



A la carte restaurant

Open daily from 18.00- 22.00

STARTERS

Cream of Sun Blushed Tomatoes and
Basil

D150

Mushroom, Spinach and tarragon Soup with
floating sour cream

D150

Classic Smoked Chicken Caesar Salad with
garlic Herb dressing

D200

Chicken and Sweet corn soup

D200

Prawn Cocktail Salad with Gherkins and
Mary Rose Dressing

D250

Lobster and Avocado salad, pink Grapefruit
and "Crème Fraîche" dressing

D325

Grilled Duck Breast with Crispy "Angle hair"
vegetables and oriental

D335

Meat Courses

Pan Fried Corn Fed Chicken Supreme D350

Served with a tomato and tarragon white wine jus, Sweet potato mash and green beans

Roast Medallions of Pork D430

Served with mustard grains, Cream sauce fondant potatoes and Savoy Cabbage

Pot Roast Rack of Lamb D450

With sautéed garlic and green beans, carrot puree and Madeira jus.

Char Grilled Rib Eye of Steak D475

Café au lait with green peppercorn sauce, spring baby vegetables and chateaux potatoes.

Grilled Fillet of Beef D550

Served with tangy Wonjo and thyme jus, pommes Anna and baby vegetables

PLEASE ASK YOUR WAITER FOR OUR
SPECIALS BOARD

SEAFOOD

Pan Seared Butterfish D375
with Pernod dressing, green beans and
delmonico potatoes

Char Grilled Seafood brochette D400
With Lime and Ginger dressing, boiled Potatoes
or Rice, with vegetables.

Poached Fillet of Captain Fish D430
Chive Crushed Potatoes, Spicy Ratatouille and
Basil oil.

Grilled Barracuda Steak D450
With smoked Shrimps and Citrus dressing
Summer vegetables, and Creamed potatoes.

Pan-fried Lemon Sole D475
With capers and Butter nicoise Sauce, Sautéed
new potatoes and peas a la française.

FOR THE TRENDY

Plain penne with olive oil	D200
Sticky BBQ Chicken Wings with Chips and Coleslaw	D225
Bread coated Chicken Escalope with chips or mashed potatoes and gravy	D250
Goujonettes of fish with chip and tartare Sauce	D250
Panne Pasta with tomato and Basil Sauce	D250
Quarter pounder cheese with French fries	D300
Wicks Manor sausages and Mash with Onion gravy	D300

PASTA

Seafood Tagliatelle D320
Sautéed seafood with garlic, onions, mushrooms
and fresh herbs in a creamy sauce

Penne Napolitano D275
Cooked in a hearty tomato sauce with fresh herbs
and vegetables

Chicken Macaroni D300
Sautéed chicken with garlic, tomatoes and olives,
topped with cheese

SIZZLERS

A tasty mix of meat or fish stir fried with vegetables, onions & garlic. Choose your sauce from Tomato, White wine or a simple brown sauce Espanole, served to your table on a sizzling plate with a soft tortilla.

Beef	D350
Chicken	D340
Seafood	D350
Vegetable	D285

Desserts

Raspberry crème brulee with homemade short
crust biscuit D150

Apple and blueberry pie served with a rum and
raisin ice cream D175

Fruit of the forest, with vanilla ice cream and a
tuille biscuit D165

Cherry and almond Clafoutis smothered with
warm custard sauce D150

Valrhona chocolate tart topped with strawberry ice
cream D175

Please ask to see a member of our kitchen team should you
have special dietary needs.

All our food is cooked to order – we kindly ask for your
understanding if the preparation takes a little longer at
busy times

Wine List

House Wine

Red, glass 12.5cl	D100
White, glass 12.5cl	D100
Rose, glass 12.5cl	D100
Bottle White Italian	D650
Bottle red Italian	D650

White

South Africa	
Chardonnay	D900
Chenin Blanc	D900
u.S.A	
Chardonnay	D825
chile	
Sauvignon Blanc	D820
France	
Chardonnay	D810
Sauvignon Blanc	D810

Red

South Africa	
Cabernet Sauvignon	D1050
Shiraz	D900
France	
Cote du Rhone	D1050
USA	
Red	D825
chile	
Merlot	D825

Rosé

France	
Rose d'anjou	D860
South Africa	
Rose	D900

Sparkling Wines/champagnes

J P Chenet	D910
Pier Heidsieck	D3950