



# COLD STARTERS

### MEDIUM WILD OYSTERS 39

Subject to availability Available per 6,9,12

### WRAPPED SALMON OYSTERS 55

Available per 6,9,12
Wrapped in smoked salmon, with cream cheese, caviar & basil

### GRILLED HALOUMI 109

Rocket, orange segments, cranberry & chilli syrup

### **BEEF CARPACCIO** 149

Thinly sliced raw beef, crispy fried capers, spring onions, parmesan shavings, lemon dressing, Melba toast

### VENISON CARPACCIO 159 🕦

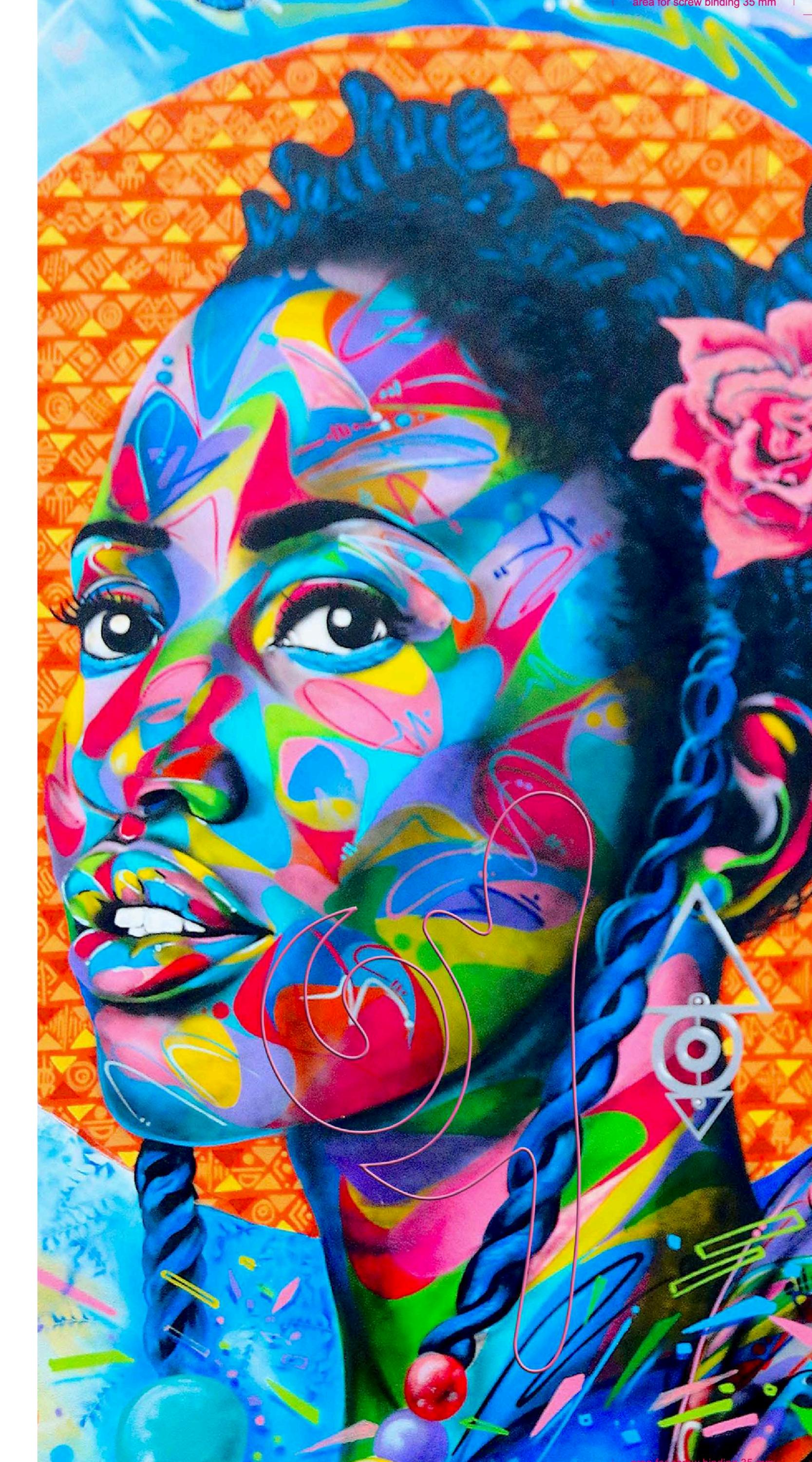
Pickled red onions, rocket, gooseberry & vanilla dressing, toasted almonds, mandarin orange segments & Melba toast

