



IN-ROOM DINING MENU

DIAL 21036 TO ORDER

SALADS

Greek Salad (V)

Mixed Leaves, Peppers, Shallots, Cucumber, Black Olives & Feta

R95

Mediterranean Veg Salad

Aubergine, Zucchini, Shallots, Peppers, Carrots, Croutons & Feta

R95

Grilled Chicken & Pineapple Salad

Cajun Chicken, Peppers, Shallots & Pineapple

R95

Dressings

Ranch Dressing

1000 Island Dressing

Pomegranate & Citrus Dressing

Wild Herbed Dressing

Select one of the above dressing's to accompany your Salad

HOT STARTERS

Trio Of Samosas

Lamb, Chicken, Potato Samosa served with Dipping Sauce

OR

Three Veg Samosa's (V)

R55

R50

Jalapeno Rissoles (V)

Three Rissoles served with Dipping Sauce

R70

Puri Patha (V)

Three Puri Patha, Slice of Lemon & Dipping Sauce

R60

Jeera Mushroom Cheese Bombs (V)

Stuffed with Herbed Cheese & Crusted served with Cheese Sauce

R80

Peri - Peri Chicken Livers

Spicy Hot Livers served with Crisp Roti

R65

Grilled Lamb Kebabs

Based on Raita Topped with Pineapple Relish served with Pita Bread

R115

Panko Crust Prawn Tails

Three LI Prawns served upon Side Salad with Sweet Chili Sauce

R120



BUNNY CHOWS

Mutton Bunny

Served with Carrot Salad

R140

Butter Chicken Bunny

Served with Carrot Salad

R145

Sugar Beans Bunny

Served with Carrot Salad

R95

ENTRÈE'S / MAINS

CURRIES

Authentic Lamb Curry

On The Bone Lamb Cooked in Authentic Indian Spices & Potato

R155

Butter Chicken Curry

Succulent Chicken Fillet cooked to Perfection in a Rich Creamy Sauce

R155

Trotters & Beans Curry

Al Dante Lamb Trotters Cooked in our Signature Curry Sauce

R130

Prawn Curry

Six Argentinian LI Prawns cooked in Jeera's Special Blend of Herbs & Spices

R280

North Indian Veg Korma (V)

A Mix of Seasonal Veg cooked in a Rich Creamy Blend of Spices

R135

Sugar Beans & Potato (V)

A Cultural Curry with a Blend of Indian Spices

R90

Paneer Makhani (V)

A Cream Base Curry with Deep Fried Paneer and Coriander

R125

All Jeera Curries served with Basmati Rice, Roti & Condiments



GRILLS

Chicken Supreme

Lemon & Herb Basted, accompanied with Seasonal Veg & Thyme Scented Baby Potatoes

R170

Chicken Tikka Masala

Chicken Fillets served with Roti & Masala Fries

R165

Karoo Lamb Chops Grilled To Perfection (300 - 400gr)

Pepper Rubbed Chops served with Potato Mash & Signature Sauce

R245

Grilled Beef Fillet (300gr)

Tender Fillet served with Seasonal Veg & Mushroom Sauce

R260

Pan Seared Fresh Line Fish (260gr -280gr)

Served with Seasonal Veg, Chips & Lemon Butter Sauce

R250

PASTAS

Mushroom Alfredo (V)

Sautéed Mushrooms in Garlic Creamed Sauce topped with Grated Indezi Cheese
Add: Chicken R35

R160

Chicken Fettuccini

Cajun Spiced Chicken, Roast Garlic in Cream Cheese Sauce topped With Herbs

R175

Seafood Fettuccini

Mix of Grilled Prawns, Calamari & Mussels in Marinara Sauce topped with Coriander

R195

TOASTED SANDWICHES

Cheese & Tomato

S

DBL

R75

R85

Cheese, Onion & Mushroom

R75

R85

Chicken & Mayo

R85

R100

Lamb Curry

R120

R130



KIDDIES MEALS

Beef Burger & Chips	R120
Lamb Burger & Chips	R135
Chicken Burger & Chips	R115
Small Chips with Tomato Sauce	R35

DESSERTS

Cardamom Infused Crème Brule	R55
Jeera's Signature Soji	R70
Chocolate Brownie & Whipped Cream	R95
Cheese Board served with Ginger Preserve, Crackers & Seasonal Fruits	R255

EXTRAS / SIDES

Roti	R15	Garlic Sauce	R30
Rice	R15	Potato Mash	R35
Raita	R10	Cheese Sauce	R30
Chips	R35	Side Salad	R45
Sambals	R15	Carrot Salad	R15
Pickle Bor	R30	Seasonal Veg	R45
Pickle Figs	R30	Vegetable Pickle	R30
BBQ Sauce	R30	Lemon & Herb Sauce	R30
Tikka Sauce	R30	Jeera's Signature Sauce	R30

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