



— A Member of The Saveur Restaurant Group —

Saveur Restaurant Group is a modern, European style restaurant group, making quality food and service accessible to the local market in a comfortable, contemporary setting. We are responsible corporate citizens with a commitment to our environment and the community.



EAT

SAVEUR/flavour

/SAVOER/ 

noun

1. the distinctive taste of a food or drink.

"the saveur tomato chilli jam has a unique flavour"

synonyms: taste, savour, tang, relish, palate:

verb

1. alter or enhance the taste of (food or drink) by adding a particular ingredient.

"chunks of chicken flavoured with herbs"

synonyms: add flavour to; add flavouring to; season, spice (up), add seasoning/herbs/spices to, add piquancy to, ginger up, enrich, enliven, liven up;

TUESDAY

STEAK

NIGHT

from 5pm

WEDNESDAY

GOURMET

BURGER

NIGHT

from 5pm

THURSDAY

SEAFOOD

NIGHT

from 5pm

BREAKFAST

(served daily until 11:30am)

Horlicks infused oats, honey & home made granola	52	Croissant - scrambled eggs, bacon & avo	69
French toast stack with grilled bacon, toasted nuts & golden syrup	58	Croissant - scrambled eggs, smoked salmon & avo	89
Saveur traditional breakfast – eggs your way, grilled pork sausage, grilled bacon, baked beans, butter mushrooms, grilled tomatoes, toast & jam & seasoned chips	84	Croissant - scrambled eggs, mushrooms, spinach & brie	69
Saveur half breakfast – eggs your way, grilled bacon, butter mushrooms, grilled tomatoes, toast & jam	60	Salmon catch – smoked salmon, scrambled eggs, avocado*, cream cheese, cucumber & caper salsa	89
Eggs benedict – poached eggs on an open english muffin with hollandaise sauce & Gypsy ham	72	Blazing eggs – grilled chorizo, wilted spinach, roasted peppers, cheddar cheese, mild jalapeño in scrambled eggs served on artisan toast topped with avocado*	78
Eggs royale – poached eggs on an open english muffin with hollandaise sauce and smoked salmon	89	Fancy fromage – 3 cheese baked mushroom, wilted spinach with poached eggs on artisan toast, rocket and walnut pesto (v)	76
Eggs florentine – poached eggs on an open english muffin with hollandaise sauce, sautéed spinach & porto bello mushrooms (v)	74	Saveur vegetarian breakfast – eggs your way, wilted spinach, avocado*, roasted peppers, sun blazed tomato compote, 3 cheese mushroom bake served with toast & jam (v)	65
Open style omelette with wilted spinach, caramelised onion, butter mushrooms, roasted peppers, melting cheddar & crumbled feta cheese, tomato & sweet basil salsa	69	Grilled prime steak with garlic & rosemary potatoes, grilled tomatoes, butter mushrooms & eggs done your way	95
		Add:	
		mushrooms/tomato/spinach/baked beans	15
		bacon/ham/sausage	18
		smoked salmon	28

NIBBLES

Piquant mixed olives – marinated in a zesty olive oil (v)	39
Sweet roasted pepper humus & artisan bread (v)	44
Coconut crumbed hake goujons served with a curry mayo	58
Saveur poppers - stuffed with cheddar jalapeno sauce & bacon	65
Butternut & mozzarella arancini	55

STARTERS

Soup of the day served with artisan bread (v)	44
Homemade fishcakes served with a fresh garden salad & tartar sauce	68
Baked brie melted and served with toasted artisan bread and our secret recipe red onion jam and cranberry swirl (v)	64
Salt & pepper calamari served on a bed of fresh rocket leaves with our signature tomato chilli jam	76
Gambas pil-pil - chilli & garlic prawns in hot tasty oil served with toasted artisan bread	96
Pork belly croquettes with harrissa yoghurt	65

SALADS

Grilled chicken, bacon & avocado* salad with sun blushed tomatoes and our house mustard mayo dressing	86
Roasted Mediterranean vegetables with sunflower seeds and caramelised onions on a bed of fresh lettuce leaves topped with feta cheese and croutons (v)	92
Grilled prime steak cut into strips and served on a bed of fresh lettuce leaves with baby spinach, shaved carrot and celery topped with blue cheese, croutons and caramelized onions	95
Smoked duck nicoise - string beans, boiled eggs, dill potatoes, wild rocket, orange & liquorice dressing	115

