



Starters

Butternut Cappuccino | R90

Honey roasted butternut soup with cinnamon cream, served with basil pesto and garlic croutons

Caprese Salad (The Special Orion Way) | R95

Layers of sliced tomatoes, fresh mozzarella and basil, drizzled with olive oil and balsamic glaze, topped with tangy capers.

Asian Inspired Chicken | R101

Crispy boneless chicken drenched in sweet chilli and oysters sauce, accompanied by pickled cucumber.

Smoke prawns | R280

6 Himalayan salted prawns, smoked a la minute, served with lemon confit vinaigrette

Vegetarian

Mushroom Ravioli | R120

Crispy fried ravioli, filled with caramelized portobello mushrooms, served with spicy creamed tomato sauce

Dal Tadka Curry (mild/medium/hot) | R120

Yellow dal cooked & steamed with mustard, onion tomato and red chilli. Served with Basmati Rice or Roti



Main Course

Parmesan Chicken | R155

Parmesan crusted chicken quarter, partly deboned, served with mushroom risotto and glazed zucchini, with sauce vierge.

Braised Beef Shin | R225

Atian of slow cooked beef shin with cauliflower and broccoli puree, served with grilled pap triangles, lashed with gorgonzola sauce.

Pork Belly | R250

Marinated crispy pork belly served with smoky potato mash and grilled pineapple, complimented with whole grain mustard and fig sauce.

Pan-Fried Linefish | R215

Gently seared linefish on a bed of vegetables served with scented rice and lemon fennel sauce

Lamb Chops | R320

Charred three spiced lamb chops with mint butter, served with garlic roasted potatoes, drizzled with cherry port wine jus

Fresh Trout Poke Bowl | R185

Fresh Trout paired with fragrant brown basmati rice and fresh vegetables.

Lamb Chops | R305

360g of lamb chops, marinated in lemon, garlic, rosemary & paprika grilled to perfection and a choice of mash, ros heart salad or oven baked vegetable gratin

Dessert

Chocolate Pudding | R75

Accompanied by vanilla custard and cinnamon ice-cream

Italian Tiramisu | R85

With wild berry couli

Almond and Appletart| R144

Toasted almond flakes and apple tart, served with an almond ice-cream (3 small tarts)

Sorbet Trio| R85

Fruit gel, meringue and orange.

Cheese Platter | R220

A selection of cheeses served with a cherry compote and crisp breads