



Tabú at the Radisson Blu Port Elizabeth
Tel: 041 509 5000
radissonblu.com/hotel-portelizabeth



TO START

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| Crispy marsala squid , with papaya, lemon, toasted sesame and coriander | R65 |
| Mussels , served in a delicate creamy garlic and lemon sauce, topped with cheese and baked | R65 |
| Chicken liver parfait , with red onion and blackcurrant marmalade and toasted brioche | R70 |
| Tabu salad , with feta, green beans, poached pear, parma ham, finished with house dressing | R55 |
| Goats cheese mousse , with pear and ginger, caramel pecan, and verjuice jelly | R95 |
| Prawn bisque risotto , with queen prawns, orange and vanilla, finished with bisque sauce, pecorino cheese, spring onions and basil. | R95 |
| Chicken ceasar , with gem lettuce, anchovy and parmesan dressing, croutons and soft boiled eggs | R85 |

THE MAIN EVENT

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| Frito Misto - sautéed queen prawns, fish, poached mussels in white wine cream, crispy calamari. With garlic and lemon butter, served with rice | R195 |
| Roast fan fillet of Ostrich - with braised gem lettuce, market steamed veg, beetroot puree and black cherry Jus | R185 |
| Slow roasted belly of pork - butterbean cassoulet, carrot puree, and sage Jus | R140 |
| Slow braised lamb shank - with pecorino mashed potato, roast baby onions and green beans, finished with rosemary jus. | R195 |
| Norwegian salmon - with crushed garlic and cream potato, spring onions, and prawns. Garnished with lemon puree, tomato and olives | R195 |
| Chicken roulade - stuffed with spinach, pepperdews and camembert cheese, wrapped in bacon served with butternut puree, green beans and red wine Jus | R155 |
| Market Line fish of the day - Pan fried or grilled line fish , served with sweet potato mash, broccoli and prawn bisque sauce (please see your waiter for details) | R120 |
| Lamb Rack - served with mash potato, seasonal vegetables and red wine Jus | R165 |
| Rump cafe de Paris - with sautéed queen prawns, onion rings and rustic cut chips | R210 |
| Spatchcock - Lemon and herb baby chicken served with crispy onion rings and rustic cut chips | R145 |
| Vegetable Stack - green peppers, red peppers, baby marrow, carrots, spinach, toasted hazelnut and goats cheese (V) | R105 |
| Potato Gnocchi - mushroom, sage, blue cheese and truffle cream (V) | R80 |
| Parsley Aranchini - cauliflower, sherry, crispy egg (optional) and green beans (V) | R80 |
| Penne Napolitana - roast tomato and basil, olive and pecorino cheese (V) | R95 |

GRILL

Our beef is specially selected from our trusted source and hung until extra matured to maximise flavour and tenderness. If you feel like handling a bigger cut, please ask to speak to our chef who will be happy to accommodate you

With crispy onion rings, rustic cut chips, or vegetables of the day

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| Fillet of beef 250g | R185 |
| Rump of beef 250g | R175 |
| Ribeye of beef 300g | R175 |
| Sauces | |
| Green peppercorn | R25 |
| Peri peri | R25 |
| Red wine jus | R25 |
| Mushroom and mustard | R25 |
| Cafe de Paris | R25 |
| Sides | |
| Roast butternut | R35 |
| Creamed spinach | R35 |
| Seasonal vegetables | R35 |
| Rustic cut chips | R35 |
| Sweet potato fries | R35 |
| Creamy mashed potato | R35 |

TO FINISH

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| Cheese cake Sundae - with lemon cheesecake, shortbread crumb, lemon curd dark chocolate sauce, vanilla ice cream and Chantilly with toasted almonds | R55 |
| White Chocolate Delice - with salted caramel doughnuts, hazelnut ice cream and vanilla streusel | R65 |
| Roasy Pear - malva Pudding, orange jus and sugar glaze served with vanilla ice cream | R55 |
| Blueberry and almond tart - with lemon mascarpone cream | R65 |
| Hot Chocolate brownie - peanut butter ice cream & poached cherries | R70 |
| Chocolate log - filled with decadent dark chocolate mousse | R65 |
| Tiramisu - layered with coffee infused biscuit, mascarpone cheese and dark chocolate sauce | R55 |
| Cheese board - a selection of local and international cheeses with preserves and savoury biscuit | R90 |