



LeSi!

Ristorante  
exceeding your expectations

# BREAKFAST



## HEALTH BREAKFAST

Layers of fresh seasonal fruits and yoghurt, topped with muesli and chopped pecan nuts, finished off with a drizzle of honey

R33

## CONTINENTAL BREAKFAST

(please allow 25min)

A croissant freshly baked on order served on a platter with a selection of cold meats and cheeses, and to top it off, a freshly baked muffin with fruit preserves and cheddar cheese

R62

## MINI LE SI BREAKFAST

1 Egg, savoury mince, 1 slice bacon, grilled mushrooms, grilled tomato and toast

R42

## FULL LE SI BREAKFAST

2 eggs, cheese griller, bacon, savoury mince, grilled mushrooms, grilled tomato and toast

R65

## LE SI OMELETTE

Fluffy omelette with a choice of three fillings, served with toast and fruit preserves

- \* Savoury mince
- \* Smoked ham
- \* Smokey bacon
- \* Green pepper and onions
- \* Fresh tomato cubes
- \* Cheddar cheese
- \* Grilled mushrooms

R35

Extra fillings

R10 each

## FILLED CROISSANTS (please allow 25 min)

To ensure the best quality, our croissants are freshly baked on order and filled with one of the following:

- \* Smoked bacon, fluffy scrambled eggs and grilled mushrooms with fresh herbs
- \* Sundried tomato, cheddar cheese and caramelized onions (v)
- \* Plain croissant - served with butter and preserves

R48

R38

R28





# LIGHT MEALS & SALADS



<b>GOURMET HAMBURGER</b> A tower with two home made beef patties, caramelised onions, cheddar cheese, tomato, gherkins and barbeque sauce, served with potato chips	R48
<b>CREAMED TRINCHADO</b> A new take on the traditional trinchado. Beef cubes cooked with chilli, garlic, chutney, tomato and cream. This Portuguese style dish is served with a fresh bread roll	R55
<b>LEMON LINE FISH</b> Hake fillet grilled with a crust and topped with a lemon cream sauce. Served with basmati rice or potato chips	R49
<b>TOASTED CIABATTA</b> Traditional Italian flat bread toasted and filled with one of the following fillings: A choice of a side salad or potato chips will accompany this light meal	
<b>Carnivore Fillings:</b>	
* Savoury mince, cheddar cheese and freshly chopped basil	R49
* Smoked ham, home-made sweet mustard, capers, cheese and fresh tomato slices	R49
* Bacon, egg, tomato slices and cheddar cheese	R49
* Traditional cajun infused chicken mayonnaise, pineapple and lettuce	R49
<b>Vegetarian Fillings: (v)</b>	
* Lettuce, mozzarella, sundried tomato, pickled cucumber, capers, caramelized onions (v)	R39
* Lettuce, cheese and tomato slices accompanied by our own homemade pickles (v)	R36
<b>CURRY CHICKEN AND PEPPADEW SALAD</b> Haloumi fingers, chicken strips crusted with cajun and sesame, served with shredded peppadews and pineapple slices on a green salad base and drizzled with a curry apricot mayonnaise dressing	R54
<b>ROCKET, GRILLED PINEAPPLE AND CAMEMBERT SALAD (v)</b> A salad base with the above ingredients topped with toasted almonds and drizzled with a red wine reduction	R55
<b>BLUE CHEESE SALAD (v)</b> A french salad base topped with sundried tomatoes and a creamy blue rock roquefort dressing accompanied by salt roasted pear slices (pears seasonal)	R53
<b>Lé SI CHEF SALAD</b> Greens, peppers, cherry tomatoes, mozzarella cheese, pineapple, nuts, crispy bacon, smoked ham and a sweet chilli dressing to top it all off	R55
<b>GREEK SALAD WITH A TWIST (v)</b> Traditional greek salad with an addition of sundried tomatoes and a few other little extras	R49



