



STARTERS



OYSTERS, WILD NAMIBIAN 3 for R150/ 6 for R300

BEEF TATAKI

Miso Broth, Lemongrass Oil & Smoked Tofu Puree R160

LEEK TART

Confit Leek, Goat Cheese Chantilly, Leek, Vierge & Pistachio Salsa R170

BEEF TARTARE

Mexican Dressing, Sourcream, Sourdough Croute R160

SCALLOP & PORK BELLY SSAM

Misoyaki, Yuzu Dressing & Deep Fried Onion R190

BEER TEMPURA CALAMARI

Doenjang & Sesame Relish, Japanese Lime Mayo, Pickled Red Onion R150

LINEFISH SASHIMI

Hoisin Sambal Dressing, Toasted Coconut & Fennel R170

MAIN COURSES

SZECHUAN CHICKEN

Hainanese Rice, Cashew Cream & Szechuan Sambal R210

PAN FRIED GNOCCHI

Gorgonzola Cream, Sage Beurre Noisette R190

LINEFISH of the DAY

Red Curry & Coconut Emulsion, Steamed Rice, Coconut Dukkah R270

MUSHROOMS & TOAST

Panfried Mushrooms, Burnt Butter Hollandaise, Toasted Brioche R190

BBQ PORK BELLY

Coconut XO, Lemongrass & Pork Jus, Rice Crisp R250

T-BONE / SIRLOIN ON THE BONE

Dauphinoise, Roasted Carrots, Smoked Bone Marrow Bordelaise R900 / R750

PEPPER CRUSTED FILLET

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

CURRIED LAMB RIB

Masala Emulsion, Whipped Yoghurt, Naan R270

DESSERT

BLACK SESAME DOUGHNUT

Brioche Dough, Singapore Tea Ganache & Lemon Curd R110

CHOCOLATE FONDANT

Yoghurt Ice Cream, Chocolate Caramel, Berry Compote R120

SPICED BANANA

Flambe'd Banana, Cocoa Cake, Pistachio Creme & Peanut Butter Ice Cream 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 including. All stocks do contain traces of alliums