GOURMET BURGERS

**your choice of beef, chicken or vegetable,
served with Saveur seasoned chips & onion
rings bun or bunless**

The Saveur Classic	85
Bacon and Avocado*	105
Bacon & Blue Cheese	105
Melting Brie & secret recipe Red Onion Jam	105
Melted Cheddar & Jalapeno Sauce	105

FROM OUR PANS/OVEN

Braised lamb shoulder - mustard mash, rainbow carrots, rosemary demi-glas

Chicken Supreme on a bed of sautéed new potatoes served with roasted Mediterranean vegetables and smothered in a brandy & mushroom jus

Very slow cooked pork belly served with wilted spinach & chorizo crushed potatoes and our homemade apple puree, red wine jus and crackling

Gnocchi in a creamy sun blushed tomato, wilted spinach & blue cheese sauce with a fresh rocket salad garnish (v)

Pulled lamb gnocchi - in a red onion & minted jus with wild rocket, parmesan shavings

FROM THE GRILL

served with a zesty rocket, parmesan, red onion & pinenut salad, crispy fries

14oz BBQ treacle glazed rack of ribs

8oz Rump - slight marbling, subtle flavour, thin fat strip

8oz Sirloin Steak –medium in texture, subtle flavour, decent fat strip

8oz Rib Eye Steak– rich flavour, robust texture and centre fat running through 'the eye'

7oz Fillet Steak –very lean, subtle flavour, butter like texture

GRILL EXTRAS

155	Green Peppercorn Sauce (v)	18
	Mushroom Sauce (v)	18
119	Cheddar Jalapeño Sauce (v)	18
	Mustard Mash	18
145	Zesty Rocket, Parmesan, Red Onion & Pinenut Salad	18
	Crispy Giant Onion Rings (v)	18
	Tomato Chilli Jam (v)	21
99	Red Onion Jam	19
	Garden Side Salad (v)	17
119	Saveur Seasoned Chips (v)	21
	Garlic & Rosemary New Potatoes (v)	21

FROM OUR SHORES

Catch of the day – please see our black board or ask your server *Market friendly price*

129	Beer battered hake served with a garden side salad, Saveur seasoned chips & homemade tartar sauce	95
142	Homemade fish cakes served with a garden side salad, Saveur seasoned chips & homemade tartar sauce	94
142	Salt & pepper calamari served with a garden side salad, Saveur seasoned chips and signature tomato chilli jam	128
162	Black west coast mussels served in white wine and lemongrass cream with artisan bread	95
182	Tiger prawns with chips, salad and a lemongrass butter	<i>Market friendly price</i>

BREAD BOX

(open sandwich or wrap - all served with chips)

Grilled prime steak with our secret recipe red onion jam & rocket salad	88
Parma ham, mozzarella & sunblushed tomatoes with a rocket & walnut pesto	84
Chicken, bacon & avocado* with our signature house mustard mayo dressing	79
Smoked salmon, cream cheese & avocado* with a tomato & caper salsa	92
Mediterranean vegetable & feta cheese with our secret recipe red onion jam and a rocket & walnut pesto (v)	79
Smoked duck - crispy capers, red pepper hummus, wild rocket, orange & liquorice yoghurt	95

(*) denotes seasonal product – please ask your server if it's available today

(v) denotes vegetarian

DESSERTS

Caramel Popcorn Crème Brûlée - baked and chilled set custard with a glazed sugar crusting and a shortbread treat	50
Homemade sticky toffee pudding – a rich and fluffy dark sponge smothered in toffee sauce & served with vanilla ice cream	50
Homemade chocolate brownie - chocolate marshmallow sauce & ice cream	50
Selection of ice cream - chocolate or caramel sauce	33
Apple & berry crumble with crème anglaise	50
Cheese cake of the day	50
Local cheese board - preserves, nuts, crackers, artisan bread	128

DECADENT DRINKS

Mulderbosch NLH Sauvignon Blanc	125mm	85
Mulderbosch NLH Sauvignon Blanc	375mm	225
Amarula Dom Pedro		40
Dom Pedro		40
Kahlua Dom Pedro		40
Whiskey Dom Pedro		40
Irish Coffee		40
Kahlua Coffee		40

