



## STARTERS



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

**BEEF TATAKI**

*Miso Broth, Lemongrass Oil & Smoked Tofu Puree R160*

**BEEF TARTARE**

*Mexican Dressing, Sourcream, Sourdough Croute R160 With beluga Caviar R190*

**CALAMARI PANCAKE**

*Spiced Calamari, Chimichuri Mayo & Citrus Glaze R140*

**BURRATA**

*Nectarine Tart, Salted Vanilla Honey & Pistachio Dukkah R180*

**LANGOUSTINE & PORK BELLY SSAM**

*Miso Yaki, Yuzu Dressing & Deep Fried Onion R190*

**LINEFISH SASHIMI**

*Burnt Lime Dressing, Wild Garlic Oil, & Sweet Potato Crisp 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*

**PEPPER CRUSTED FILLET**

*Cafe Au Lait, Petit Pois a la Francais, Watercress Emulsion R400*

**PAN FRIED GNOCCHI**

*Gorgonzola Cream, Sage Beurre Noisette R190*

**MUSHROOMS & TOAST**

*Mushrooms En Papillote, Burnt Butter Hollandaise, Toasted Brioche R190*

**T-BONE / SIRLOIN ON THE BONE**

*Dauphinoise, Roasted Carrots, Smoked Bone Marrow Bordelaise R900 / 650*

## DESSERT

**BLACK SESAME DOUGHNUT**

*Brioche Dough, Singapore Tea Ganache & Lemon Curd*

**R110**

**CRÈME FRAICHE PANNA COTTA**

*Raspberry Coulis, Candied Hazelnuts*

**R110**

**TONKA FONDANT**

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

**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.. All stocks do contain traces of alliums