

Emma's Restaurant

GAZELLE INTERNATIONAL HOTEL

[Do take time to try our exquisite Indian Menu]

Breakfast Menu

Week days 0600 hrs to 09.30hrs Sundays 07.00am to 11.00am

Continental Breakfast

Freshly toasted bread served with homemade preserves & butter.
Selection of fruit juices
Assorted cereals, if available: Muesli, Cornflakes, Rice Bubbles, Weetbix & Bran
Homemade preserved fruits to complement your cereals

K28.00

Gazelle Big Breakfast

Grilled bacon, sausages, tomatoes, baked beans & hash browns served with
poached, fried or scrambled eggs

K36.00

Eggs Benedict

Toasted English muffin topped with freshly carved York ham, poached eggs
Topped with fresh hollandaise sauce and hash browns

K28.00

Queen Emma's Omelette

A classical omelette filled with roasted red peppers, spring onions
and wilted Aibika leaves

K24.00

Two Eggs Anyway

Two eggs boiled, scrambled, poached or fried as you like them and served
on buttered toast with Kokopo smoked bacon & hash browns

K26.00

Combination Breakfast

Continental breakfast with two eggs anyway

K46.00

Side orders

Grilled Kokopo bacon K10.00
Grilled Breakfast sausages K7.00
Hash Browns K6.50
Baked beans K6.50

[All breakfasts are served with filtered coffee or freshly brewed tea]

ALL PRICES ARE INCLUSIVE OF GST

Starters

ZARZUELA FISH SOUP

A combination of seafood fruits in a thick red tomato broth served with a crouton

K34.50

MEDITERRANEAN PRAWN COCKTAIL

King prawns in a classic cocktail sauce and crispy salad

K32.00

KALAMARI

Deep fried buttered calamari rings served with lemon and tartar sauce

K32.00

KING PRAWNS

Deep fried buttered calamari rings served with lemon and tartar sauce

K32.00



NOODLES ORIENTAL

Lightly dressed Noodles in olive oil tossed in soya sauce with garden vegetables

K32.00

PASTRY GREEK TRIANGLES

Triangles filled with fetta cheese tomato and basil, deep fried and serve on a bed of fresh salad

K25.00

PERUVIAN CEVICHE

Cubes of reef fish marinated in olive oil, ginger spring onions, capsicum, chili, lemon and basil

K25.00

MUSSELS GRATIN

1/2 Shell green mussels topped with seafood cream and gratin

K25.00

CHICKEN LIVER PATE

Home made chicken liver pate served with toasted brioche, balsamic reduction and orange marmelade.

K25.00

Main Course

SPAGHETTI MARINARA

Prawns, squids and mussels simmered in rich tomato and bisque sauce, authentic Mediterranean flavour

K 49.00

CHICKEN LEMONATA

Breast of chicken marinated in a special lemon sauce served with mushroom Risotto

K 49.00



RISOTTO ALLA FUNGI

Wild mushrooms risotto mixed with parmesan cheese

K 49.50

REEF FISH IN TERIYAKI SAUCE

Reef fish marinated in teriyaki sauce, baked in the oven, served with wasabi mash

K 60.00

PORK CHOPS

Pan fried or grilled served with mashed potatoes and vegetables flavored with chilli butter

K 60.00

SURF AND TURF

Pan fried fillet steak with prawns served on a bed of bisque creamy sauce

K 75.50

PORTUGUESE SIRLOIN STEAK

Pan fried served with fried egg gherkins potatoes and portuguese sauce

K 60.00

FILLET OF LAMB

Cooked in the oven the way you like it, served on a bed of caramelized onions, cauliflower pure and red wine sauce

K 75.00

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The Grill

**ALL THE FOLLOWING ITEMS ARE GRILLED TO YOUR LIKING AND SERVED
WITH YOUR CHOICE OF TWO VEGETABLES FROM OUR SIDE SECTION**

OP RIB STEAK

Individually selected

Our House speciality sensationally flavoured on the Bone

K 67.50

NY SIRLOIN STEAK

The New York cut with a pure distinctive flavour

K 62.00

FILLET STEAK

225 grm lean and tender with a succulent flavour

Served with a choice of peppercorn sauce or mushroom base Diane sauce

K 67.50

LAMB CUTLETS OR RACK OF LAMB

Herb crusted, 2 double bone French cut lamb cutlets

K 67.50

BREAST OF CHICKEN

Herb infused and served with a twist

K 51.00

T BONE STEAK

500grm deliciously spiced and served with maitre d'hôtel butter

K 67.50

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Fish & Seafood

SEAFOOD PAELLA

Saffron rice with king prawns and calamari, mussels, peppers garnished with orange and lemon slices

For 1 person K 42.50 For 2 persons K 65.50

GRILLED SALMON

Fillet of salmon served with the most amazing lemon, butter and dill sauce and mixed vegetables with a hint of garlic

K60.00

HERBY SALMON

Salmon cooked in the oven in a bag of paper with couscous and herbs

K60.00

REEF FISH

Fillet of reef fish grilled with thyme, salt pepper served with mashed potatoes and olive oil micro herb dressing

K58.00

POACHED REEF FISH

Fillet of reef fish poach in a creamy white sauces with vegetables and a hint of ginger served with jasmine rice.

