



The taste experience.

DINNER

The Queen Victoria Hotel's namesake is unmistakable. Indeed, the hotel's name pays tribute to Queen Victoria and the instrumental role that she and her son, Prince Alfred, played in the opening of the Breakwater Basin, which subsequently became the Victoria & Alfred Waterfront.

Perhaps less apparent, this fine dining restaurant was also named after an "honorary member" of the royal family: the queen's first dog, a King Charles Spaniel, named Dash. We believe that this highlights the intrinsic relationship between the Queen Victoria Hotel and Dash Restaurant & Bar, and similarly alludes to the regal atmosphere that is true to both establishments.

STARTERS

MUSHROOM PORT SOUP

textures of wild mushrooms



LEMONGRASS CHICKEN BROTH

chicken dumplings, Udon noodles, market vegetables

BACON & EGG SALAD

soft poached duck egg, Parma ham, asparagus, artichoke, truffle aioli

CANDIED BEETROOT TARTE TARTIN

salted honeycomb, goat's cheese mousse, citrus fruit



HAM HOCK TERRINE

garden peas, charcoal brioche, anchovy wafer

PRESSED OXTAIL

charred cauliflower puree, broccoli tempura, roast garlic jus

SEARED PRAWNS

corn bisque puree, salty nori, burnt corn, coconut spuma

SPICED TUNA LOIN

sesame, cucumber, avocado, soy lime dressing

MAINS

BILTONG DUSTED BEEF RIBEYE

coriander braised leek, caramelized parsnip gratin, sauce bordelaise

CHERMOULA LAMB WELLINGTON

mushroom duxelle, braised red cabbage, asparagus, sauce béarnaise

SEARED SALMON

saffron mash, fennel bulb, mussel tomato beurre blanc

ROOIBOS SMOKED RISOTTO

buffalo mozzarella, basil pesto, petit herbs



CLEMENTINE DUCK BREAST

ginger corn puree, Shimeji, carrot fondant, star anise jus

HERB CRUSTED VENISON LOIN

mustard rub, cumin beetroot polenta, onion puree, zucchini, berry jus

SOUS VIDE CHICKEN BREAST

miso pomme puree, honey roasted butternut, sage, chorizo sauce

DESSERT

CHOCOLATE GELEE MOUSSE

chocolate almond streusel, mixed berry sorbet, macerated berries

COCONUT LIME PANNA COTTA

poached peaches, peach sorbet, candied pistachio, mint coulis

AMARULA CRÈME CARAMEL

hazelnut financier, roasted hazelnuts, candied lemon rind, butterscotch, chocolate nib ice cream

CHEESE BOARD

local cheeses, preserves, biscuits