

AKABEKO

Boutique Hotel

BREAKFAST MENU

Akabeko Breakfast	R 89.00
2 Fried Eggs, Bacon, Grilled Beef sausage, Baked Beans, Grilled Tomato	
Spinach and Feta Omelette **V**	R 79.00
Full-House Omelette	R 79.00
Smoked Bacon, Caramelised Onion, Roasted Baby Tomato, Mushroom & Mozarella Cheese	
French Toast	R 70.00
Served with Maple Syrup, Streaky Bacon, Cheddar Cheese & Roasted Baby Tomato	
Smoked Salmon Trout Poached Eggs	R 92.00
With a smoked paprika cheese sauce on a Home-Made Potato Rosti	

In-house Guests please note: Coffee and Tea is included in the Breakfast Rate. Please note extras all speciality coffees, fruit juices, or soft drinks will be charged to your room account.

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LIGHT LUNCH MENU

Soup of the Day	R 58.00
Deep Fried Halloumi With sweet chilli on a bed of mixed Garden Greens	R 65.00
Beer Battered Hake and Chips Served with chunky Coleslaw and tartare sauce	R 85.00
Smoked Salmon Trout Linguini Pasta	R 95.00

BURGERS & SANDWICHES

All served with fries

Gourmet Beef or Chicken Burger 200g Flame-grilled Beef patty topped with a Tomato, Onion and Mushroom Salsa	R 85.00
Open Steak Sandwich 150g Flame-grilled Fillet, Tomato, pickled Cucumber, and Caramelised Onions served on a Baguette	R 95.00
Club Sandwich Chicken, Bacon, Egg, Mayo and Cheese	R 85.00
Tramezzinis Bacon, Avo and Feta Grilled Chicken, pineapple and Roasted Red Pepper	R 82.00

FROM THE GRILL

Served with fries and Seasonal Vegetables

AAA Matured Rump 300g	R 172.00
Pepper Fillet 280g	R 195.00
Sauces: Mushroom -, Creamy Pepper	R 45.00

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DINNER MENU

Starters

Home-Made Soup of the Day	R 58.00
Deep Fried Halloumi With sweet chilli	R 65.00
Calamari and paw-paw Salad <i>Served with Lemon and Garlic Butter</i>	R 68.00
Blesbok Carpaccio Served with Parmesan Shavings and Micro-greens	R 68.00

Main Course

Spicy Indian Chicken Curry on the Bone Served with Basmati rice and Sambals	R 120.00
Pan Seared Rainbow Trout With a lemon-almond butter sauce with Basmati Rice	R 169.00
Grilled Pork Chop With a Honey-mustard Sauce, mashed potato and fresh vegetables	R 170.00
28 days Dry Aged Matured Rump 300g Served with Hand Cut Fries and fresh mixed vegetables	R 172.00
Pepper Fillet 280g Flambé Brandy Sauce with hand -cut fries and fresh mixed vegetables	R 195.00
Sauces Mushroom -, Creamy Pepper	R 45.00
Rack of Lamb Pan Grilled in a Rosemary Butter Sauce served on a bed of mash topped with a caramelised Balsamic Onion reduction	R 225.00

Decadent Dessert

Home Baked Malva Pudding Served hot with custard or ice-cream	R 55.00
Blueberry cheesecake Light and fluffy	R 65.00
Chocolate Plate Selection of local chocolates from local artisans	R 100.00
Cheese Platter (serves 2) Selection of South African Cheeses, Crackers, Preserves and Grapes	R 150.00

Bon Appétit!