

Saskia

FINE DINING RESTAURANT



As wine starts to touch thine tongue and laughter makes thou feel so young.
As fellowship is deliciously close, I sense her in the atmosphere.
In the candlelight I glimpse a sight. There thou art in the tasty shadows!
As inspiration grows and your presence shows delectable Saskia,
you'll never disappear as the next meal forever draws near.

Sweet Temptations

VANILLA BEAN CRÈME BRULÉE

Served with spiced almond and cranberry biscotti crumble, gold marbled grapes and crowned with a sugar dome.

Ninety Rand

A STUDY IN CHOCOLATE

Decadent chocolate brownie, vanilla pod ice cream, chocolate cream, chocolate soil, chocolate shavings and orange zest sugar web.

Ninety Rand

DECONSTRUCTED LEMON MERINGUE PIE

Zesty lemon curd, burnt meringue, vanilla crumble and pea shoots.

Ninety Rand

FUSION MESS FOR TWO

Coral sponge, raspberry ice cream, blueberry macaroon, glazed strawberries, salted caramel, meringue buttons all in a white chocolate basket.

Hundred and Seventy Rand

BAKED MACADAMIA CHEESECAKE

With lavender crumble, burnt meringue, orange gelee and lace tuile.

Ninety Rand

CAPE MALVA PUDDING

Traditional malva pudding served with a Cape velvet creme anglaise.

Ninety Rand



Tasty Beginnings

OSTRICH CARPACCIO

Served with marinated mushrooms, Ciabatta toast, preserved fig, balsamic reduction and parmesan cheese.

Ninety Five Rand

CAJUN PRAWNS

Delicately seared Cajun spiced prawns with lemon and white wine sauce.

Hundred and Twenty Rand

TERIYAKI CHICKEN WINGS

Marinated chicken wings served with mint and dill edamame beans, fresh cucumber, melba toast and crisp rice vermicelli.

Ninety Five Rand

Tasty Beginnings

SMOKED GARLIC MUSSELS

Mussels served in the shell, smothered in a smoked garlic and white wine sauce and served with baked bread, crispy onion and a bacon soil.

Ninety Five Rand

COMPRESSED BEEF SHORTRIB

Marinated, slow cooked beef shortrib served with burnt orange, walnuts and fresh rocket.

Ninety Five Rand

ROASTED ONION CONSOMMÉ

Served with smoked chargrilled vegetables, rice noodles and micro herbs.

Ninety Five Rand

Vegetarian delight

GNOCCHI PARISIENNE

Homemade Gnocchi Parisienne served with mushroom ragu, tortilla crisps and sautéed spring onions.

Hundred and Ninety Rand

LAYERED POLENTA

Polenta layered with sautéed cabbage, flaked almonds, roasted vegetables and a cream of tomato sauce.

Hundred and Ninety Rand

GOURMET MUSHROOM RISOTTO

Mushroom risotto topped with sundried tomato, crisp onions and a mushroom and tomato broth.

Hundred and Ninety Rand

From the sea

PAN-FRIED HAKE

Paired with Hassleback baby potatoes, mangetout and a lemon emulsion.

Hundred and Eighty Rand

OVEN BAKED KINGKLIP

Poised on creamy caper sauce, accompanied with dauphinoise potato and sautéed vegetables.

Two Hundred and Ninety Rand

SAFFRON GRILLED PRAWNS

Served with Moroccan vegetable couscous and a Saffron sauce.

Two Hundred and Fifty Rand

INDONESIAN FISH

Grilled whole fish served with traditional Nasi goreng and Indonesian soya, garlic, chilli and ginger sauce.

Two Hundred and Eighty Rand

BARRAMUNDI FILLET

Served with parmesan risotto, nage vegetables, anchovy salsa and a sherry vinegar sabayon.

Two Hundred and Thirty Rand

GRILLED NORWEGIAN SALMON

Complimented by broccoli and potato croquette, salsa verde and a beetroot dust.

Three Hundred and Twenty Rand

Country

AUTHENTIC TANDOORI

Succulent Tandoori chicken served with yellow basmati rice and a cilantro yoghurt dip.

