointreau sauce
R 275.00

BEEF FILLET

Oven roasted, served sliced with our Bearnaise sauce and pommes frites
R 265.00

HANGER STEAK

Also known as Butcher steak, topped with a balsamic onion compote and red wine
& Port sauce (best served rare or medium rare)
R 195.00

RACK OF LAMB

Served with a mustard and herb crust, sautéed greens & tomatoes, and a lamb jus
R 295.00



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Fish Dishes

NORWEGIAN SALMON FILLET

Steamed in foil, served with vegetables and a white wine and Dry Martini or lemon butter sauce

R 285.00

KINGKLIP

Grilled, served on sautéed zucchini ribbons, topped with a sun-dried tomato pesto, basil and olive oil drizzle

R 275.00

LINE FISH

Oven baked line fish of the day, served on a pea purée with our Beurre Blanc sauce

R 285.00

FRESH MUSSEL POT

Made in Marinière style (white wine) or in cream. Served with a side of chips and homemade Mayonnaise

R 235.00

CRAYFISH TAIL THERMIDOR

Grilled, served on a bed of mushrooms in a white wine, tarragon, Dijon mustard, shallots and cream sauce

R 540.00

All our mains are served with seasonal starch and vegetables.



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Desserts

Our vanilla crème brûlée, with a thin layer of burnt caramel
R 95.00

Chocolatine, dark chocolate mousse on an almond base
and Valrhona Cocoa Powder
R 95.00

Assortment of sorbets (Lemon, Raspberry and Mango), served with an
almond Tuile
R95.00

Vacherin glacé, meringue base with vanilla ice cream, raspberry sorbet
and a touch of cream
R 95.00

Frozen nougat, with almond brittle, candied cherries and raisins,
with a coulis of fruit
R95.00

Triple chocolate soufflé, made with Callebaut and Valrhona chocolate,
served with a dark chocolate sauce
R 120.00

Soufflé Flambé with KWV brandy
R 100.00

Lemon soufflé, filled with lemon zest, lemon juice and crumbled macarons
R 90.00

