

The image features a central abstract painting of a woman's face. The face is rendered with expressive brushstrokes in shades of blue, green, and orange. The eyes are dark and detailed. The background of the painting is a mix of these colors, with some areas showing a repeating geometric pattern of blue and white diamonds. In the foreground, a dark, textured sculpture of a bull's head is positioned horizontally. The sculpture is made of a material that looks like dark wood or stone, with a rough, layered texture. It is placed on a grey, textured rectangular base. Several white orchid flowers are scattered around the painting, some on the left and some on the right. The overall composition is artistic and visually rich.

to  
Kream

# STARTERS

Vegetarian **N** Nuts **S** Sesame **H** Hot

## COLD STARTERS

### FRESH LIVE MEDIUM OYSTER 35

Available per 6,9,12

### WRAPPED SALMON OYSTERS 52

Available per 6,9,12

Wrapped in smoked salmon, with cream cheese, caviar & basil

### GRILLED HALOUMI 109 **H**

Haloumi, rocket, orange segments, cranberry & chilli syrup

### BEEF CARPACCIO 149

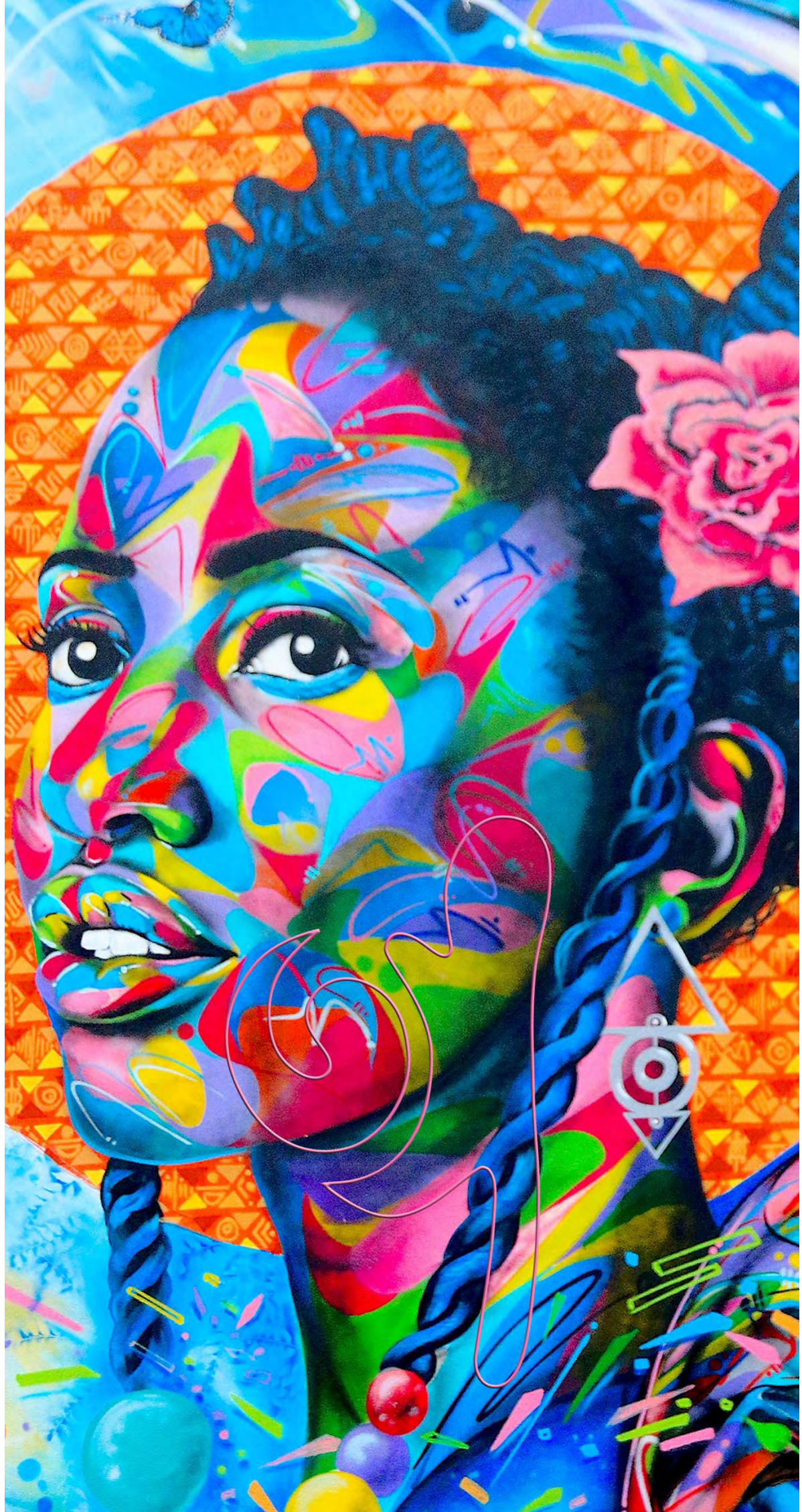
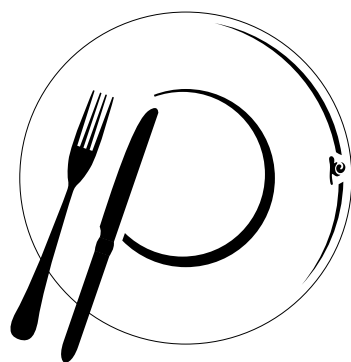
Thinly sliced raw beef, crispy fried capers, spring onions, parmesan shavings, lemon dressing, Melba toast

