



SIGNAL

DINNER MENU

CAPE COSMOPOLITAN CUISINE

global contemporary dishes with a unique cape twist

Hundreds of years ago, sailors braved high seas and uncharted territories to introduce the world to the wonders of fragrant herbs and spices.

In an age of discovery, where cultures and customs have paved the way for diverse cuisines and time-honoured cooking methods, Signal encourages the global traveler to plot a course over the Cape's ancestral landscape. With ingredients encompassing responsible and sustainable food practices and dishes crossing worldwide borders, we welcome you and hope you enjoy your journey.

FOOD AND WINE PAIRING

TASTING MENU

OYSTERS

cucumber, chilli, tamarind, mint

GOATS CHEESE MOUSSE

tomatoes, olives, granola

SEARED SALMON

shellfish broth, coconut and curry leaf
ice-cream, crispy kataifi

kalamansi sorbet, pineapple salsa, basil foam

SWEETCORN RISOTTO

barbecued quail, prawn toast

PAN ROASTED BEEF FILLET

truffled potato, mushrooms, asparagus

RASPBERRY AND PISTACHIO SLICE

white chocolate whipped ganache, raspberry sorbet

including wine 1020 / excluding wine 700

VEGETARIAN TASTING MENU

CARAMELISED AUBERGINE

chickpeas, tamarind, chilli

GOATS CHEESE MOUSSE

tomatoes, olives, granola

BUTTERNUT SOUP

coconut and curry leaf ice-cream,
crispy kataifi

kalamansi sorbet, pineapple salsa, basil foam

SWEETCORN RISOTTO

roasted onion, pickled peppers

PANFRIED GNOCCHI

mushrooms, asparagus

RASPBERRY AND PISTACHIO SLICE

white chocolate whipped ganache, raspberry sorbet

including wine 945 / excluding wine 625

STARTERS

minted tomato and beetroot salad, goats cheese mousse, grapefruit and strawberry sorbet [v] 95

roasted shellfish broth, steamed mussels, prawns, salmon fishcake, saffron aioli 240

butter curry risotto, spiced kingklip, grilled prawns, coconut foam 195

confit pork belly, seared scallop, celery purée, passionfruit, apple salsa, ginger foam 195

soy-glazed quail, sweet chilli, crispy veal sweetbreads, miso butter 140

caramelised aubergine and chickpea salad, curried cream cheese, toasted almonds [v] 110

MAINS

beef fillet, slow cooked short rib, grilled polenta, barbecue jus 260

mushroom tortellini, sage cream, porcini granola, semi dried tomatoes, asparagus [v] 160

confit lamb shoulder, grilled cutlet, potato pave, roasted onions, courgettes 280

pan-roasted chicken supreme, butternut purée, arancini, charred corn, smoked tomato velouté 190

mildly curried prawns and squid, toasted cumin pilau, cucumber raita 320

bobotie-spiced springbok, sweet potato rosti, cauliflower purée, curried lentil jus 280

pan-fried fresh fish, truffle creamed potato, roasted leek velouté, onion crisps 195

PLAIN AND SIMPLE

confit chicken leg quarter 90

seared norwegian salmon 220

beef sirloin 140

beef fillet 145

ostrich 145

ON THE SIDE

mashed potato, truffled parmesan fries, creamed spinach, cinnamon-roasted butternut,
seasonal vegetables, green salad 50 each

DESSERT and CHEESE

passion fruit miroir, tropical fruit marmalade, coconut sorbet, mint gel 85

raspberry and pistachio slice, white chocolate whipped ganache, raspberry sorbet 85

chocolate torte, smoked dark chocolate sorbet, white chocolate pot au crème, honeycomb, cocoa nib crumble, candied orange 85

lemon financier, poached pineapple, dulcey cheese crème, stone fruit sorbet, rosemary, nectarine coulis, nougatine 85

vanilla bean panna cotta, star anise infused guava gel, lemon curd, crushed meringue, rooibos bubbles 85

home-made ice-cream and sorbets: an assortment of flavours available daily 75

selection of local artisanal cheese, blue cheese goujère, green fig konfyt, quince paste, roasted nut, homemade crackers 160

traditional crème brûlée, coffee cardamom poached pear 70

[v] vegetarian