

Brass Bell



Restaurants & Pubs

SEAWEED AND SALT

TAPAS MENU

Oysters

Classic fresh on ice 125 for 6

Rockefeller 135 for 4

fresh shucked med oysters, on wilted garlic spinach with gratinated topping of Hollandaise

Cheesy Loaded Rustic Fries 69

topped with crispy bacon bits, Jalapeño peppers and spring scallions

Pan con Tomate 55

toasted crusty bread with crushed tomatoes, basil and ripped bocconcini

Chevre and Mushroom Croquettes 75

herbed Goats Cheese and portabello ragu, in crispy fresh crumb, balsamic glaze

Beetroot Carpaccio 55

whole grain mustard with candied macadamias, shaved celery and burnt orange

Yummy Honey Chicken Kebabs 70

tender honey mustard infused deboned thigh, skewered, with mushroom and cherry tomatoes

Gambas Pil Pil 119

spicy, garlic, chilli prawns with rustic baguette

Bell Mini Fish Cakes 95

flavours of Asia a perfect balance, light, sweet, sour and piquant

Creamy West Coast Mussels 79

Chardonnay steamed with garlic, Spanish onion, refreshing parsley and griddled bread

Mushroom Arancini 75

risotto filled balls with parmesan and garlic cream

Picnic Flat bread 45

olive oil, balsamic vinegar, tomatoes and a smear of goat's cheese

Salt and Pepper Calamari 59

small tubes and tentacles, coated and fried with salsa verdi

Frito Misto 125

speciality semolina, lime, garlic and chili marinated with caper berries and tomatoes

Ante Pasta Plate 85

vegetable crudités, baby tomatoes, calamata olives, mini pita with variety of dips

Al Fresco Deck Salad 85

our green leaf and crunchy vegetable plate, with avocado fries

Grilled Beef Tataki 125

sliced pink on wild rocket, slow dried tomatoes, balsamic reduction and shavings of parmesan

Tomato Ragu Quinoa Risotto 68

vegetarian speciality al fresco presentation with tender baby summer veg

Lourenço Marques Chicken Livers 64

Portuguese caponata on creamed polenta and parmesan

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3 Cheese Fondue 120
rich emulsion of smooth curd with the following dipping's
Chorizo sausage
Steamed Emerald Asparagus
Roasted Potato cheeks
Beef Koftas
Ripped toasted bread

Tempura Panko Prawns 119
crispy batter, blacken mayonnaise and homemade sweet chilli dressing

Tuna Nicoise 105
classic combination of dressed baby potatoes, black olives, rosa tomatoes, steamed green beans, anchovy fillets, poached egg and seared yellowfin

DESSERTS

Chocolate Fondue 65
warm ganache with marshmallow, strawberry and short bread dippings

Spanish Churros 45
crispy fried stick donut with cinnamon sugar dusting and chocolate ganache

Warm Brownies 55
gooey delight with fresh strawberries

Coffee Crème Bruleé 45
set custard with burnt sugar crust

Salted Caramel Pot au Crème 45
steamed set pudding with burnt orange segments

Local Cheese Platter 85
choice selected cheese, water crackers, homemade preserves and lace bread

COFFEE

Chocolate Latte	26
Hot Chocolate	26
Americano	26
Cappuccino	22
Red Cappuccino	32
Decaf Americano	22
Decaf Cappucino	25
Latte	26
Decaf Latte	26
Golden Latte	32
Green Matcha Latte	32
Macchiato	22

TEA 18

Ceylon Tea
Rooibis
Peppermint
Earl Grey
Ginger & Honey
Camomile
Green Tea

MILKSHAKES 39

Chocolate Cookie
Lemon Meringue
Popcorn
Raspberry
Mixed Berry

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