# STARTERS



- ZUPPA DE POLLO** R42  
Roasted chicken soup topped with cinnamon infused milk froth and herb oil
- ZUPPA DE OCEANO** R65  
A compilation of calamari rings, deshelled mussels, prawn meat and crabsticks in a creamy tomato soup with a touch of fresh chilli - a delicacy not to be missed
- BEST OF BOTH WORLDS** R75  
Land meets ocean in a unique combination of smoked springbok carpaccio and smoked salmon carpaccio, on the one side topped with capers and sweet mustard and on the other side a wasabi yoghurt with danish feta cheese
- CARPACCIO CARNE** R64  
Thin slivers of smoked springbok carpaccio, surrounded by rocket, cream cheese and peppered strawberries flavoured by a balsamic reduction. Something totally different .....
- SMOKED TROUT** R64  
Fillet of smoked peppered trout with a dollop of cream cheese, set on a bed of thinly sliced cucumber and completed with a sweet caramelised onion compote - absolutely amazing...
- ESCARGOTS - A unique experience** R68  
6 snails, served on crispy smokey bacon and prepared with your selection of garlic and white wine OR roquefort sauce, topped with a medley of gratinated cheddar and mozzarella cheese
- SALMON WRAPPED CALAMARI STRIPS** R51  
Cajun calamari steak strips, flambeéd in a hot pan with triple sec liqueur, then wrapped in smoked salmon carpaccio, placed on a bed of rocket and accompanied by a sweet basil oil
- ZAMBEZI CHICKEN LIVERS** R49  
Traditional chicken livers, braised in a spicy tomato concasse infused with bay leaves and served in a phyllo pastry basket, accompanied by a pineapple relish
- MUSHROOMS FLORENTINA (v)** R45  
Garlic infused grilled whole button mushrooms with cream cheese and shredded peppadews, topped with mozzarella cheese, then baked until crispy



# SEAFOOD & POULTRY



These meals are accompanied by a choice of potato chips or basmati rice

**SOLE BOAT (Please allow 30 minutes for preparation)** R130

One of our signature dishes. This cajun crusted sole is topped with 3 black tiger prawns, then smothered in a delicious seafood sauce consisting of mussels, white wine, garlic and cream

**PEPPERED BUTTER FISH (Please allow 30 minutes for preparation)** R110

A succulent butter fish fillet, pan-fried with a light cajun dust, then topped with a green peppercorn, lemon, and parsley sauce

**PRAWN & CHICKEN CURRY** R120

Chicken fillet cubes and whole black tiger prawn meat simmered in a mild southern indian curry infused with masala to contribute to the intense aroma. We then serve it in a moulded poppadom with a grilled banana on the side

**ROSA TOMATO KINGKLIP** R130

Grilled kingklip with a light cajun crust topped with a sauce made with cherry tomatoes and a balsamic reduction - Don't miss this one

**STUFFED CHICKEN LE SI (please allow 30 minutes for preparation)** R115

Poached chicken breast fillet, stuffed with mozzarella cheese, marinated olives and sundried tomatoes, drizzled with a tangy sweet chilli sauce

**BLUE CHEESE CHICKEN** R105

Chicken breast fillets lightly crumbed and pan fried in olive oil, then topped with a creamy blue cheese sauce, finished off with a tomato and chilli jam

**PEANUT AND GREEN CURRY CHICKEN POT** R115

Tender chicken breast fillet cubes, slowly simmered in a peanut, coriander, creamy tomato and green curry sauce

**FRUITY FILLED CHICKEN BREAST (please allow 30 minutes for preparation)** R110

Grilled chicken breast layered with a papino and cream cheese filling, topped with a creamy coriander infusion (papino seasonal)



# PASTA & VEGETARIAN



## SEAFOOD PASTA

A unique combination of calamari rings, mussels, crabsticks, prawn meat and penne pasta smothered in a rich herb and napolitana cream sauce

R129

## THAI CHICKEN PASTA

Chicken breast fillet cubes grilled in olive oil and infused with a cream, lime, garlic, herb and coconut milk and lastly tossed with a light deseeded chilli sauce. Served on a bed of penne pasta

R105

## PORK DUMPLINGS

Minced loin of pork mixed with a thyme and onion marmalade paste, simmered in a sweet and sour jus, topped on a bed of pasta

R100

## ASIAN BEEF PASTA

250g Tender strips of beef fillet, marinated and grilled in light soy and honey, served on a nest of pasta that is tossed with a coriander, olive oil and lime dressing

R130

## PASTA AL PACINO (v)

Penne pasta tossed with chunky sautéed vegetables and napolitana cream sauce, then sprinkled with parmesan cheese and a fresh herb oil

R86

## GRILLED POLENTA (v)

Polenta triangles grilled and topped with a soy infused grilled medley of vegetables spiced with cinnamon, paprika and ginger

R75

## RATATOUILLE LASAGNE (v)

Layered ratatouille with napolitana sauce, lasagne sheets and a herb infused bechamel sauce, topped with a medley of mozzarella and cheddar cheese, then baked in the oven until crispy

