

SET MENU *option 1*

R260 per person

2 course set menu

MAIN COURSE

Tempura Prime Hake

Fresh battered prime hake fillet, tartar sauce, lemon, rustic chips

OR

Bourbon BBQ Burger

*Homemade BBQ burger, grilled bacon, melted feta, chipotle slaw
smoked mayo, sesame seed bun & rustic chips*

OR

Rustic Tomato & Torn Mozzarella Pasta

*Linguine pasta, rustic tomato garlic ragu, pecorino cheese, basil
heritage tomatoes, fresh torn Italian mozzarella*

DESSERT

Crème Brûlée

Vanilla crème brûlée, seasonal berries & butterfly shortbread biscuit

*Available for lunch & dinner group bookings. Minimum 10 guests. Excluding drinks & gratuity.
Regrettably, no corkage allowed when dining on a set menu.*



SET MENU *option 2*

R295 per person

3 course set menu

STARTER

Jalapeño Cheese Balls

Melted jalapeño, smoked paprika cheese balls & chipotle mayo

OR

Blu California Roll

2 piece california avo & 2 piece california salmon roll

OR

Caprese Salad

Fresh Italian buffalo mozzarella, marinated tomatoes, basil, pesto & balsamic glaze

MAIN COURSE

Rustic Tomato & Torn Mozzarella Pasta

Linguine pasta, rustic tomato garlic ragu, pecorino cheese, basil heritage tomatoes, fresh torn Italian mozzarella

OR

Blu Cruise Platter

4 x california salmon roll, 4 x monarch roll, 4 x tempura tuna roll

OR

Tempura Prime Hake

Fresh battered prime hake fillet, tartar sauce, lemon & rustic chips

OR

Bourbon BBQ Burger

Homemade BBQ Burger, grilled bacon, melted feta, chipotle slaw smoked mayo, sesame bun & rustic chips

DESSERT

Malva pudding

Malva pudding, brandy snap & vanilla ice cream

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SET MENU *option 3*

R360 per person

3 course set menu

STARTER

Local Baby Squid

Deep fried salt and pepper baby squid, tartar sauce, lemon

OR

Futomaki Roll

Salmon, avo & pickled onion with teriyaki, mayo & sesame seeds

OR

Caprese Salad

Fresh Italian buffalo mozzarella, marinated tomatoes basil, pesto & balsamic glaze

MAIN COURSE

Exotic Mushroom Linguine

Linguine pasta, exotic mushrooms, baby spinach, sage, parmesan

OR

Blu Cruise Platter

4 x california salmon roll, 4 x monarch roll, 4 x tempura tuna roll

OR

Mirin Glazed Line Caught Hake

Pan fried line caught hake, roasted new potatoes, sautéed summer vegetables, Asian drizzle

OR

Grilled Sirloin

200g grilled sirloin, rustic chips, Asian slaw & peppercorn sauce

DESSERT

Lemon & Almond Drizzle

*Lemon & almond drizzle sponge cake, spiced red wine poached pear
coconut shortbread crumb & homemade chai vanilla ice cream*

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SET MENU *option 4*

R495 per person

3 course set menu

STARTER

Trio of Canapes

Sunblush tomato, parmesan cheese & basil pesto puff
Jalapeño cheese ball with smoked chipotle aioli
Smoked salmon & cream cheese crostini

MAIN COURSE

Panch Phoran Vegetarian Curry

Fried Masala potatoes, dhal, chickpeas & cauliflower, Indian 5 spice coconut curry sauce
fragrant basmati rice, fried onion rings & poppadom

OR

Blu Coast Platter

4 x california salmon roll, 4 x fusion roll, 2 x prawn nigiri, 3 x futomaki

OR

Line Caught Hake & Green Thai Mussels

Mirin glazed line caught hake, green Thai mussels, basmati rice
blistered heritage tomatoes, sautéed summer vegetables

OR

Fillet Steak

200g Grilled beef fillet, garlic herb butter baby new potatoes
sautéed green summer vegetables & chimichurri

OR

Grilled Sirloin

200g grilled sirloin, rustic chips, Asian slaw & peppercorn sauce

DESSERT

Chocolate & Hazelnut Brownie

Hazelnut & chocolate brownie, toasted marshmallow
& homemade strawberry ice cream

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