### BEEF STEAK TARTARE 169 (1)

Mixed mild or spicy, minced raw beef fillet mixed with capers, red onions, dill cucumber, raw egg yolk, Dijon mustard & chillies, served with rocket, balsamic reduction, grated boiled egg & Melba toast









# HOT STARTERS

**SQUID HEADS** 89

Crispy fried, served with tartar sauce

CHICKEN LIVERS 99

Served in a mild creamy peri-peri sauce, peppadews, Danish feta & homemade focaccia bread

SMOKED SNOEK 109

Phyllo parcel, cheesy paprika sauce & apricot gel

CHICKEN WINGS (6pc) 119

Tossed in your choice of spicy peri, blueberry barbeque or lemon & herb sauce

MUSHROOM TART 119

Medley of mushrooms in puff pastry shell, basil pesto, onion puree, crispy onions & rocket

BRIE PARCEL 119

Wrapped in phyllo pastry & deep fried, served with sundried tomatoes, basil pesto & apricot gel

**SNAILS** 129

Creamy garlic with gratinated blue cheese & homemade focaccia bread

• Garlic herb lemon butter, with gratinated mozzarella & homemade focaccia bread

**ROASTED BONE MARROW** 129

Red wine caramelised onions, crispy leeks, rocket, fresh lemon wedge & Melba toast

DYNAMITE CHICKEN 139 S (1)

Chicken cubes, spicy sweet & sour sauce, crispy fried onions, sesame seeds, spring onions & cucumber spaghetti

DYNAMITE TOFU 139 S (1)

Tofu cubes, spicy sweet & sour sauce, crispy fried onions, sesame seeds, spring onions & cucumber spaghetti

FALKLANDS CALAMARI 145

Served in a mildly spiced peri garlic lemon butter sauce, served with fresh rocket

BEEF TRINCHADO 149

Beef cubes cooked in a mildly spiced Portuguese style cream sauce, served with homemade focaccia bread

CROCODILE 169

Cajun spiced crocodile strips, crumbed & deep fried, smoked crocodile carpaccio & teriyaki sauce

QUAIL 239

Subject to availability

Grilled & served with white wine poached pear, orange syrup & candied orange peel

SCALLOPS 250

Subject to availability

3 Scallops in the shell, roe on, served with garlic herb butter & Melba toast

GOOSE FOIE GRAS 1500

Subject to availability

Goose Foie Gras sealed in a 100g jar, served with red wine caramelized onions & Melba toast



### POTATO & LEEK 80

Served with homemade focaccia bread

### MUSHROOM & BILTONG 115

Served with homemade focaccia bread



# SALADS Vegetarian Nuts Sesame Hot

### **GREEK** 129

Mixed lettuce, red onions, kalamata olives, tomatoes, Danish feta, cucumber, lemon & mustard dressing

### **ROCKET** 139 **N**

Wild rocket, toasted pine nuts, truffle & red wine vinaigrette, topped with parmesan shavings

### CHICKEN 169 S

Mixed lettuce, toasted sesame seeds, grilled halloumi, cucumber spaghetti, \*avocado, flame grilled chicken breast, teriyaki sauce & Kream's Goma dressing

### BILTONG 179 N

Shavings of beef biltong & fried feta, served on a bed of mixed lettuce, preserved figs, cucumber, tomato & candied cashew nuts, topped off with gooseberry dressing

### KREAM SEAFOOD 215 S

Mixed lettuce, toasted sesame seeds, cucumber spaghetti, \*avocado, crab stick, smoked salmon, grilled prawns, teriyaki sauce & Kream's Goma dressing









