

Bigger and better plates for Dalliance's new menu

 By Ruth Cooper

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[Kove Collection's Dalliance](#) in the V&A Waterfront recently launched their 2017 menu which now boasts full portion dishes in addition to the previous tapa options. I was invited to sample the new menu last week and am happy to report everything I sampled was received with a heart eye emoji filter.

Welcomed with a glass of bubbles, we thought it fitting it to match it with a starter of oysters. Dalliance serves au naturel oysters as well as a uniquely flavoured version. The plain oysters were perfection. However, the addition of pear, ginger, coconut, soy and chilli took these oysters to a new level completely. Fresh, zingy and sweet with a pleasant, soft, lingering coconut flavour that still allowed the fresh sea taste to shine though started our night of tasting on an absolute high.



Down down...dog

We followed this up with a shared portion of grilled calamari tubes and tentacles served on a bed of pineapple, peppers and vinaigrette - sweet and succulent. My only criticism was the dish could have used a lemon or lime wedge on the side as to add a touch more acidity. I washed this starter down with the interestingly named "Down Dog" cocktail. This featured vodka, grapes, great big wedges of fresh ginger, passion fruit puree and vanilla sugar. Sound beautiful on paper (erm screen) right? Even better on the palate. 10/10.

For mains I opted for the Norwegian Salmon with baby potato wedges and asparagus, broccolini and peas. There were a few beautiful looking dishes around our table, however, I was utterly satisfied with my choice. No order envy here! The salmon was beautifully cooked with a delicious crispy skin. It paired perfectly with the crisp veg. Other noteworthy new mains include; garlic and rosemary lamb chops, seafood basted prawns and sirloin with truffle butter & duck fat fries.



Fond indulgence

Feeling positively virtuous in my healthy food choices up until then, I thought it best to indulge in the chocolate fondant for dessert. For balance you know. This is served with a portion of vanilla ice-cream and sliced strawberries. I asked for indulgence and that fondant delivered. Oozy middle – tick; rich warm chocolate – tick; and refreshing ice-cream to counteract the intenseness – tick. One point to note though it is not overly sweet and borders on the almost bitter side with an obviously high percentage of cocoa used. Luckily that's just how I like it.



So next time you are at the V&A, why not dive into Dalliance and fall a little in love with their new dishes.

Dalliance is also now serving breakfast from 8am.

Shop 7216A, V&A Waterfront, Cape Town, South Africa

Opening Hours: Monday to Sunday, 8am-11pm

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ABOUT RUTH COOPER

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