



PULLMAN WINTER MENU

PULLMAN CAPE TOWN
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STARTERS

VELOUTÉ   	120
Mushroom, spinach, broccoli, potatoes, served with parmesan croutons	
CAPE MALAY SUGAR BEAN AND BEEF SOUP 	135
CAMEMBERT FONDUE  	150
Served with black cherry preserve	
ARANCINI BEEF RAGU   	150
Served with a slow roasted cherry tomato and basil sauce	
CRISPY TRUFFLE POLENTA   	120
Served in a parmesan cream and sautéed wild mushrooms and crispy red onion	
PAN FRIED PATAGONIAN CALAMARI 	150
Served with garlic aioli and harissa	
TRADITIONAL BEEF FILLET CARPACCIO, HOMEMADE MAYO, WILD ROCKET AND GRANA PADANO  	165
GINGER AND CHILLI CREAMY PRAWNS 	215
Served with crostini	
WEST COAST MUSSELS IN A WHITE WINE AND LEEK INFUSED CREAM  	210
LINE FISH BEER BATTERED GOUJONS  	135
Served with smashed peas	
KATAFI VEGETABLE BALLS IN A SMOKED PAPRIKA CREAM   	140

PASTA

BASIL PESTO LINGUINE   	205
Served with sautéed chicken breast	
WILD MUSHROOM TAGLIATELLE IN AGRANA PADANO CREAM   	220
Option to add bacon  	45
SPINACH AND RICOTTA CANNELLONI   	250
CLASSIC BEEF RAGU LASAGNE   	245
Served with garlic focaccia	
PENNE ARRABIATA  	205

MAINS CHEF’S CHOICE

LAMB SHANK IN A RED WINE SAUCE  	460
Served with creamy mash potatoes, glazed baby carrots and baby onions	
CHICKEN SUPREME LEEK AND KALAMATA OLIVE PICCATA  	200
Served with roasted sweet potatoes and baby carrots	
BRAISED BEEF SHORT RIB 	275
Served with parmesan mash and sautéed green beans	
ROASTED PORK BELLY  	260
Served with cauliflower mash, bacon cream with and apple and red pepper salsa	
OXTAIL POT PIE 	375
Served roasted seasonal veg and baked sweet potato	
GRILLED LINE FISH TOPPED WITH A TOMATO, KALAMATA OLIVE AND CAPER SAUCE 	250
Served with a side of roasted baby potatoes and seasonal veg	
GOURMET BEEF BURGER    	265
2 Beef patties, provolone cheese, bacon, caramelized red onion, gherkins, lettuce, tomato	
GOURMET CHICKEN BURGER   	220
Buttermilk deep fried chicken breast, ranch sauce apple coleslaw and pickled red onion	
ROSEMARY AND THYME INFUSED LAMB LOIN CHOPS 	300
Served with roasted baby potatoes and seasonal veg	

GRILLS

STICKY PORK LOIN RIBS BASTED WITH SOY, GINGER, HONEY GLAZE MARINADE 	350
Served with rustic fries	
28 DAY AGED BEEF TOPPED WITH SMOKED BONE MARROW BUTTER SERVED WITH RUSTIC FRIES	
MATURED WAGYU RIB EYE	480
MATURED RIB-EYE 250G	345
MATURED SIRLOIN 250G	250
MATURED FILLET 250G	410
ADD 3 GRILLED PRAWNS	120

SAUCES

BRANDY MUSHROOM SAUCE 	65
GREEN PEPPERCORN SAUCE 	65
BLUE CHEESE AND MUSTRAD SAUCE 	65
BERNAISE 	65

VEGETARIAN OPTION

PARMEGIANA   	195
Aubergine layered with tomato sauce, basil, mozzarella and bread crumbs and baked in the oven	
CAULIFLOWER STEAK    	175
Served with romesco sauce and lemon caper butter	
VEGETARIAN BURGER  	230
Lentil and seasonal veg burger served with rustic truffle fries	
MUSHROOM RISOTTO  	210
Risotto rice, parmesan, mushroom, cream garlic, thyme	

DESSERT

CHOCOLATE SOUFFLÉ   	100
Served with white choc and toasted coconut ice-cream	
TRADITIONAL SOUTH AFRICAN MALVA PUDDING TOPPED WITH MILK TART MOUSE AND CRÈME ANGLESE  	110
TORTA CAPRESE A FLOURLESS DARK CHOCOLATE TART   	125
Served with honey comb ice-cream and strawberry compote	
BERRY COBBLER   	100
Served with fresh homemade vanilla bean custard	
AMARULA CRÈME BRULE  	110

 VEGAN	 SOY	 VEGETARIAN	 LACTOSE	 SHRIMP	 GLUTEN	 SQUID	 LAMB
 SULFATES	 NUTS	 EGG	 PORK	 RED MEAT	 POULTRY	 FISH	 SEAFOOD

To place your order, please dial ext. 9.

Please inform your service ambassador of any allergy or food restrictions.

Ingredients are locally sourced from suppliers with sustainable practices and beliefs.