

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 BRÛLÉE

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

Hundred and Ten Rand

CHOCOLATE FONDANT

A hot chocolate dessert with homemade coconut ice cream, chocolate soil, caramel popcorn drizzled with mixed berry coulis

Ninety Five Rand

BAKED MACADAMIA CHEESECAKE

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

Hundred and Ten Rand

CAPE MALVA PUDDING

Traditional malva pudding served with a Cape velvet creme anglaise.

Ninety Five Rand

CARROT CAKE

Served with pineapple jelly, candied carrots and citrus creme fraiche.

Ninety Five Rand

ICE CREAM DECADENCE

A twist on a traditional ice cream cone with vanilla and caramel fudge ice cream, berry coulis and a chocolate covered tuille basket.

Ninety Five Rand

Tasty Beginnings

CAJUN PRAWNS

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

Hundred and Twenty Rand

CHIPOTLE WINGS

Chipotle marinated wings with herbed Chimichurri on a crispy potato nest with a yogurt mint dip

Ninety Five Rand

BALSAMIC FILLET

Seared beef fillet layered with thinly sliced tomato and new flash fried potatoes with herb infused balsamic onion compote and red wine reduction.

Ninety Five Rand

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 burnt orange, walnuts and fresh rocket.

Ninety Five Rand

BURNT LIME CAULIFLOWER

Cauliflower florets dipped and fried in herb tempura batter with spicy chilli mayo and burnt lime

Ninety Rand

Vegetarian delight

GOURMET MUSHROOM RISOTTO

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

Hundred and Ninety Rand

MIXED VEGETABLE CURRY

Assorted vegetables braised in creamy coconut curry sauce served with fragrant basmati rice, roti, poppadom and sambals.

Hundred and Ninety Rand

From the sea

PAN-FRIED HAKE

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

KINGKLIP

Butter basted Kingklip with a spicy homemade pesto, crispy potatoes and baby broccolini
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

PRAWN COCONUT CURRY

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

SALMON TERIYAKI

Scottish salmon grilled to perfection, served with pickled cucumber, honey glazed sweet potato rounds served with teriyaki reduction and lemon pudding.
Three Hundred and Twenty Rand



Poultry

SOUS-VIDE BABY CHICKEN

Accompanied by a trio of roasted carrots, sauteed bell peppers, baby potatoes and a light mushroom reduction

Hundred and Eighty Rand

DECONSTRUCTED CHICKEN LASAGNE

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

BRAISED DUCK

Served on a medley of stewed Mediterranean vegetables, Gratin Dauphinoise and a master stock sauce

Three Hundred Rand

INDIAN BUTTER CHICKEN CURRY

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

Hundred and Eighty Five Rand



Lamb

BRAISED LAMB SHANK

Tender slow braised sweet and savoury lamb shank accompanied by fluffy mashed potato
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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 Fifty Rand

CAPE MALAY LAMB CURRY

An aromatic lamb curry slow cooked in an array of Malay spices.
Two Hundred and Eighty 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

TRADITIONAL BEEF POTJIE

A typical South African dish made with slow cooked beef and vegetables in a hearty sauce

Hundred and Eighty Rand

MEATY MISSION

A sensation of char-grilled sirloin steak, marinated lamb sosatie, chicken drumsticks and boerewors. The dish is beautifully complemented with a mild hot home-made chakalaka, fried onions and traditional pap and sheba.

Two Hundred and Seventy 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
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

Peppercorn sauce • Jack Daniels Mushroom sauce
Bone marrow and port sauce • Monkeygland sauce • Hot peri-peri sauce
Thirty Rand

FILLET

250gr Fillet with mushroom and red wine sauce
Served with root vegetables and a carrot puree.
Two Hundred 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...