### VENISON CARPACCIO 159 **N**

Venison carpaccio of the day, pickled red onions, rocket, gooseberry & vanilla dressing, toasted almonds, mandarin orange segments & Melba toast

### BEEF STEAK TARTARE 169 **H**

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 & Melba toast



# STARTERS

🌿 Vegetarian **N** Nuts **S** Sesame **H** Hot

## HOT STARTERS

### CHICKEN LIVERS 99 **H**

Chicken livers in a mild creamy peri-peri sauce, peppadews, Danish feta & homemade focaccia bread  
Icon – Hot

### SMOKED SNOEK 109

Crispy snoek phyllo parcel, cheesy paprika sauce & apricot gel

### CHICKEN WINGS (8pc) 119

Tossed in your choice of spicy peri sauce or blueberry barbeque sauce, served with fries

### MUSHROOM TART 119

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

### BRIE PARCEL 119

Brie cheese wrapped in phyllo pastry & deep fried, served with sundried tomatoes, basil pesto & apricot gel

### SNAILS 125

Creamy garlic with gratinated blue cheese & homemade focaccia bread

### ROASTED BONE MARROW 125

Roasted bone marrow, red wine caramelised onions, crispy leeks, rocket & homemade focaccia bread

### PORK CROQUETTES 135 **H**

Pork Belly, bell peppers, sweet corn & cheese, crusted in panko breadcrumbs & fried,  
served with Spicy Japanese Mayonnaise & teriyaki sauce

### DYNAMITE CHICKEN 139 **S** **H**

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

### DYNAMITE TOFU 139 **S** **H**

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

### FALKLANDS CALAMARI 145 **H**

Fried salt & pepper calamari, in a mildly spiced peri lemon butter sauce, served with basmati rice

### BEEF TRINCHADO 149 **H**

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, pickled celery & teriyaki sauce

### QUAIL 239

Subject to availability

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

### SCALLOPS 320

Subject to availability

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

### GOOSE FOIE GRAS 1650

Subject to availability

Goose Foie Gras sealed in a 100g jar, served with red wine caramelized onions & homemade focaccia bread



# SOUPS

🌿 Vegetarian **N** Nuts **S** Sesame **H** Hot

**POTATO & LEEK SOUP** 80 🌿  
Served with homemade focaccia bread

**MUSHROOM & BILTONG SOUP** 115  
Creamy biltong infused mushroom soup, served with homemade focaccia bread



# SALADS

🌿 Vegetarian **N** Nuts **S** Sesame **H** Hot

**CLASSIC GREEK SALAD** 129 🌿  
Mixed lettuce, red onions, kalamata olives, tomatoes, Danish feta, cucumber, lemon & mustard dressing

