



# LAST WORD

INTIMATE HOTELS & SAFARI CAMPS

## DINNER MENU



### To Begin...

#### **Snoek Pate, dill, butter and fresh farm style bread**

Locally caught and smoked snoek pate, fresh bread and farm fresh local butter

#### **Patagonian calamari, lime crème fraîche and gremolata**

Grilled and served in an aromatic sauce, with either chips or toast

#### **Thai Mussels, red curry cream, lemongrass and coriander**

Locally caught fresh mussels in a Thai inspired sauce with toast

#### **Soup of the day**

## **Your Main Course...**

### **Fish and chips**

Lightly battered local Hake, chunky home-made tartar

### **Linefish of the day**

Grilled line fish, lime crème fraîche, potato rosti, tempura prawns, lemon butter sauce

### **Thai Mussels, red curry cream, lemongrass and coriander**

Locally caught fresh mussels in a Thai inspired sauce with toast

### **Patagonian grilled calamari, lime crème fraîche, toast and gremolata**

Grilled and served in an aromatic sauce, with either chips or toast

### **Sliced Sirloin Béarnaise**

28 day dry aged sirloin sliced, charred asparagus, béarnaise and rustic cut fries and seasonal vegetables

## **The Last Word...**

### **Malva pudding with salted caramel**

Served with shortbread crumble and a scoop of vanilla ice-cream

### **Gelato of the day**



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