

Delicious Appetizers

Cape Malay fish Chowder

A creamy flavoured fish only chowder with delicious vegetables and hints of oriental spices and delicacies.

7.50 €



Shrimps and Scallops Philoxenos

Delicious honey and herbs glazed scallops- shrimp- starter with kiwi dip.

A south American influenced dish with amazing twists.

10.50 €



Cinnamon coated Tuna Byblos

Fresh tuna steak seared with fantastic mediterranean flavours and spices very soft and sweet herbs so refreshing and light.

10.50 €



Oriental Kestias Variations

Lamb, pork and beef minced meatballs arabian spices and sour cream dip this kuftats are a delight for lovers of delicate flavours.

9.50 €



Chicken Sate ferndale Sunset Stream

Secret spices secret herbs a secretly finish and a touch of luxury.

Our starter creation is a hit with all our loyal guests.

9.50 €

Delicious Appetizers

Bacon wrapped Eland Constantia
Venison sausages on skewer and grilled,
wrapped in rashers and fruits
The safari can start.
8.50 €



Smoked Bird Paradise platter
Smoked duck, goose and chicken slices
with hints of green tea.
For there is truly a paradise
in food and enjoyment.
9.50 €



Split peas Kefitas Phoenicia
This keftas are made with oriental flavours
and taste of morocco.
8.50 €



Mushrooms Odessa Style
Mushrooms in a sour cream and cheese dip
soften with a homemade pesto
and then baked to enhance all the flavour.
8.50 €



Goat Cheese Mohendscho Daro
Delicate Goat cheese slices
served in blinis and red pepper dip.
9.50 €

New Horizon Meat Platter

The Chick, the Plum and the Pancake

Tender chicken fillet stripes caramelised with real caramel
and finished off under the grill
wrapped in delicious pancake and cheese
topped with a plum and onion compote.

19.50 €



Pork Braai

Pork Fillets and escalope grilled and flamed
with white port and whisky.

Finished off with apricot onion and raisins

19.50 €



Duck Breast Pharao

Honey and spice glazed duck breast grilled
and the tasty quinces and cranberries
and a touch of luxury served on a hot stone.

23.50 €



EarthSea on the Wings of Fire

Prime medallions of venison accompanied by quail breast,
delicious fresh tuna seared accompanied by king prawns
flavoured and carefully prepared
served with a cranberry and date dip
with pink peppercorn - A Fantasy of Flavours

29.50 €

All our Pork, Lamb and Beef Dishes are 100% irish produced

New Horizon Meat Platter

Mongolian Barbeque

A mouthwatering experience to say the least with this 3some of fillets (pork/lamb/beef) differently marinated on skewer and grilled, voted best dish.

28.50 €



Hot Stone Beef of the Bone

Fillet Steak grilled and flamed to your liking with a fantastic and light onion and lemon cream.

27.50 €



The Melody of the Lamb

This medley of different cuts of slaney valley lamb served with a a trio of dips from sour cream to mint and oriental carrot dip
The love is in the details.

32.50 €



Elixum Romanum Physialis

Fillets of ostrich, kangaroo, bison and crocodile panfried to your liking except the crocodile it has his own bite served with chinese lantern sauce.

29.50 €

As it is in our very interest to satisfy you dearest customer we can vary any dish to your liking - Please do not hesitate and ask

Antlantica - the Deep Sea Adventure

Cod or Hake Orleana

Cod fillets served with flavours and hints of vanilla
and shallots, lemon on a bed of mashy peas.

Ancient times and fantasy.

19.50 €



Coconut Trout Mossel Bay

Seatroun served on a hot stone
with touches of ginger and garlic and of course coconut.

More flavours and textures
for a mouth-watering experience.

19.50 €



Salmon Persepolis

Organic "Clare Island" - Salmon d'Arne and wild mushrooms.

The perfect match if you dare and love
the difference of land and sea.

23.50 €



Monkfish Troy

Fresh fantastic monkfish tails
served with oriental pesto and avocado sambal.

Traditional and yet so different

28.50 €

**All our dishes are served with a selection of potatoes and seasonal
stir fried vegetables with stunning exotic flavours
(changes may apply)**

Antlantica - the Deep Sea Adventure

The Cape Coral amazing fish Platter

Sea Bream, John Dory and Lemon Sole fillets
with clams and crab claws
served with only light touches of wine.

A platter so divine with hope
that you dear guest enjoy every bit.

34.50 €



Fish Barbeque Cape of good hope

Tuna and Swordfish seared and marinated with mild
chillies and citrus aromas, basil, mayo and a touch
of this all- important Ferndale infusion.

27.50 €



Rapa Nui Island of Gods

This seafood creation is Ferndale's flagship and
is a delight in fusion cooking with baked scallops
and cheese. Honey glazed jumbo Prawns and monkfish
tails served with an Asian fusion dip.

32.50 €



Earth Sea on the Wings of fire

Prime medallions of venison accompanied by quail breast
deboned delicious fresh tuna seared accompanied by
king prawns. Flavoured, carefully prepared
and served with a cranberry and date dip.

A Fantasy of Flavours.

29.50 €

**All our Fish Dishes are, where possible local sourced and fresh
depending on weather and seasonal conditions**

Sweet Temptations

Beghrir Crepes Arabia

Arabian Nights with Arabian pancakes,
date jam and honey.

7.50 €



Irish Baileys Cheesecake - luxury Version

Traditional stylish and all time favour

7.50 €



Crème Brulee Iguazu

For our guests who requested
this delicious dessert everyone knows.

7.50 €



The amazing Chocolate Mousse Adventure

Finest toblerone and creamy finishing delights

7.50 €



Coconut Panna Cotta Dream Lagoon

Traditional style italian but complete change
to give you this taste of exotic and adventure

7.50 €

Icy sweet Temptations

The fairies with the Berries

Forrest fruit ice cream and lots of berries
but then a touch of cassis
to give this dessert this dream of fairies
7.50 €



Banana Twister Split

Delicious soft plain ice cream,
lots of chocolate sauce, almonds
and caramelised bananas grilled
7.50 €



A Hint of Mint

Mint crisp Ice cream with oranges
and crème du menthe
for a refreshing memory
and vital experience
7.50 €



One Ole for the Sorbet

Delightful Duett of sorbet with a hint of liqueur
or for a non- alcoholic experience
with a sirup enhancing the flavours
7.50 €