

## APPETIZERS



<b>POTATO WEDGES</b> 	280
Potatoes roasted with balsamic vinegar, onion, garlic and thyme	
<b>MEDITERRANEAN DIPS PLATTER</b> 	440
Basil hummus, eggplant caviar, beetroot moutabel, black olive tapenade	
<b>CHICKEN SANDHEKO</b> 	490
Nepali style spicy marinated chicken	
<b>GRILLED SHRIMP</b>	550
Marinated shrimp in olive oil, garlic, lemon and dill	
<b>GOAT CHEESE BALL</b> 	465
Goat cheese with herbs closed in crunchy crumbs, served with vegetable puree	
<b>PORK BELLY</b> 	590
Pork belly with caramelized peppers and onions, carrot and ginger coulis	
<b>ASSEITTE DE FROMAGE (S/L)</b>	530/985
Assorted cheese	
<b>ASSEITTE DE CHARCUTERIE</b>	1100
Assorted cured meat, pate and cheese	
<b>REVISITED MOMOS</b>	490
Assorted momos –chicken, beetroot and nuts, Cheese and spinach, carrot and shiitake	
<b>CROQUETTE</b>	495
Cheese/chicken	
<b>SOUP OF THE DAY</b>	495
Freshly made soup	
<b>CHICKEN WINGS</b>	470
Marinated in tobacco, honey, butter, celery and hot sauce	
<b>CHICKEN MOMO</b>	350
Steamed dumpling served with spicy tomato sauce	
<b>PORK DUMPLING</b>	590
Pan fried pork dumpling with soy –chili, sesame dip	
<b>CHICKEN STRIPS</b>	460
Breaded strips of Chicken breast, served with vegetable sticks and cocktail sauce	
<b>JACKET POTATO WITH CHOICE OF STUFFING</b>	365
Veg - mozzarella and slow baked tomato Non veg - mozzarella and smoked sausage	
<b>BANANA PEPPER POPPERS</b>	450
Bacon wrapped banana peppers stuffed with chicken and mozzarella	
<b>BAKED CHEESE BITE</b>	390
Oven baked cheese bite with cauliflower & spinach	
<b>BAO (choice of vegan or chicken)</b>	390
Steamed buns with baked beans, carrot and cucumber / Grilled Chicken	
<b>TACOS (choice of vegan or chicken)</b>	390 / 490
Buffalo Cauliflower tacos with tomato concasse	
<b>SAUTÉED CHAMPIGNON</b>	390
Mushroom and slow baked tomato tossed in balsamic – soy garlic	

# Dinner

## SALAD



<b>ROASTED BEETS AND GOAT CHEESE SALAD</b> 	530
Roasted beetroot and gratin goat cheese with pomegranate	
<b>PESTO CHICKEN SALAD</b>	545
Grilled chicken and organic green salad leaves tossed in lemon pesto dressing	
<b>CHEF'S SPECIAL</b>	495
Creation of the day	
<b>GRILLED OSTRICH SALAD</b>	650
Grilled Ostrich tenderloin with Halloumi Cheese and organic greens–dressed with balsamic vinaigrette	
<b>THAI STYLE VERMICELLI &amp; SHRIMP SALAD</b>	470
Warm vermicelli rice noodles in a tangy tomato coriander sauce topped with grilled shrimp	

## PASTAS



<b>SPAGHETTI</b>	
<b>TOMATO AND BASIL SAUCE</b>	580
<b>TOSSED IN WHITE WINE, SHRIMP, GARLIC AND CHILI</b>	730
<b>PAPARDELLE</b> 	
<b>TOSSED WITH ZUCCHINI, SPINACH, CHERRY TOMATO AND MUSHROOM</b>	665
<b>TOSSED IN GRILLED CHICKEN SLOW BAKED TOMATO AND WHITE WINE</b>	695
<b>TORTELLINI</b> 	695
Spinach and goat cheese stuffed tortellini with cherry tomato, almond and brown butter sauce	

## MAINS



<b>THE BEETROOT OSTRICH</b>	1,560
Seared ostrich served with beetroot and bacon puree, beetroot medallion	
<b>TROUT- SWEET LIME</b>	1,680
Pan-fried fillet of trout served on a bed of wilted spinach, dressed in sauce vierge	
<b>MEDITERRANEAN CHICKEN</b>	855
Leg of chicken braised with black olive, bacon and white wine	
<b>SALMON STEAK</b>	1,885
Peas puree, potato gratin, dried mushrooms, dill and lime anglaise	
<b>AUSTRALIAN LAMB SHANK</b>	1885
Stewed with cardamom, fenugreek seed, star anise and other spices	
<b>AUSTRALIAN LAMB RACK</b>	2390
Herb crusted rack of Lamb - red wine reduction	
<b>PORK CHOP</b>	920
Herb marinated pork chop served with homemade mustard, cream sauce	

<b>LOMO SALTADO</b>	960
Peruvian style stir fried ostrich tenderloin served with French fries, organic black and brown rice	
<b>BLACK RICE RISOTTO</b>	580
Organic black rice risotto cooked with white wine and champignon	
<b>GRILLED TOFU</b>	580
With pumpkin, teriyaki sauce	
<b>ZUCCHINI &amp; AUBERGINE BOATS</b>	390
Served with quinoa & maple – soy sauce	
<b>POLENTA WITH SHIITAKE</b>	450
Served with French lentil, sautéed greens - fig and pomegranate glaze	

## DESSERTS



<b>HOMEMADE MACARONS (3 PIECES)</b>	225
Sweet meringue based French confection with ganache filling	
<b>HOMEMADE MADELEINES (4 PIECES)</b>	225
A traditional north-eastern French sponge cake made from finely ground almonds	
<b>APPLE CINNAMON CAKE</b>	550
A soft apple cake with ganache, and drops of fine apple compote	
<b>CHOCOLATE CAKE</b>	400
Homemade chocolate Cake – ganache, praline	
<b>SEASONAL TART</b>	550
Seasonal Fruit on a bed of soft almond cream, in a crunchy shortbread pastry	
<b>MIGNARDISES</b>	450
Assorted home-made macaroons and Madeleine	
<b>MILLE-FEUILLE</b> 	495
Puff pastry layered with crème patisserie and seasonal fruits	
<b>CHOCOLATE MOUSSE</b>	400
Homemade vegan chocolate mousse	
<b>CHOCOLATE BROWNIE</b>	550
Vegan Chocolate brownie with roasted walnut	
<b>NEW YORK STYLE CHEESE CAKE</b>	550
With dehydrated blue berries compote	
<b>MOLTEN LAVA</b>	400
Warm Chocolate cake with mellow chocolate at the centre, served with vanilla ice-cream	

## SIDE ORDERS



<b>SALAD</b>	150
<b>BROWN RICE</b>	170
<b>POTATO WEDGES</b>	150
<b>FRIES</b>	150
<b>POTATO GRATIN / MASHED POTATO</b>	170

 New  Spicy  Vegetarian

THE  
**OLD HOUSE**



RESTAURANT

All prices are subject to  
10% Service Charge & 13% VAT