**ROCKET SALAD** 139 **N** 🌿  
Wild rocket, toasted pine nuts, truffle & red wine vinaigrette, topped with parmesan

**CHICKEN SALAD** 169 **S**  
Mixed lettuce, toasted sesame seeds, grilled halloumi, cucumber spaghetti, \*avocado, flame grilled chicken breast, teriyaki sauce & Kream's Goma dressing

**BILTONG & FRIED FETA SALAD** 179 **N**  
Shavings of beef biltong, served on a bed of mixed lettuce, figs, cucumber, tomato & candied cashew nuts, topped off with gooseberry dressing

**KREAM SEAFOOD SALAD** 209 **S**  
Mixed lettuce, toasted sesame seeds, cucumber spaghetti, \*avocado, crab stick, smoked salmon, grilled prawns, teriyaki sauce & Kream's Goma dressing



"Food can be expressive & therefore food is art."



# SUSHI

Vegetarian **N** Nuts **S** Sesame **H** Hot

## GOURMET SUSHI



### CRISPY FASHION FUSION (8pc) 125 **S**

Crispy fried crab fashion sandwiches, Japanese mayonnaise & teriyaki sauce

### SALMON POPPER (8pc) 149 **H**

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

### SPICY SALMON & PRAWN FASHION SANDWICH (8pc) 159 **H**

Salmon, prawn, spring onions, seven spice & caviar

### 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

### VENISON CARPACCIO ROSES (6pc) 169 **S**

Sushi rice wrapped in venison carpaccio of the day, Japanese mayonnaise, goats cheese, \*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) 169 **S H**

Spicy tuna California roll, crispy tempura salmon firecrackers, spring onions & firecrackers sauce

### DRAGON ROLLS (8pc) 189

Subject to availability

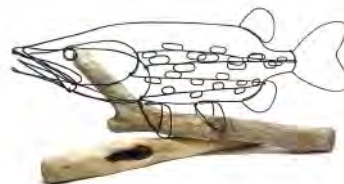
Tempura fried prawn & lettuce California rolls, BBQ eel, \*avocado, caviar & teriyaki sauce

### KREAM SUSHI PLATTER FOR ONE (12pc) 199 **S H**

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

### KREAM SUSHI PLATTER FOR TWO (26pc) 499 **S H**

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




“The art of dining well is no slight art, the pleasure no slight pleasure, cookery is an art, a noble science.”





## SUSHI

🌿 Vegetarian **N** Nuts **S** Sesame **H** Hot

### CLASSIC SUSHI

**CALIFORNIA ROLLS** (8pc) **S**  
Cucumber & \*Avocado 79   
Crab 89  
Tuna 109  
Prawn 109  
Salmon 109


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

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

**SASHIMI** (5pc)  
Tuna 149  
Salmon 159

**NIGIRI** (2pc)  
Salmon 69  
Tuna 69  
Prawn 79

**ROSES** (4pc)  
Salmon 109  
Tuna 109  
Spicy Salmon & Prawn 119 **H**

**HAND ROLL** (1pc) **S**  
Vegetarian 79   
Salmon 99  
Tuna 99  
Prawn 99  
Tempura Prawn 109







# MAINS

Vegetarian **N** Nuts **S** Sesame **H** Hot

## GRILLS

### SIRLOIN BILTONG BLUE 269

Beef sirloin, served with potato fondant, red wine caramelised onions, wilted spinach, blue cheese sauce & biltong

### SIRLOIN ESCARGOT 269

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

### SIRLOIN MUSHROOM TRUFFLE 269

Beef sirloin, pan fried onions, mushroom truffle sauce, served with lyonnaise potatoes, spinach & pan fried tomato

### RUMP PEPPER PARMESAN 269

Beef rump, pepper parmesan sauce, served with 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

Beef fillet, 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 mint & garlic crushed potatoes, wilted spinach, onion & tomato, topped with mint jus

