



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	115	Ⓥ
LEMONGRASS CHICKEN BROTH chicken dumplings, Udon noodles, market vegetables	120	
BACON & EGG SALAD soft poached duck egg, Parma ham, asparagus, artichoke, truffle aioli	135	
CANDIED BEETROOT TARTE TARTIN salted honeycomb, goat's cheese mousse, citrus fruit	120	Ⓥ
HAM HOCK TERRINE garden peas, charcoal brioche, anchovy wafer	135	
PRESSED OXTAIL charred cauliflower puree, broccoli tempura, roast garlic jus	125	
SEARED PRAWNS corn bisque puree, salty nori, burnt corn, coconut spuma	135	
SPICED TUNA LOIN sesame, cucumber, avocado, soy lime dressing	140	

MAINS

BILTONG DUSTED BEEF RIBEYE coriander braised leek, caramelized parsnip gratin, sauce bordelaise	250	
CHERMOULA LAMB WELLINGTON mushroom duxelle, braised red cabbage, asparagus, sauce béarnaise	230	
SEARED SALMON saffron mash, fennel bulb, mussel tomato beurre blanc	255	
ROOIBOS SMOKED RISOTTO buffalo mozzarella, basil pesto, petit herbs	170	Ⓥ
CLEMENTINE DUCK BREAST ginger corn puree, Shimeji, carrot fondant, star anise jus	240	
HERB CRUSTED VENISON LOIN mustard rub, cumin beetroot polenta, onion puree, zucchini, berry jus	245	
SOUS VIDE CHICKEN BREAST miso pomme puree, honey roasted butternut, sage, chorizo sauce	195	

DESSERT

CHOCOLATE GELEE MOUSSE chocolate almond streusel, mixed berry sorbet, macerated berries	120	Ⓥ
COCONUT LIME PANNA COTTA poached peaches, peach sorbet, candied pistachio, mint coulis	85	
AMARULA CRÈME CARAMEL hazelnut financier, roasted hazelnuts, candied lemon rind, butterscotch, chocolate nib ice cream	110	
CHEESE BOARD local cheeses, preserves, biscuits	155	