CRISPY FASHION FUSION (8pc) 125 S

Crispy fried crab fashion sandwiches, Japanese mayonnaise & teriyaki sauce

**DEEP FRIED SALMON CALIFORNIA ROLL** (8pc) 139
Drizzled with sweet chilli Japanese mayonnaise

SALMON POPPER (8pc) 149

Salmon, cream cheese & jalapeno roll, tempura battered & deep fried, finished with teriyaki & Japanese mayonnaise

CHARRED SALMON & CREAM CHEESE ROLL (8pc) 159 S

Charred smoked salmon, spring onions, cream cheese, cucumber, honey & soya glaze

CROCODILE RAINBOW ROLL (8pc) 159

Fried crocodile tail strips wrapped in sushi rice, smoked crocodile carpaccio, \*avocado, crispy fried onions, sweet chilli mayonnaise & teriyaki sauce

SALMON RAINBOW ROLLS (8pc) 159

Salmon & \*avocado stuffed California roll, covered with slices of fresh salmon & \*avocado

FUTO MAKI (6pc) 159

Deep fried tuna futo maki, topped with fried tuna & \*avocado, mixed with tabasco & Japanese Mayonnaise dressing

SPICY SALMON & PRAWN FASHION SANDWICH (8pc) 169 (1)

Salmon, prawn, spring onions, seven spice & caviar

VENISON CARPACCIO ROSES (6pc) 169 S

Sushi rice wrapped in venison carpaccio of the day, sweet chilli mayonnaise, \*avocado, teriyaki sauce & sesame seeds

TEMPURA PRAWN ROLLS (4pc) 169 S

Cucumber & \*avocado California rolls, tempura fried prawns, glazed in sweet chilli Japanese mayonnaise

FIRECRACKERS (4pc) 179 G

Spicy tuna California roll, crispy fried salmon firecrackers, spring onions

DRAGON ROLLS (8pc) 189

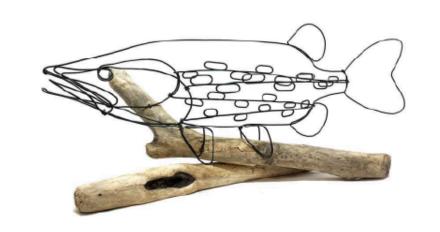
Subject to availability
Tempura fried prawn & lettuce California rolls, BBQ eel,
\*avocado, caviar & teriyaki sauce

KREAM SUSHI PLATTER FOR ONE (12pc) 199 (3)

Crispy fashion fusion (4pc), Salmon sashimi (2pc), salmon poppers(4pc), tuna sashimi (2pc)

KREAM SUSHI PLATTER FOR TWO (26pc) 499 1

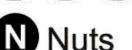
Salmon sashimi (2pc), tuna sashimi (2pc), salmon poppers (4pc), venison carpaccio roses (6pc), tempura prawns (4pc), crispy fashion (4pc), tuna futo maki (4pcs)





# SUSHI

Vegetarian Nuts Sesame Hot







# CLASSIC SUSHI

CALIFORNIA ROLLS (8p	c) <b>S</b>
Cucumber & *Avocado	79
Crab	95
Prawn	109
Tuna	115
Salmon	119

MAKI ROLL (8pc) S Cucumber & \*Avocado 75 Crab 79 Tuna 99 79 99 99 Prawn Salmon 109

FASHION SANDWICHES (8pc) S
Vegetarian 99
Crab 119
Tuna 139
Salmon 139
Prawn 149

SASHIMI (5pc) 149 159 Tuna ` Salmon

NIGIRI (2pc) Salmon 69 69 79 Tuna Prawn

ROSES (4pc) Salmon Salmon 115
Tuna 115
Spicy Salmon & Prawn 139

HAND ROLL (1pc) Solve Vegetarian 70 **/** 99 99 109 Salmon Tuna Prawn Tempura Prawn







# GRILLS

### **SIRLOIN BILTONG BLUE** 269

Served with potato fondant, red wine caramelised onions, wilted spinach, blue cheese sauce & biltong

### SIRLOIN ESCARGOT 269

Topped with creamy garlic snails & gratinated blue cheese, served with crispy fried baby potatoes & wilted spinach

