

Hildebrand

R E S T A U R A N T



SALADS - *Insalate*

MIXED SALAD - *Insalata Mista*

A crisp green salad with tomatoes, lettuce, onion, cucumber & topped with olives.

35

TOMATO AND FETA SALAD - *Insalata alla Greca*

Mixed salad of cucumber, plump tomatoes, feta cheese and Italian olives.

49

THE HILDEBRAND CAPRESE

A light refreshing salad with tomato slices, Buffalo mozzarella and fresh basil.

49

SALAD NICOISE - *Insalata Niçoise*

A mixed salad topped with tuna, anchovies, green beans, egg, onion, potatoes & olives.

55

GRILLED CHICKEN CEASAR SALAD - *Insalata di Pollo Grigliato*

Tender grilled chicken pieces resting on a bed of greens drenched in our classic Caesar dressing.

55

SEAFOOD SALAD - *Insalata al Pescatore*

Medley of fresh, sautéed mussels, shrimp and Patagonian calamari atop a crisp chilled salad.

55



Hildebrand

RESTAURANT



STARTERS - *Anti Pastì*

SPECIAL SOUP OF THE DAY - <i>Zuppa del Giorno</i> Ask your server about this treat.	35
LOBSTER BISQUE - <i>Crema d'Aragosta</i> SPECIALITY OF THE HOUSE Fresh Cape crayfish is blended with cream to produce this classic seafood soup	39
FRIED CALAMARI - <i>Calamari Fritti</i> Tender calamari rings, dusted in flour and deep-fried to perfection. Served with homemade tartar sauce	42
VITELLO TONNATO - <i>Vitello Tonnato</i> Shaved veal in a tuna and caper sauce	44
MUSSELS MARINARA - <i>Cozze alla Marinara</i> BLACK MUSSELS GENTLY STEAMED OPEN AND SERVED	
- bathed in a tangy tomato, parsley, garlic and white wine sauce	45
- in a cream, white wine and garlic sauce	47
SNAILS - <i>Lumache al Burro di Aaglio e Erbe</i> Snails in the shell, smothered in garlic herb butter and served with brown bread fingers	48
MIXED ITALIAN MEATS - <i>Antipasto Misto</i> A SELECTION OF ITALIAN COLD MEATS	
Parma Ham, Salami, Coppa & Mortadella complemented by Italian-style pickles.	59
SLICED PARMA HAM - <i>Prosciutto Crudo con Contorni</i> With sweet melon (when in season) or juicy pineapple rings	59
SPRINGBOK CARPACCIO Dressed with olive oil and parmesan and accompanied with chopped pimento	65



Hildebrand

RESTAURANT

PASTA & RISOTTO (1/2 & FULL PORTIONS)

	HALF	FULL
RISOTTO OF THE DAY - <i>Risotto del Giorno</i>	39	59
<i>Choose a Sauce and match it to any pasta below (Includes price of pasta)</i>		
PENNE/SPAGHETTI/TAGLIATELLE/GNOCCHI (ADD R 5.00)		
	HALF	FULL
ARRABBIATA - <i>Spicy Neapolitan Sauce</i>	39	59
ALFREDO - served with a mushroom, cream, parmesan & black pepper sauce prepared in our fresh deli section	45	69
BOLOGNESE - slow-cooked lean beef, red wine and traditional Italian herb sauce	45	69
CARBONARA - <i>luxurious sauce of pancetta</i> (Italian-styled bacon), cream, parmesan and egg yolk prepared in our fresh deli section	49	69
CONIGLIO - rabbit slow-cooked with porcini, red wine and a rich tomato sauce	49	79
STRIPS OF FILLET - in a creamy Neapolitan sauce	59	79
PRAWNS MUSSELS AND CLAMS - Garlic, Parsley, Tomato and White Wine	55	85
CRAYFISH poached in cream and white wine	65	95

BAKED AND SPECIALTY PASTAS

SPINACH AND RICOTTA RAVIOLI with a cream and dill sauce	69
LASAGNA with roasted vegetables or Bolognese	78
PENNE AL FORNO Penne covered with a tomato & Bolognese sauce, topped with cheese & baked in the oven	78



Wi-Fi hot spot available at Hildebrand.
For this free service please ask your waiter/waitress for the daily password.