Hundred and Eighty Rand

DECONSTRUCTED CHICKEN LASAGNA

Layers of grilled chicken, lasagna, parmesan, mixed herbs and a creamy napolitana sauce.

Hundred and Eighty Rand

CREAM CHEESE STUFFED CHICKEN SUPREME

Served with turned vegetables, truffle mushroom sauce and a carrot and potato puree.

Hundred and Eighty Rand

PAN SEARED DUCK BREAST

Served with lentil brown rice, sautéed red cabbage, confit baby carrots and rooibos duck jus.

Two Hundred and Sixty Rand



Lamb

BRAISED LAMB SHANK

Tender slow braised sweet and savoury lamb shank accompanied by fluffy mashed potato, complemented with a mixed berry coulis.

Three Hundred Rand

LAMB CUTLETS

Grilled lamb cutlets, served with parmesan mash, caramelised onion and broccoli, beautifully rounded off with a lamb jus.

Two Hundred and Eighty Rand

NAMA YA NKU

Succulent leg of lamb steak served with a sweet semolina and corn loaf, topped with a mild hot and tangy chakalaka sauce.

Two Hundred and Twenty Rand

FUSION OF LAMB

Rolled leg of lamb beautifully coupled with a grilled lamb chop set on a cauliflower and pea puree with glazed carrots, snap peas and edible flowers.

Two Hundred and Twenty Rand

Old Favourites

BRAISED OXTAIL

Slowly braised for hours in a heavy oxtail sauce with your choice of rice or mashed potatoes.

Two Hundred and Fifty Rand

SHISA NYAMA

Matured beef chuck served on quenelles of pap and spinach morogo, accompanied with tomato sheba and brown beef jus.

Hundred and Eighty Rand

VENISON POTJIE

A typical South African dish made with slow cooked Impala meat, peaches and local port.

Served with buttered rice.

Hundred and Eighty Rand

MEATY MISSION

A sensation of char-grilled sirloin steak, lamb chops, chicken drumsticks and boerewors, complemented with a mild hot home-made chakalaka, fried onions and pap, napped with sheba.

Two Hundred and Fifty Rand

Curry of the day

CURRY OF THE DAY

One of the chef's specialities.

Each of our curries is served with homemade roti, tomato and onion chutney, desiccated coconut and fragrant basmati rice.

CAPE MALAY LAMB CURRY

An aromatic lamb curry slow cooked in an array of Malay spices.

Two Hundred and Fifty Rand

PRAWN COCONUT CURRY

Prawns cooked in tomato, onion and coconut cream sauce with fresh herbs.

Two Hundred Rand

INDIAN BUTTER CHICKEN CURRY

Succulent chicken breast in a creamy spiced tomato and butter sauce.

Hundred and Eighty Five Rand



Aged Prime Cuts

AGED PRIME CUTS

All meat cuts are aged at our local butchery to ensure quality and tenderness. Enjoy these well aged meat cuts, perfectly prepared to your specification complemented by giant onion rings and your choice of French fries, potato wedges or pap & sheba.

Saskia steaks are served blue, rare, medium rare, medium and medium well.

T-bone	500g	Two Hundred Rand
Fillet	250g	Hundred and Ninety Rand
Sirloin	300g	Hundred and Seventy Rand
Rump Steak	500g	Two Hundred and Ten Rand
Rump Steak	300g	Hundred and Seventy Rand
Rib Eye	350g	Three Hundred and Twenty Rand

OPTIONAL EXTRA

Selection of roasted seasonal vegetables of the day (250g)

Thirty Rand

SASKIA'S DELECTABLE SAUCES

Green peppercorn and brandy sauce • Mushroom sauce

Bone marrow and port sauce • Monkeygland sauce

Hot peri-peri sauce • Whisky and onion sauce • Blue cheese sauce

Thirty Rand

Gerda



This menu is dedicated to my mother Gerda, who like Saskia, was not only the woman behind her man, but is an inspiration to everyone who crosses her path. She has lovingly painted more than 50 paintings over a period of 2 years, which can be viewed throughout Saskia's Restaurant as well as Fusion Boutique Hotel.

She is strong and creative, endowed and enabled. Her love for me has never been contingent on my performance and she always loved without restriction. And in that love, she has enabled me to be content. She is truly the wind beneath my wings...