

LA VIGNA MENU

SALADS AND STARTERS

| | | |
|--|-------------|----|
| GRILLED CHICKEN CAESAR SALAD | STARTER | 38 |
| <i>CRISPY BACON BITS AND GARLIC CROUTONS</i> | MAIN COURSE | 55 |
| WARM ASPARAGUS AND ONION QUICHE (v) | | 54 |
| <i>WITH CHEF'S SEASONAL SALAD</i> | | |
| LAMB AND VEGETABLE SOUP | | 45 |
| <i>TENDER SPICED LAMB AND VEGETABLES WITH WHOLE BROWN LENTILS AND GREEN PEAS</i> | | |
| CAROUSEL OF SALMON | | 67 |
| <i>PRESENTED WITH SPROUT AND HERB SALAD</i> | | |
| WARM DUCK, NUT AND SEED SALAD | | 60 |
| <i>SAUTÉED TROPICAL FRUIT, JULIENNE VEGETABLES AND SESAME DRESSING</i> | | |

TARTE FLAMBÉE WITH YOUR CHOICE OF TOPPINGS

| | |
|--|----|
| MUSHROOMS, FETA CHEESE AND ROASTED CALAMATA OLIVES (v) | 68 |
| PROSCIUTTO, PARMESAN CHEESE, ARTICHOKE, AVOCADO AND MUSTARD ROCKET | 89 |
| OAK SMOKED SALMON TROUT WITH DILL AND CAPERS | 89 |

WINTER WARMER SPECIALS

| | |
|---|----|
| PLUM TOMATO AND RED PEPPER SOUP (v) | 38 |
| <i>WITH FRESH HERBS AND MASCARPONE CHEESE</i> | |
| LAMB KNUCKLES | 60 |
| <i>SLOWLY BRAISED IN RED WINE AND HERBS</i> | |
| <i>SERVED WITH GARDEN VEGETABLES AND MASHED POTATOES</i> | |
| 300g SIRLOIN STEAK | 60 |
| <i>WITH HOUSE VEGETABLES, RUSTIC POTATO WEDGES AND YOUR CHOICE OF</i> | |
| <i>CREAMY MUSHROOM SAUCE, BRANDIED PEPPERCORN SAUCE</i> | |
| <i>OR DIJON HONEY MUSTARD JUS</i> | |
| EISBEIN | 60 |
| <i>A TRADITIONAL FAVOURITE SERVED ON SAUERKRAUT WITH RUSTIC POTATO WEDGES</i> | |
| TAGLIATELLE OF SEAFOOD | 60 |
| <i>CALAMARI TUBES, MUSSELS AND PRAWNS TOSSED WITH A NAPOLITANA CREAM</i> | |

MAIN COURSES

| | |
|---|-----|
| MASSAMAN LINE FISH | 90 |
| <i>WITH SWEET POTATO AND HERB SALAD</i> | |
| SEARED NORWEGIAN SALMON | 98 |
| <i>WALNUT AND BABY LEAF SALAD, ROASTED BUTTERNUT AND FENNEL WITH DILL AND CHIVE CREAM</i> | |
| MALAYSIAN CHICKEN AND PRAWN CURRY | 95 |
| <i>INFUSED WITH CORIANDER AND LEMONGRASS, SERVED WITH CITRUS RICE</i> | |
| GRILLED FILLET OF BEEF | 120 |
| <i>MADAGASCAR PEPPERCORN SAUCE, BUTTER BEAN PURÉE AND WOK FRIED VEGETABLES</i> | |
| BUTCHERS' BLOCK | 135 |
| <i>PLEASE ENQUIRE WITH YOUR WAITRON AS TO OUR SPECIAL CUT OF THE DAY</i> | |
| 250g SIRLOIN BURGER | 78 |
| <i>FAIRVIEW MATURED BRIE CHEESE, BACON, RED ONION CHUTNEY AND RUSTIC POTATO WEDGES</i> | |
| STICKY PEKING DUCK | 105 |
| <i>MASHED POTATO AND PETIT SOY GLAZED VEGETABLES WITH AN APRICOT AND GINGER INFUSED JUS</i> | |
| SLOW ROASTED LAMB RACK CUTLETS | 120 |
| <i>WITH CAPONATA AND MINTED MASHED POTATOES</i> | |
| SPICY GREEN THAI CHICKEN AND BROCCOLI TAGLIATELLE | 75 |
| <i>TOSSED WITH SUN-DRIED TOMATOES</i> | |
| MUSHROOM RAGOUT AND BACON PENNE | 75 |
| <i>TOSSED WITH MUSTARD ROCKET AND PARMESAN CHEESE</i> | |

SIDE ORDERS

| | |
|---|----|
| HOUSE SIDE SALAD | 18 |
| BUTTERED SEASONAL VEGETABLES | 18 |
| RUSTIC POTATO WEDGES | 18 |
| HERB MASHED POTATOES | 18 |

GOURMET SANDWICHES

** SERVED WITH RUSTIC POTATO WEDGES*

| | |
|--|----|
| TRIPLE STACK SANDWICH | 54 |
| <i>TIKKA CHICKEN BREAST, BACON, CHEESE, GHERKINS, TOMATO AND FRIED EGG</i> | |
| SALMON, CREAM CHEESE AND CUCUMBER | 62 |
| <i>CAPERS, CRISP SALAD AND HONEY MUSTARD DRESSING</i> | |
| RARE ROAST BEEF FILLET | 58 |
| <i>RED ONIONS AND CRISP SALAD WITH DIJON MUSTARD DRESSING</i> | |
| TOASTED BRUSCHETTA WITH BLACK MUSHROOMS (v) | 54 |
| <i>SUN-DRIED TOMATO, ASPARAGUS, FRESH ROCKET AND POACHED EGG TOPPED WITH PAPRIKA BÉARNAISE</i> | |
| TOASTED HAM, CHEESE AND TOMATO | 46 |
| <i>THE TRADITIONAL FAVOURITE</i> | |

DESSERT CAKES AND CHEESE

| | |
|--|----|
| CARAMEL PANNA COTTA..... | 35 |
| <i>WITH BERRY COMPOTE</i> | |
| COFFEE CRÈME BRÛLÉE | 35 |
| <i>WITH CINNAMON APPLE FRITTERS</i> | |
| FESTIVAL OF CHOCOLATE | 45 |
| <i>DARK CHOCOLATE TART, TIRAMISU PARFAIT AND HOME MADE HOT CHOCOLATE</i> | |
| BANANA MALVA PUDDING..... | 45 |
| <i>BURNT BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM</i> | |
| FRUIT CONSOMMÉ | 35 |
| <i>WITH WHOLE SEASONAL FRUIT</i> | |
| CHEESE PLATE | 65 |
| <i>WITH PRESERVES AND BISCUITS</i> | |
| HELEN'S HOME BAKED CHEESECAKE | 32 |
| <i>OUR HOUSE SPECIALITY</i> | |
| AFTERNOON TEA SPECIAL | 55 |
| <i>ENJOY OUR AFTERNOON TEA BUFFET, SERVED BETWEEN 14H00 – 17H00 WITH BOTTOMLESS FILTER COFFEE OR ASSORTED TEAS (Please note that no further discounts may be used in conjunction with our Afternoon Tea Special)</i> | |