K58.00

Lobster Dishes

GRILLED LOBSTER

With chilly, garlic, and warm olive oil vinaigrette

K85.00

GRILLED LOBSTER THERMIDOR

With shallots, brandy wholegrain mustard, light cream

K90.00

LOBSTER LINGUINE PASTA

Sauté linguine in a rich tomato sauce with fresh tomatoes and fresh basil

Highly Recommended

K90.00

ORIENTAL LOBSTER

Stir fried with ginger, lime coriander, lemongrass, chilli, garlic, honey and soya sauce

K85.00

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Our Side Orders

GREEK SALAD

Traditional served salad with cucumbers, tomatoes, onions, peppers, olives, feta cheese, oregano with Greek dressing

K18.00

MIXED SALAD

Locally selected fresh vegetables mixed together to a nice crispy salad served with vinaigrette sauce

K13.00

GREEN SALAD

Fresh green tossed salad vegetables served with vinaigrette sauce

K10.00

MIXED ROASTED VEGETABLES

Individually selected fresh vegetables roasted in a thin layer of olive oil and a touch of fresh garlic

K20.00

CHOICE OF VARIOUS BREADS AND OILS

Selection of our home baked breads

K18.00

FRENCH FRIES

Deep fried French style potatoes

K10.00

ROAST POTATOES

Roasted in olive oil with seasoning and a hint of garlic

K15.00

JASMINE RICE

K15.00

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Indian Menu

Salad

GREEN SALAD

Lettuce, Onion, Cucumber, Tomato & Lemon

K10.00

Starters

TANDOORI CHICKEN TIKKA

Tandoori Chicken--- 6 pc one portion

K20.00

MASALA PAPAD

Papad 3 pc. chopped Onion, tomato, cucumber, chilli & coriander leaves mix with chat masala

K8.00

PLAIN PAPAD

Fried papad 3 pc only

K5.00

Soup

CREAM OF CHICKEN SOUP

Cream soup with chicken garnish fried croutons & cream

K20.00

CREAM OF VEGETABLE SOUP

Cream soup with chopped vegetable garnish fried crotons & cream

K15.00

Main Course Vegetarian

MIX VEG CURRY WITH RICE & PARATHA

Vegetable cook into the curry served with rice & one paratha

K30.00

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Indian Menu

Main Course Vegetarian

CHANA MASALA WITH RICE & PARATHA

Chopped ginger, garlic, onion, tomato fried with oil then add chana masala & boiled chick peas served with rice & one paratha

K30.00

CHOLE BHATURE

Chopped ginger, garlic, onion, tomato fried with oil then add chana masala & boiled chick peas served with three pieces of pooris

Only Available for lunch

K20.00

YELLOW DAL WITH RICE & PARATHA

Chopped ginger, garlic, onion, tomato fried with oil then add boiled dal served with rice & one paratha

k25.00

Main Course

FISH CURRY WITH RICE & PARATHA

Fish cook into the curry served with rice & one paratha

K45.00

FISH CHETTINADWITH RICE & PARATHA

Fish cook into the curry served with rice & one paratha

K45.00

CHICKEN CURRY WITH RICE & PARATHA

Chicken cook into the curry served with rice & one paratha

K45.00

BUTTER CHICKEN WITH RICE & PARATHA

Tandoori chickenc seven pieces roasted in the oven cook into the curry & butter served with rice & one paratha

K45.00

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Indian Menu

Main Course

CHICKEN CHETTINAD WITH RICE & PARATHA

Chicken cook into the curry add some grated coconut & crushed black pepper served with rice & one paratha

K45.00

MUTTON CURRY WITH RICE & PARATHA

Lamb cook into the curry served with rice & one paratha

K50.00

MUTTON CHETTINAD RICE & PARATHA

Lamb put into the curry add some grated coconut & crushed black pepper served with rice & one paratha

K50.00

BEEF CURRY WITH RICE & PARATHA

Beef cook into the curry served with rice & one paratha

K45.00

BEEF CHETTINAD WITH RICE & PARATHA

Beef cook into the curry add some grated coconut & crushed black pepper served with rice & one paratha

K45.00

Indian Bread

EXTRA KERALA PARATHA

K5.00

EXTRA CHAPATI (ROTI)

K3.00

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Deserts

OUR DESERTS ARE DELICATELY PREPARED DAILY BY OUR DEDICATED EXECUTIVE CHEF.

CHOCOLATE GATEAU

Indulge yourself with this rich, dense, yet moist, melt-in-your mouth chocolate cake. It's utterly divine!

K 15.00

CHOCOLATE ÉCLAIR

Made from choux pastry, filled with pastry cream or custard and dipped in fondant icing.

K 15.00

STICKY TOFFEE PUDDING

Moist sponge cake, made with finely chopped dates, covered in a toffee sauce and often served with vanilla ice cream

K 15.00

FRESH FRUIT

Delightful combination of fresh tropical fruits

K15.00

CREAM CARAMEL

Custard dessert with a layer of soft caramel on top

K 15.00

NATAS

Portuguese egg tart pastry sprinkled with cinnamon and powdered sugar

K 15.00

CREAM BRULEE

Rich custard base topped with a contrasting layer of hard caramel

K 15.00

CHEESE CAKE

This is the real deal—everything you imagine a cheesecake to be. Creamy, Rich, Delicious.

K 15.00

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