



## STARTERS



**OYSTERS, SALDANHA BAY** 3 for R150/ 6 for R300

### CARROT AND CUMIN TARTARE

*Linefish, Lime Labneh, Curry Leaves,  
Carrot Nest R140*

### JAPANESE PANCAKE

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

### BEEF TATAKI

*Miso Verjuice Dressing, Peanut XO, Palm Sugar Dressing, Salted Peanuts R400  
Crispy Shallots R170*

### BURRATA

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

### CHARRED GEM LETTUCE

*Marinated Chickpeas, Charred Avo,  
Asian Dressing R120*

### LOBSTER SSAM

*Miso Verjuice Dressing, Peanut XO, Palm Sugar Dressing, Salted Peanuts R400  
Crispy Shallots R170*



## MAIN COURSES



### LAMB RIB SATAY

*Charred Bok Choy, Citrus Salad R275*

### LINEFISH of the DAY

*Red Curry & Coconut emulsion, Steamed  
Rice, Coconut Dukkah R270*

### BBQ PORK BELLY

*Coconut XO, Lemongrass & Pork Jus,  
Rice Crisp R250*

### PAN FRIED GNOCCHI

*Gorgonzola Cream,  
Sage Beurre Noisette R190*

### SPICED AUBERGINE

*Smoked Tofu Puree,  
Peach salad R150*



## FROM the GRILL



*Served With Duck Fat Roasted Potatoes & Veg*

### WAYGU CUT OF THE DAY SQ

**T-BONE 900g**  
R890  
(Serves 2)

### FRENCH TRIM LAMB RACK R320

**FILLET**  
300g R390

**PORK CHOP**  
R250

### SAUCES R70

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



## DESSERT



### YUZU TART

*Miso Crust, Chantilly Cream  
R110*

### TONKA FONDANT

*Banana Ice Cream, Salted Caramel,  
Sesame Crumb R120*

### CRÈME FRAICHE PANNA COTTA

*Raspberry Coulis, Candied Hazelnuts  
R110*

### HIBISCUS MADELEINE R85

**CHEESE BOARD R185**

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