

THYME

@ROYAL PALM

CAFÉ • BAR • RESTAURANT



ALL DAY MENU



Soup

Roasted Butternut and Apple Soup
with crispy Bacon and Croutons

R40

Starters

Peri Peri Chicken Livers

Marinated in Paprika, Lemon and Garlic, finished with
Fresh Cream and served with a Roti

R45

Grilled Calamari Tube

Served with a Garden Salad and Tartar Sauce

R55

Deep Fried Mushrooms

Whole Mushrooms lightly crumbed and served with
Remoulade Sauce

R50



Salads

Greek Salad

R60

Onions, Mixed Peppers, Tomatoes, Cucumber, Olives and Feta Cheese on a bed of Garden Lettuce

French Salad

R70

Mixed Salad Greens, Potatoes, Green Beans, Egg, Tomatoes, Chicken, Olives and Bacon bits

Roquefort Salad

R75

Layer Lettuce, Pear, Blue Cheese, Avocado and Green Onions

Sandwiches

Chicken Mayo

R45

Cheese and tomato

R45

Ham Cheese and Tomato

R45

Bacon and Egg

R45

Bacon and Cheese

R54

Served with chips or side salad (Breads are White, Brown, Rye - Toasted or Fresh)



Main Courses

Beef Burger

R90

150g Home-made Beef patty from the grill with BBQ Sauce, Tomato, Gherkins, Onions, melted Brie cheese and Cranberry sauce, served with French Fries.

Grilled Chicken

R130

Grilled Half Chicken with Peri-Peri or Lemon Butter basting served with Garden Vegetables and Potato Wedges.

Lamb Curry

R145

Home-style Lamb curry served with Basmati Rice, Sambals and Poppadum

Pork Spare Ribs 300g

R120

Pork Spare Ribs 500g

R180

Marinated Pork ribs served with Potato Wedges

Beef Fillet 'Chasseur' 200g

R145

Beef Fillet 'Chasseur' 350g

R210

Beef fillet, grilled to your liking, with Mushrooms and Bacon in a Red Wine sauce, served with sauteed Garden Vegetables and Potato Wedges.



Main Courses (continued...)

Line Fish

R160

Grilled Fillet of Line Fish topped with Peppers Julienne, Olives and crumbled Feta Cheese, served with Parsley, Baby Potatoes and sauteed Garden Vegetables.

Oxtail

R120

Casseroled with Onions, Carrots, Leeks, Cocktail Tomatoes and Red Wine, served with sauteed Garden Vegetables and Creamy Mash.

Vegetarian Pasta

R60

Tagliatelle Pasta with Mediterranean Vegetables in a Cream sauce finished with Parmesan Cheese.



Desserts

Cherries "Jubilee"

Hot, Sour Cherries on Vanilla Ice-Cream

R50

Cheese Cake

New York Style Baked Cheese Cake

R65

Chocolate Fondant

Soft Centered served with Vanilla Ice-Cream

R60

Cheese Board

Variety of Local and International Cheeses with Savoury Biscuits and a Tot Sherry

R99