### SIRLOIN MUSHROOM TRUFFLE 269

Served with pan fried onions, mushroom truffle sauce, lyonnaise potatoes, pan fried spinach & tomato

### **RUMP PEPPER PARMESAN** 269

Served with pepper parmesan sauce, potato dauphinoise & roast vegetables

### **RUMP & CHICKEN LIVERS** 269

Beef rump, covered with spicy creamy garlic chicken livers, served with mashed potatoes

### FILLET BONE MARROW 319

Topped with bone marrow & bordelaise sauce, served with potato fondant, roasted tomato, onion & black mushroom

### LAMB LOIN CHOPS 339

4 lamb loin chops, served with potato dauphinoise, wilted spinach, onion & tomato, topped with mint jus

### FILLET CAMEMBERT 359 S

Sesame crusted camembert, roasted garlic mashed potatoes, sautéed spinach, shiitake mushrooms, cranberry & peppercorn sauce

### FILLET ON THE BONE CAFÉ DE PARIS 379

Pepper crusted beef fillet on the bone, Café De Paris butter, flambéed in cognac, served with roasted black mushrooms, tomatoes, roasted onions & crispy fried baby potatoes

### RIBEYE ON THE BONE 499

Café De Paris butter, served with steamed broccoli, glazed onions & potatoes

### **ERM** PORK RIBS

(Choice of blueberry Or Barbeque Basting)
500G 289 / 1KG 499
Served with fries & crispy fried onions

# BURGERS

### CHICKEN BURGER 185 (S) (II)

Panko crumbed fried chicken breast dunked in sweet & spicy dynamite sauce, sliced tomatoes, lettuce, mozzarella cheese, Japanese mayonnaise, red wine caramelised onions & dill cucumber on a seeded brioche bun, served with fries & crispy fried onions

### WAGYU BEEF BURGER 205 S

Wagyu beef patty, sliced tomatoes, lettuce, mozzarella cheese, red wine caramelised onions, Japanese Mayonnaise & dill cucumber on a seeded brioche bun, served with fries & crispy fried onions





Indulge in our premium Wagyu beef, renowned for its unparalleled marbling, tenderness, and rich, buttery flavour. Raised with meticulous care and tradition, Wagyu cattle produce some of the most succulent and flavourful meat in the world. Savour each bite of our Wagyu, a true delicacy for those with refined tastes. Kream's wagyu cuts are 8/9 marbling score.

### **300G WAGYU RUMP** 800

(Subject to availability)

Served with thyme infused potato fondant, bok choy, red wine caramelised onions & bordelaise sauce

### **300G WAGYU FILLET** 1150

(Subject to availability)

Served with thyme infused potato fondant, bok choy, red wine caramelised onions & bordelaise sauce

### **300G WAGYU RIBEYE** 1400

(Subject to availability)

Served with thyme infused potato fondant, bok choy, red wine caramelised onions & bordelaise sauce



SMOKED PORK BELLY 279 N Served with apple & sage mashed potatoes, spring onions, peanut butter butternut puree, topped with honey mustard sauce

### OXTAIL 339

Served with mushroom & onion risotto

### LAMB SHANK 379

Served with roasted garlic mashed potatoes, green beans, roasted onion & rosemary jus



**VENISON OF THE DAY** 279 Ask your service ambassador



# SAUCES

# SIDES

CREAMY GARLIC & HERB BUTTER 42 BLUE CHEESE 42 CHEDDAR CHEESE 42 CREAMY HONEY & MUSTARD 45 MUSHROOM TRUFFLE 45 PEPPER PARMESAN 45 **RED WINE BORDELAISE** 55

BASMATI RICE 35 MASHED POTATOES 35 CRISPY FRIED ONION RINGS 35 **FRIES** 35 **ROAST VEGETABLES** 40 SMALL GREEK SALAD 85





# SEAFOOD

### TEMPURA FRIED HAKE 219

Served with fries & classic tartar sauce

### FALKLANDS CALAMARI 249

Served with a mildly spiced peri garlic lemon butter sauce, basmati rice & bok choy

