



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



#### 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 potato 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 pears, pear 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