### FILLET CAMEMBERT 349

Beef fillet, sesame crusted camembert, roasted garlic mashed potatoes, sauteed spinach, shiitake mushrooms, cranberry & peppercorn sauce  
Icon – Sesame

### 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

Grilled Tomahawk, topped with glazed onion & potatoes & Café De Paris butter, served with steamed broccoli

### PORK RIBS

500G 289 / 1KG 499

Served with fries & crispy fried onions

### MEAT PLATTER 1350

Spring chicken, 16pc chicken wings, rump, boerewors, 1kg pork ribs, 4 lamb loin chops, served with basmati rice, fries & wilted spinach, onion & tomato, completed with mushroom, peri & pepper sauce

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## BURGERS

### CHICKEN BURGER 185 **S** **H**

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

## MAINS

Vegetarian **N** Nuts **S** Sesame **H** Hot

### WAGYU CUTS

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.

#### BAVETTE 1100

300g Wagyu bavette, served with thyme infused potato fondant, roasted tomato, red wine caramelised onion, topped with bone marrow & bordelaise sauce, flambéed in cognac

#### RUMP 1100

300g Wagyu beef rump, served with thyme infused potato fondant, charred tomatoes & bok choy, topped with red wine caramelised onion & bordelaise sauce

#### FILLET 1250

300g Wagyu beef fillet, served with thyme infused potato fondant, charred tomatoes & bok choy, topped with red wine caramelised onion & bordelaise sauce

#### RIBEYE 1700

300g Wagyu beef ribeye, served with thyme infused potato fondant, charred tomatoes & bok choy, topped with red wine caramelised onion & bordelaise sauce

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### COMFORT

#### SMOKED PORK BELLY 279 **N**

Served with apple & sage mashed potatoes, spring onions, peanut butter 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

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### VENISON

#### VENISON OF THE DAY SQ

Ask your service ambassador

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## SAUCES



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

## SIDES

BASMATI RICE 35  
MASHED POTATOES 35  
CRISPY FRIED ONION RINGS 35  
ROAST VEGETABLES 40  
(baby carrots, sweet potatoes, broccoli)  
FRIES 45  
HALF GREEK SALAD 85





## MAINS

 Vegetarian  Nuts  Sesame  Hot

## SEAFOOD

**TEMPURA FRIED HAKE** 219  
Served with fries & classic tartar sauce

**FALKLANDS CALAMARI** 249   
Fried salt & pepper calamari, in a mildly spiced peri lemon & garlic butter sauce, served with basmati rice

**TUNA STEAK** 299   
Sesame seared & sliced fresh blue 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** 339  
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, topped off with rounded golden puff pastry

**KING PRAWNS** 429  
7 king prawns, in a mildly spiced peri sauce, served with spring onion basmati rice & roasted vegetables

**SEAFOOD PLATTER** 1399  
Whole baby crayfish (subject to availability), 7 prawns, calamari, catch of the day, 12 mussels, served with basmati rice & roasted vegetables, completed with creamy garlic & herb butter, peri & lemon butter sauce

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## POULTRY

**CHICKEN PARMIGIANA** 219  
Crispy fried chicken breast, topped with arrabiatta and cheddar cheese sauce, gratinated parmesan & served on a bed of linguine pasta

**SPRING 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 an orange sauce

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## PASTA & RISOTTO

**ARRABBIATA** 119   
Napoletana sauce with chilli & garlic, served with penne pasta

**BILTONG & MUSHROOM** 169  
Creamy mushroom & biltong sauce, topped with biltong slices, served with penne pasta

**CHICKEN TRUFFLE** 189  
Chicken, creamy mushroom truffle sauce & broccoli, served with penne pasta




**CHICKEN PESTO** 189   
Basil pesto, crumbled Danish Feta, sundried tomatoes, served with penne pasta

**BUTTERNUT RISOTTO** 199    
Roasted butternut, sundried tomatoes, wild rocket, basil & toasted pine nuts

**SEAFOOD** 299  
Grilled calamari, pieces of line fish, 3 prince prawns & mussels, served in a creamy garlic & herb butter seafood sauce & linguine pasta

# CONTACT US & SHARE YOUR EXPERIENCE

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