### TUNA STEAK 299 S

Sesame crusted & seared sliced fresh yellow fin tuna loin, served on a bed of soba noodles, spring onions & spinach salad, tossed in a fragrant lemongrass & ginger Japanese Goma Sauce, drizzled with teriyaki

### **BABY KINGKLIP** 349

Butternut & Danish Feta stack with rosemary honey drizzle & spring onion basmati rice, topped with Origanum lemon butter

### NORWEGIAN SALMON 349

Chive baby potatoes, fennel, green beans & peas, minted pea puree & a golden baked puff pastry

### KING PRAWNS 429

7 king prawns, in a mildly spiced peri sauce, served with spring onion basmati rice & roasted vegetables



# POULTRY 🕊 🚅

### **CHICKEN PARMIGIANA** 219

Crispy fried chicken breast, topped with arrabiatta, gratinated parmesan & mozzarella cheese, served on a bed of linguine pasta

### **DEBONED CHICKEN** 239

Served with fries & roasted vegetables with a choice of peri, lemon & herb or blueberry barbeque sauce

### DUCK À L'ORANGE 329

Confit duck leg quarters, steamed bok choy, potato dauphinoise, served with à l'Orange sauce



# PASTA & RISOTTO

### ARRABBIATA 109

Napoletana sauce with chilli & garlic, served with penne pasta

### BILTONG & MUSHROOM 169

Creamy mushroom & biltong sauce, served with penne pasta

### CHICKEN TRUFFLE 189

Creamy mushroom truffle sauce & broccoli, served with penne pasta

### CHICKEN PESTO 189 N

Basil pesto, crumbled Danish Feta, sundried tomatoes, served with penne pasta

### BUTTERNUT RISOTTO 199 🕡 🧪

Sundried tomatoes, wild rocket, basil & toasted pine nuts

### SEAFOOD 299

Grilled calamari, pieces of line fish, 6 prince prawns & mussels, served in a creamy garlic sauce & linguine pasta



### **ARTISANAL ICE CREAM** 39

Per Scoop
Flavours: Belgian chocolate, salted caramel, toasted coconut

### **ITALIAN SORBETS** 45

Is made from fruit purée, juice, or flavoured water, mixed with sugar. It doesn't contain dairy, making it lighter and typically more refreshing. It's a great option for those avoiding lactose or looking for a fruity dessert.

Per Scoop
Flavours: Lemon Mint, blood orange, mango

MALVA 89

Served with vanilla ice cream, vanilla crème Anglaise & caramel sauce

ALMOND APPLE TART 95 🕦

Baked apple tart, in a light almond crust, served with apple puree & vanilla ice cream

CRÈME BRÛLÈE 95

Vanilla bean crème brûlèe

HAZELNUT DARK CHOCOLATE MOUSSE 95 1

Served with toasted hazelnuts & vanilla ice cream

**BLONDIES & BROWNIES** 109

Dark chocolate brownie, white chocolate blondie & brownie crumb ice cream

**CHOCOLATE FONDANT** 109

Served with orange sauce, chocolate crumble & vanilla ice cream

**BLUEBERRY CHEESECAKE** 125

Berry coulis, berry Italian sorbet & burnt blueberry compote

# DESSERT WINES É

PIERRE JOURDAN RATAFIA (Franschhoek) glass per 50ml 80 Seductive perfume, opulent fruit & finely modulated acidity

DELAIRE GRAFF SUNBURST NOBLE LATE HARVEST (Western Cape) glass per 50ml 135 Tropical fruit such as litchi, blackcurrants with subtle peach & apricot

VIN DE CONSTANCE(Franschhoek) glass per 50ml 160
The nose is layered with aromas of apricots, sandalwood spice & Seville marmalade.
A crisp acidity and salinity, with flavours of nutmeg, citrus, jasmine flower & rose water

## DIGESTIFS & NIGHTCAPS

1920 BRANDY 45
GRAPPA 45
IRISH COFFEE 79
AMARULA DOM PEDRO 79
KAHLUA DOM PEDRO 79
WHISKEY DOM PEDRO 79



# CONTACT US & SHARE YOUR EXPERIENCE

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