

Starters

Roasted Butternut Soup **175**

Creamy | cinnamon | sage | parmesan cheese crust | sunflower seeds | micro herbs
| grilled bread (V/V)

Onion Soup **160**

Red onion | white wine | melted Emmental cheese | bread

The Fiery Pearl **160**

Crispy prawns | chorizo | chilli | mushroom | mix peppers | honey salsa | prawn bisque
| coconut milk | caviar | micro herbs

Spicy Chicken Livers **150**

Pan-seared | paprika | garlic | cayenne pepper | creamy chilli tomato sauce | coriander
oil | pea shoots | fresh bread

Grilled Veg Meze Platter **160**

Grilled vegetables | baby marrow | peppers | aubergine | halloumi cheese | hummus |
fresh baked bread (V/V)

Green Salad **180**

Fresh mix of greens | cocktail tomatoes | cucumber | onion | strawberry | walnuts |
pomegranate | halloumi | lemon-coriander dressing

Baby Octopus **170**

Chorizo | chilli | mushroom | mix peppers | green pea bisque | coconut cream |
broccoli stem | coriander oil | caviar | micro herbs



Executive Chef | Sandile Mntambo

(V) = Vegetarian | (VV) = Vegan/Vegetarian



Ten_Bompas_Hotel



Ten_Bompas Hotel

Mains

Velvet Bone **300**

Grilled beef fillet on the bone | deep-fried polenta | cauliflower puree | spinach | garlic parmesan puree | baby onions | broccoli stems | baby carrots | prawn | red wine cherry reduction sauce

Poseidon's Indulgence **350**

Salmon | forbidden black spaghetti | almond flakes | mixed peppers | parsley bok choy | vanilla hollandaise sauce | mussels | caviar

Suprême de volaille **280**

Stuffed chicken breast | spinach | mushroom | parmesan cheese | baby carrots | broccoli stem | forbidden black rice | almond flakes | spinach puree | mixed peppers | parsley | red wine cherry reduction sauce

Golden Harvest Pockets **160**

Butternut ravioli | spinach | onion | creamy sage | garlic | onion sauce | walnuts

Coastal Forest **200**

Pan-fried line fish | oyster mushrooms | thyme | pasta rice | basil pesto | onion | garlic | mussels | caviar | herb sauce

The Shepherd's Reserve **350**

Lamb shank | pommes puree | broccoli stem | baby carrot | baby onion | crispy deep-fried onion micro herbs

Umsila Wenkomo **320**

Tender oxtail in rich red wine | cube carrots | butter beans | mash potatoes | baby carrot | broccoli stem | parsley | topped with crispy deep-fried onions



Executive Chef | Sandile Mntambo

(V) = Vegetarian | (VV) = Vegan/Vegetarian



Ten_Bompas_Hotel



Ten_Bompas Hotel

On The Grill

Whiskey Whisper Lamb 400g **290**

Grilled lamb chops | baby carrots | green beans | Pogue's Irish Whiskey Butter
| onion | Italian parsley | micro herbs | choice of mash potato or chips

Marbled Muse 500g **550**

Grilled ribeye on the bone | baby carrots | green beans | Pogue's Irish Whiskey Butter
| onion | Italian parsley | micro herbs choice of mash potato or chips

Reserved Emerald Angus 350g **260**

Grilled angus beef rump | baby carrots | green beans | Pogue's Irish Whiskey Butter |
onion | Italian parsley | micro herbs choice of mash potato or chips

Field & Flame Chop 350g **210**

Grilled pork chops | baby carrots | green beans | Pogue's Irish Whiskey Butter | onion
| Italian parsley | micro herbs choice of mash potato or chips

Sauces

BBQ sauce

Mushroom sauce

Black pepper sauce

Sides **45**

Green Salad

Chips



Executive Chef | Sandile Mntambo

(V) = Vegetarian | (VV) = Vegan/Vegetarian



Ten_Bompas_Hotel



Ten_Bompas Hotel

Dessert Menu

Spiced Pear Malva 140

Warm pudding | poached pear | red wine | cinnamon | star anise | nutmeg | ginger custard | lemon zest

Espresso Elegance 180

Deconstructed tiramisu | lady finger biscuits dipped in coffee | mascarpone cheese | chocolate shavings | chocolate mousse | caramel mousse | coffee dust | chocolate dust

Golden Orchard 180

Lactose cream cheese dessert | orange zest | mango puree | strawberry puree | fresh strawberries | fresh blueberries | fresh raspberries (V/V)

Berry Blossom and Citrus Terrine 135

Fruit jelly terrine | fresh berries | dried lemon zest | mango puree | lime zest | blueberry puree | mint | edible flowers

Truffle Temptation With The Mast affect 195

Assorted chocolate truffles - caramel | white | dark chocolate | dark chocolate mousse | caramel mousse | mixed fruit salsa compote | Nutella ice cream

Sweet Sides

Ice Cream 45

Chocolate ice cream
Bubble gum ice cream
Beetroot ice cream
Vanilla ice cream

Sauce 35

Chocolate sauce



Executive Chef | Sandile Mntambo

(V) = Vegetarian | (VV) = Vegan/Vegetarian

Ten_Bompas_Hotel Ten_Bompas Hotel