THE PORTSWOOD HOTEL

QUARTER KITCHEN

ROOM SERVICE MENU

Please dial ext 323

LIGHT MEALS

**BEETROOT & BUTTERNUT SQUASH SALAD (V) — R130
Roasted beetroot, grilled butternut glazed with cinnamon & honey, rocket leaves, toasted pumpkin & sunflower seeds, with a goats cheese & honey mustard dressing

**CORONATION CHICKEN & AVOCADO SALAD — R160
Grilled chicken strips, fresh greens, cherry tomatoes, cucumber, avocado & coronation dressing

BURGERS AND GOURMET SANDWICHES

Choice of seeded health bread, sourdough, baguette or ciabatta.
All sandwiches are served with fries

SLICED ROAST LAMB — R165
Moroccan spiced roast lamb, mozzarella cheese, pickled red cabbage with mint yoghurt sauce

**VEGETARIAN SANDWICH (V) — R150
Grilled roasted peppers, blistered cherry tomatoes, seasoned artichokes hearts, fresh baby spinach, served with buffalo mozzarella cheese & paprika hummus

**CLUB SANDWICH — R160
Grilled cajun chicken breast, grilled bacon, mozzarella cheese, cheddar cheese, fried egg & sliced tomatoes

CHICKEN BURGER — R150
Grilled chicken breast, mustard mayonnaise, pickled red cabbage, dill cucumber, tomato & lettuce

**BEEF BURGER — R178
Beef burger, feta cheese, chilli jam, pickled jalapeno & lettuce

VEGETARIAN BURGER (V) — R165
Soy patty, guacamole, mozzarella cheese, basil pesto, pickled cucumber & crispy tempura onions

MAINS

TRADITIONAL FISH & CHIPS — R160
Deep fried hake, french fries & a tartar sauce

CALAMARI & CHIPS — R189
Deep fried calamari strips, french fries & a lemon pepper aioli

VEGETABLE MOUSSAKA (V) — R155
Baby marrow, grilled aubergine, carrots, peppers, celery, onions layered in a pomodoro, béchamel & mozzarella cheese sauce

CREAMY SEAFOOD PASTA — R220
Lemon spiced calamari, garlic buttered prawns, fennel line fish & smoked salmon tossed in a parmesan chardonnay sauce seasoned with spring onions

GNOCCHI BASIL PASTA — R170
Gnocchi , onion, fresh garlic, basil pesto, fresh basil tossed in lemon & parmesan cheese

GRILLED LEMON HERB BABY CHICKEN — R165
Grilled baby chicken seasoned with a lemon & herb spice, served with seasonal baby vegetables

FROM THE GRILL

Ribeye steak 300g	R355
Beef fillet 300g	R380
Lamb cutlets 300g	R345

SIDES & SAUCES — R40

French fries	Red wine jus
Oven roasted vegetables	Chimichurri butter
Savoury rice	Sage butter
Traditional South African pap	Bearnaise Sauce

DESSERTS

MIXED BERRY CRÈME BRULE — R98
Fruit compote & an almond puff pastry stick

** Available 24hrs