



STARTERS



OYSTERS, SALDANHA BAY 3 for R150/ 6 for R300

CARROT AND CUMIN TARTARE

*Linefish, Lime Labneh, Curry Leaves,
Potato Crisp R140*

JAPANESE PANCAKE

*Crispy Calamari, Yuzu Dressing, Chilli,
Burnt Honey Glaze R140*

BEEF TATAKI

*Miso Verjuice Dressing, Peanut XO,
Crispy Shallots R170*

BURRATA

*Cherry Tomatoes, Tomato Dressing,
Pumpkin Seed Crumb R190*

CHARRED GEM LETTUCE

*Marinated Chickpeas, Charred Avo,
Asian Dressing R120*

LANGOUSTINE SSAM

*Palm Sugar Dressing, Salted Peanuts
R400*



MAIN COURSES



LAMB RIB SATAY

Charred Bok Choy, Citrus Salad R275

LINEFISH of the DAY

*Chilli Sambal,
Peach Salad R270*

BBQ PORK BELLY

*Coconut XO, Lemongrass & Pork Jus,
Rice Crisp R230*

PAN FRIED GNOCCHI

*Gorgonzola Cream,
Sage Beurre Noisette R190*

SPICED AUBERGINE

*Smoked Tofu Puree,
Spring Onion R150*



FROM the GRILL



Served With Duck Fat Roasted Potatoes & Veg

WAGYU CUT of the DAY 250g
R700

FRENCH TRIM LAMB RACK
R320

T-BONE 900g
R890
(Serves 2)

PORK CHOP
R250

FILLET 200g
R300

SAUCES R70

Dijon Mustard, Wild Mushroom, Aged Cheddar, Lemon, Yuzu & Garlic Butter, Café Au Lait



DESSERT



YUZU TART

*Miso Crust, Chantilly Cream
R110*

TONKA BEAN DACQUOISE

*Banana Ice Cream,
Dark Chocolate Salted Caramel
R120*

CRÈME FRAICHE PANNA COTTA

*Raspberry Coulis, Candied Hazelnuts
R110*

HIBISCUS MADELINE

R85

A discretionary 12% service charge will be added to the bill.

Items on this menu may, despite the best efforts and care of our kitchen staff, contain traces of allergens including. All stocks do contain traces of alliums