

Delivery Menu

~ Starters & Light Meals ~

LOBSTER BISQUE SOUP

with cream brandy and prawns pieces (300ml) R88.00



PUMPKIN & BORLOTTI BEANS SOUP

with a touch of curry, coconut milk & fresh coriander (500ml) R56.00



CALAMARI FALKLAND TUBES

grilled with garlic & parsley, served with ratatouille and lemon butter sauce R 95.00



HOME MADE GNOCCHI

with Forest Mushrooms in a cream sauce and a hint of truffle oil R98.00 or
with baby spinach and cheese sauce (Fontina, Blue, Taleggio, Parmesan) R90.00



GRAVADLAX OF NORWEGIAN CURED SALMON

garnished with sour cream, a lemon wedge & honey dressing R160.00



SNAILS IN VOL AU VENT

(in a white wine cream garlic sauce) served with a puff pastry casing R95.00



THE GIGLIO GARDEN SALAD

made with Cos or butter lettuce, shredded cabbage, cocktail tomatoes, avocado pieces,
red onions, sprouts, fresh oyster mushrooms and our Olive oil Miso dressing

Small - R40.00

Large - R80.00



QUICHE

11cm individual or 24cm which serves 6-8

Bacon, leek & cheese R48.00 or R148.00

Mushrooms, leek & cheese R48.00 or R148.00

Spinach, smoked salmon & cheese R58.50 or R168.50



Mains

served as a full meal with vegetables and / or starch

RACK OF LAMB

roasted with a mustard herb crust, baby potatoes, jus and assorted greens
(beans, broccolini, mange tout or as per market) R265.00



MOROCCAN LAMB TAGINE

Moroccan lamb Tagine (deboned Leg of lamb pieces) in a cumin, honey, mint, red wine sauce
with Turkish apricot and sultanas accompanied with steamed Couscous R225.00



NORWEGIAN SALMON FILLET

grilled on sautéed Pak-choy with a ginger, lemon grass and sweet soy sauce topped with toasted
sesame and served with steamed basmati rice R265.00



BOURGUIGNON CASSEROLE

made with soft deboned chin cubes, braised in red wine vegetables served with mushrooms, bacon bits and
a side of homemade German Spaetzle R185.00



FILLET STEAK MEDALLIONS

grilled and topped with mushroom puree served with a creamy pepper sauce, medley of vegetables
ragout and R220.00

Chef Baxa's famous hand-cut chips, Potato wedges or Baked sweet potato chips



FILLET STROGANOV

Beef fillet strips with onions, mushrooms, paprika, white wine, cream, Dijon mustard and julienne of
gherkins, served with traditional "noodles" in butter (homemade Fettuccine) R195.00



HAKE FILLET

freshly poached in homemade fish stock served with a creamy mushrooms sauce accompanied
with Basmati rice of your choice and buttered peas R155.00



PAPPARDELLE PASTA

homemade wide pasta in a creamy Napolitana sauce with baby marrow ribbons, sautéed chicken
strips and grated Pecorino R135.00



Mains

sides to be ordered separately

CASSOULET

the classic French Bean stew cooked with Duck confit, lamb pieces, sausages, duck fat and gratinated bacon bits R185.00



CHICKEN PIE

roasted deboned chicken served in a mushrooms sauce, topped with puff pastry and baked. Lovely with steamed basmati rice, hand cut chips or vegetables see accompaniment listing below.

For 2 @R240.00



GAME PIE

braised game stew deboned cooked in rich red wine sauce with mushrooms and a hint of cranberry jelly, topped with Puff pastry and baked. Lovely with spaetzle, basmati rice or potato gratin.

For 2 @R280.00



Accompaniments

Mixed vegetables ragout (sautéed or braised mixed vegetable as per market) R48.00



Pommes Frites (hand-cut chips) R35.00



Potato wedges R35.00



Baked sweet potato chips R40.00



Spaetzle with butter R35.00



“Noodles” with butter (homemade Fettuccine) R48.00



Potato gratin cooked in cream (no cheese) R48.00



Basmati rice R30.00





THE GIGLIO

BOUTIQUE HOTEL

Desserts

CHOCOLATE TRUFFLE CAKE

made with Callebaut chocolate, dusted with Valrhona Cocoa, creme anglaise sauce R65.00

Whole cake (8-10 people) R325.00

Mixed berry compote portion R 30.00



PEAR "FRANGIPANE" TARTLETS

with fresh poached pears on an almond cream and Callebaut chocolate sauce R65.00

Whole Pear "Frangipane" Tart (6-8 people) R325.00



LE "KARMA"

soft Meringue sponge with a centre of raspberry jam coated in vanilla butter cream and toasted almond nibble R60.00

Large "Karma" Cake (6-8 people) R325 - available on request (48hours)



APPLE TARTE "TATIN"

upside down caramelised apple tart baked in butter and brown sugar
with a side of caramel sauce R 50.00

Large Apple "Tatin" (6-8people) R225 - available on request (48hours)



FROZEN NOUGAT LOG

with raspberry coulis, almond Nougatine for 2 R150