SOFT DRINKS

Coke/Coke Lite/Coke Zero	19
Fanta/Sprite/Sprite Zero	19
Iced Tea Peach/Iced Tea Lemon	24
Grapetiser Red/Grapetiser White	28
Appletiser	28
Ginger Ale/ Lemonade/Tonic Water/Soda Water	18
Power Play	36
Still Water 1.5ltr	29
Still Water 500ml	18
Sparkling Water 1ltr	26
Sparkling Water 500ml	18
The Dutches Non-Alcoholic Gin & Tonic	34

FRESH FRUIT JUICE

Orange/Apple/Cranberry	18
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SHAKES

Chocolate/Vanilla/Strawberry/Coffee/Chai/Mixed Berry	38
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SMOOTHIES (ANY COMBO)

Banana	38
Kiwi fruit	38
Green apple	38
Blueberry	38
Strawberry	38

HOT DRINKS

Espresso	17
Double Espresso/Macchiato	18
Americano	19
Cappuccino/Latte (add an extra shot R2)	21
Chai Tea Latte	23
Hot Chocolate (add whipped cream R2)	21

SELECTION OF TEAS

English Breakfast/Earl Grey/Rooibos/Camomile	19
Mint/Lemon & Ginger/Mixed Berry	

BEERS & CIDERS

Peroni	27
Amstel	25
Castle Lite	24
Windhoek Lager	25
Savannah Dry	28
Long Beach Blond Bombshell	48
Long Beach The Green Room	48
Erdinger Non-Alcoholic	36
Erdinger Weis	42
Windermere Apple Cider	44
Blind Mole Pilsner	44
Double Owl Ale	44

SPIRITS

Smirnoff Vodka	18
Gordon's Gin	16
Bells Whiskey	19
Chivas Regal	34
Jameson Whiskey	28
Jack Daniels Whiskey	23
Captain Morgan Rum	17
Bacardi White Rum	17
Southern Comfort	15
Klipdrift	16
Johnny Walker Black	34
Tequila	24
Spiced Gold	21

LIQUERS & SHERRIES

Port	22
Martini Dry	18
Martini Bianco	18
Martini Rosso	18
Sherry Medium	20
Sherry Dry	20
Sherry Full Cream	20
Triple Sec	17
Pimms	20
Jagermeister	26
Amaretto	28
Malibu	18
Amarula	16
Baileys	23
Cointreau	28
Drambuie	24
Kahlua	18
Tia Maria	28
Grappa	36

CHAMPAGNE

Moët & Chandon	850
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METHOD CAP CLASSIQUE

	<u>125ml</u>	
Pierre Jourdan Brut	52	245
Pierre Jourdan Rose	52	245

WHITE WINES

	<u>175ml</u>	
The Saveur Tasty White	34	110
Buitenverwagting Buiten Blanc		132
Good Hope Bush Vine Chenin Blanc	44	175
Klein Constantia Sauvignon Blanc		155
Weltevrede Vanilla Chardonnay	37	148
Hartenberg Sauvignon Blanc		195
Protea Pinoit Grigio		140
Cape Point Vineyards Sauvignon Blanc		288
Haute Cabriere Chardonnay Pinoit Noir		205
Thelema Sauvignon Blanc	46	185
Hartenberg Chardonnay		235
Fishwives Sauvignon Blanc		185

ROSE WINES

	<u>175ml</u>	
The Saveur Relish Rose	34	126
Klein Constantia KC Rose		145

RED WINES

	<u>175ml</u>	
The Saveur Seasoned Red	34	115
Hartenberg Doorkeeper Shiraz	44	175
Beyerskloof Pinotage	42	165
Klein Constantia Cab/Merlot		155
Cederberg Cabernet		285
Good Hope Pinot Noir Reserve		265
Weltevrede Cherry Choc Merlot		154
Thelema Mountain red	38	155
Southerland Pinot Noir		215
Hartenberg Cabernet Sauvignon/Shiraz		175
Good Hope Bush Vine Pinotage		175
Barton Shiraz/Cabernet		195
Buitenverwagting Meifort Bordeaux Blend		155