Hildebrand

R E S T A U R A N T

FISH - *Pesce Fresco del Giorno*

GRILLED CALAMARI - <i>Calamari alla Griglia</i> Patagonian Calamari tubes marinated in garlic, herbs and chilli served on a bed of rice with a trio of sauces.	85
MUSSELS MARINARA - <i>Cozze alla Marinara</i> BLACK MUSSELS GENTLY STEAMED OPEN AND SERVED	
- bathed in a tangy tomato, parsley, garlic and white wine sauce	88
- in a cream ,white wine and garlic sauce	98
CATCH OF THE DAY Grilled to perfection and finished with a light lemon butter cream.	95
KING PRAWNS FLAMBE - <i>Gamberoni Flambe</i> Prawns prepared & basted in tomato concasse & then flamed in our fresh deli section.	99
WHARFSIDE SEAFOOD PLATTER - <i>Grigliata di Pesce</i> A mini platter of mussels, prawns, calamari, and line fish served with rice.	99
SOLE FLORENTINE - <i>Sogliola alla Fiorentina</i> Sole lightly sautéed in butter & topped with spinach and fennel.	110
SOLE WITH MUSSELS & SHRIMP - <i>Sogliola alla Marinara</i> Sole lightly sautéed and finished with a creamy shrimp and mussel sauce.	120
GRILLED TUNA STEAK - <i>Tonno Fresco Grigliato</i> Grilled to order dressed with a sweet balsamic reduction and pesto mash.	120
CAPE ROCK LOBSTER - <i>Aragosta di Roccia del Capo</i> Fresh Cape Rock Lobster grilled and served with a trio of sauces.	195
CAPE ROCK LOBSTER THERMIDOR - <i>Aragosta di Roccia del Capo alla Thermidor</i> Fresh Cape Rock Lobster topped with sherry, mustard, cheese & mushrooms.	220



Hildebrand

R E S T A U R A N T



THE PLATTER ALBA - DISH FOR ONE

Queen Prawns, Crayfish, Mussels, King Prawns, Calamari, line fish and Sole

385

THE PLATTER HILDEBRAND - DISH FOR TWO

A Tiger Giant Prawn, King Prawns and Queen Prawns, Crayfish, Mussels, Calamari, line fish and Sole

595

POULTRY

CHICKEN MARSALA - *Pollo al Marsala* - SPECIALTY OF LOMBARDY

Succulent chicken breast smothered in a sweet demi-glace, Marsala wine and mushroom sauce

79

GRILLED AND BAKED HALF SPRING CHICKEN - *Pollo al Forno*

Roasted with thyme, garlic and rosemary served with a sweet and spicy salsa and skinny fries.

95

DUCK BIGARADE - *Anitra Al'Arancia*

Roast duck in a reduction of orange flambéed with Grand Marnier

120

FROM THE GRILL - *Alla Griglia*

STEAK AND GAME - *Bistecca e selvaggina*

WITH YOUR CHOICE OF SIZE AND SAUCE

200G

300G

T-Bone Steak

95

Sirloin

75

99

Fillet

95

125

Venison Fillets

135

Ostrich

145

SAUCES

HILDEBRAND PEPPER SAUCE (cream, brandy, green and black peppercorns)

12

OLD MAN SAUCE (pommery mustard, white wine and cream)

12

RED WINE JUS AND BÉARNAISE

12

RED BERRY JUS (raspberry and cranberry infused port wine sauce)

12



Wi-Fi hot spot available at Hildebrand.

For this free service please ask your waiter/waitress for the daily password.

Hildebrand

R E S T A U R A N T



VEAL

VEAL LIMONE

Veal medallions marinated in lemon & cooked in a butter & white wine and caper sauce, providing a delicately tangy flavour

79

VEAL WITH PARMA HAM - *Saltimbocca alla Romana*, SPECIALTY OF LAZIO

Veal medallions topped with crispy Parma Ham and sage

89

VEAL MARSALA - *Veal al Marsala*, SPECIALTY OF LOMBARDY

Veal medallions covered with a Marsala wine and mushroom sauce

85

HOUSE SPECIALTIES

TENDER BEEF STRIPS - *Tagliata Di Manzo*

Tender beef strips with marinated vegetables served hot on a chilled bed of greens

85

RABBIT - *Coniglio*

Slow cooked casserole of tender rabbit, root vegetables and red wine. Served with Tagliatelle

85

OSSOBUCO MILANESE

The "white" one, with canelli and mashed potato

105

GRILLED LAMB CUTLETS - *Agnello*

Oven baked in lemon juice and pesto, served with artichokes & Aubergine

119

FILETTO HILDEBRAND

Beef fillet cooked in sweet Marsala with mashed potatoes, & breadcrumbs 'al Forno' and topped with a medallion of duck liver pate.

145



Hildebrand

R E S T A U R A N T

DESSERTS - *Dolci*

FRESH FRUIT SALAD - <i>Macedonia di Frutta Fresca</i> Fresh seasonal fruits sliced & served with ice-cream, sorbet or cream	35
LEMON PARFAIT - <i>Semifreddo al Limone</i> A lemon-infused combination of ice-cream & whipped cream producing a delicate refreshing flavor	35
CASSATA An Italian ice-cream loaf that is dotted with candied fruits, and dressed with Amoretto	39
CREME BRULE A rich baked vanilla double-cream, topped with a thin layer of browned sugar	39
TIRAMISU Layers of sponge cake soaked with coffee & brandy layered with mascarpone cheese & topped with chocolate powder	40
CHOCOLATE NEMESIS A decadence of chocolate	45