R89

These meals are accompanied by a choice of potato chips or basmati rice

# CARNIVORE



<b>MOROCCAN LAMB SHANK</b> A whole 300g Lamb Shank, pot roasted with olive oil, rosemary, oreganum, thyme, garlic and lemon juice then topped with a chunky Moroccan and peach sauce	R130
<b>CRANBERRY AND ORANGE PORK FILLET</b> Pork fillet medallions pan fried with butter, mushrooms, roasted mustard and coriander seeds, towered and topped with a orange and cranberry sauce	R110
<b>PORTUGUESE STYLE BEEF FILLET (250g) <u>Really something special !!</u></b> Fillet of beef medallions, basted with bay leaves, garlic, lemon juice and olive oil marinade whilst being flashed in a hot pan and topped with a mild spicy salsa.	R135
<b>FILLET STEAK ROYALE (250g)</b> Fillet of beef, grilled to perfection, smothered in a creamy mustard, soy and mushroom sauce	R135
<b>PEPPERED BRANDY FILLET (250g) <u>Our Chef Speciality !!</u></b> Our all time favourite! Beef fillet, encrusted in crushed black peppercorns, pan fried and flambéed with quality brandy, topped with a reduced brandy cream sauce	R135
<b>CHILLI CHOCOLATE FILLET (250g) <u>One of our signature dishes !!</u></b> Beef fillet grilled to perfection, then glazed with a sauce made from the perfect combination of 70% dark cocoa chocolate and 30% deseeded chilli's. Neither hot nor sweet	R135
<b>BILTONG SPICED SIRLOIN (250g)</b> A succulent sirloin cut, encrusted with biltong spice, pan fried to perfection and topped with a sauce made with cream and biltong slivers	R135
<b>SIRLOIN NEW YORKER (250g)</b> Matured sirloin, grilled and topped with crispy bacon. We compliment this dish by adding a spicy cheese sauce infused with a hint of chilli	R125
<b>ROQUEFORT SIRLOIN (250g)</b> For the strong cheese lovers. Flame grilled sirloin grilled to perfection, topped with a strong Blue Rock roquefort sauce	R125
<b><u>CASA TOSCANA'S SPECIAL BASTED PLAIN GRILLS</u></b>	
250G FILLET	R115
250G MATURED SIRLOIN	R105



# SEDUCTIVE SWEETS



## **TEMPURA OF FRUIT (please allow 20 minutes for preparation)** R39

Fresh fruit cuts dipped in a tempura batter, deep fried and topped with a clove and orange glaze. A scoop of pistachio ice cream will accompany this delicacy

## **TRIO OF ICE CREAM** R39

Blue berry ice cream, pistachio nut ice cream rolled in almonds and vanilla ice cream topped with a strawberry and coffee syrup

## **GINGER AND ALMOND STEAMED PUDDING** R39

A ginger and almond sponge pudding baked and served with a mint and citrus sauce

## **LAVENDER MALVA PUDDING** R39

Old time favourite! Traditional Malva Pudding, topped with a sticky caramel sauce infused with lavender and served with vanilla ice cream

## **DEEP FRIED ICE CREAM** R35

Vanilla ice cream enveloped in a phyllo and coconut pastry then quickly deep-fried until golden brown and crispy, served on a pool of berry coulis and basil syrup

## **BLACK CHERRIES IN COINTREAU** R45

Hot black cherries flambeéd in orange liqueur and served around a scoop of vanilla ice cream

## **ICE CREAM WITH BAR ONE SAUCE** R35

3 Scoops of vanilla ice cream topped with a hot bar one sauce

**PLEASE NOTE : A 10% GRATUITY FEE WILL BE ADDED TO GROUPS OF 6 AND MORE**

**SET MENUS ARE AVAILABLE ON REQUEST**

**CIGAR / CIGARETTE SMOKING ALLOWED IN DESIGNATED AREAS ONLY**

**HOURS : MONDAY - SUNDAY FROM 7:00 TO 22:00**

Le-Si thanks you for sharing your meal with us. We hope to see you again very soon ...

### OTHER SERVICES OFFERED BY CASA TOSCANA

- \* Function rooms available for up to 180 guests
- \* 7 Conference rooms available
- \* Chapel for wedding or christening ceremonies
- \* Wine cellar with more than 1000 wines seating 40 guests. Available for private functions
- \* 20 \*\*\*\* star graded luxury En-suite rooms