

SUSHI

V Vegetarian N Nuts S Sesame

Classics

CALIFORNIA ROLLS (8 pc) S	
Salmon	82
Tuna	82
Prawn	92
Crab	72
Cucumber and Avocado V	65
MAKI ROLLS (6 pc)	
Salmon	65
Tuna	65
Prawn	75
Crab	58
Cucumber and Avocado V	54
FASHION SANDWICHES (8 pc) S	
Salmon	98
Tuna	98
Prawn	105
Crab	89
Vegetarian V	79
SASHIMI (3 pc)	
Salmon	80
Tuna	92
BBQ Eel	80
NIGIRI (2 pc)	
Salmon	48
Prawn	62
Tuna	48
ROSES (3 pc)	
Salmon	78
Butternut S V	58
Salmon and Prawn	88
HAND ROLLS (1 pc)	
Salmon	71
Tuna	71
Prawn	75
Tempura Prawn	79
Vegetarian V	55




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Gourmet Sushi

DEEP FRIED TUNA S	
CALIFORNIA ROLL (6 Pc)	139
Tempura Fried Tuna and Cucumber Roll, Crispy Tuna and Avocado Mix, Chilli Soya Reduction, Spring Onions	
CHARRED SALMON & CREAM CHEESE ROLL (8 pc)	120
Charred Smoked Salmon, Spring Onions, Cream Cheese, Cucumber, Honey and Soya Glaze	
CRISPY FASHION FUSION S	105
(8 pc) Crispy Fried Crab Fashion Sandwiches, Japanese Mayonnaise, Teriyaki Sauce	
RAINBOW SALMON CALIFORNIA ROLL (8 pc) S	110
Salmon California Roll Topped with Salmon and Avocado	
FIRECRACKERS (4 pc) S	139
Spicy Tuna California Roll, Crispy Tempura Salmon Firecrackers, Spring Onions, Firecracker Sauce	
SEARED TUNA SASHIMI S	92
(6 pc) Spiced and Seared Tuna Sashimi, Wasabi Mayonnaise, Pickled Ginger, Teriyaki Sauce	
TEMPURA PRAWN ROLLS (4pc) S	110
Cucumber And Avocado California Rolls, Tempura Fried Prawns Glazed In Sweet Chilli Japanese Mayonnaise	
SPICY SALMON & PRAWN FASHION SANDWICH (8 Pc) S	110
Salmon, Prawn, Spring Onions, Seven Spice, Caviar	
DRAGON ROLLS (8 pc)	149
Tempura Fried Prawn And Lettuce California Rolls, Bbq Eel, Avocado, Caviar, Teriyaki Sauce	
CROCODILE RAINBOW ROLL (8 pc)	125
Fried Crocodile Tail Fillet Roll, Smoked Crocodile Carpaccio, Avocado, Crispy Onion Crust, Sweet Chilli Mayo, Teriyaki Sauce	
SPRINGBOK ROSES (3 pc) S	88
Sushi Rice Wrapped in Smoked Springbok Carpaccio, Curry and Apricot Japanese Mayonnaise, Chives, Teriyaki Sauce	
STRAWBERRY & CREAM CHEESE CALIFORNIA ROLLS (8 pc) S	89
Strawberries, Avocado, Cream Cheese, Honey	

STARTERS



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Hot

SCALLOPS **N** **SQ**
Scallops, Sweetcorn Cream, Crispy Parmaham, Orange Syrup

BEEF TRINCHADO **N** **99**
Beef cubes cooked in a mildly spiced portuguese style cream sauce, toasted ciabatta

ROASTED BONE MARROW **95**
Roasted beef bone marrow, red wine caramelised onions, crispy leek strings, gremolata sauce, melba toast

CROCODILE **120**
Cajun spiced crocodile tail fillet strips crumbed & deep fried, smoked crocodile carpaccio, pickled celery, tamarind dressing

PORK CROQUETTES **N** **89**
Sauerkraut, Curried tomato ketchup, Cream cheese filled and panko crumbed croquette

SMOKED SNOEK **99**
Cheesy cigar (cheddar, apricot & mozzarella), warmed camembert cheese, tomato jam, grilled ciabatta

DYNAMITE CHICKEN **S** **89**
Chicken cubes, spicy sweet and sour sauce, crispy onions, sesame seeds, cucumber spaghetti

DYNAMITE TOFU **S** **V** **89**
Tofu, spicy sweet and sour sauce, crispy onions, sesame seeds, cucumber spaghetti

WILD MUSHROOM TART **N** **V** **85**
Medley of mushrooms, basil pesto, golden puff pastry, onion puree, crispy onions

CHICKEN LIVERS **79**
Chicken livers, creamy peri-peri sauce, peppadews, danish feta, toasted ciabatta

SNAILS **85**
Garlic butter fried
Gorgonzola cheese, herbed japanese breadcrumbs, creamy garlic sauce, toasted ciabatta **R99**

QUAIL **120**
Whole roasted and finished in butter, smoked turnip puree, grape chutney, orange carrot chips

FROG LEGS **SQ**
(when available)
crumbed and fried, charred leeks, candied lemons, citrus and parsley salsa

Cold

PICKLED OX TONGUE **99**
Pickled ox tongue, yellow Japanese Radish & Celery slaw, wholegrain mustard, fabri cherries, cherry dressing

TEMPURA BABY MARROW **89** **N** **V**
Tempura battered and fried baby marrow, goats cheese mousse, candied walnuts, truffled honey

BEEF CARPACCIO **110**
Thinly sliced raw beef, crispy fried capers, spring onions, parmesan shavings, lemon and mustard dressing, melba toast

CHARGRILLED AVOCADO **V** **79**
Chargrilled avocado, artichoke, baby marrow, danish feta, black pepper, red onions, mint, lemon

BEEF STEAK TARTARE **125**
Chopped raw beef fillet, capers, red onions, dill cucumber, raw egg yolk, dijon mustard, green chillies, wild rocket, parmesan shavings, balsamic reduction, melba toast

MELON AND HAM **88**
Melon, Deep Fried Feta, Crispy Parmaham, Parmaham rolls, Verjuice Dressing

SMOKED SALMON RITZ **89**
smoked salmon, avocado, horseradish piquant sauce, caviar, lettuce, hardboiled egg

FRESH OYSTERS (when available)
Plain Oysters **30 each**
with mignonette sauce
Salmon-Wrapped Oysters **40 Each**
smoked salmon, cream cheese, red onion and cucumber salsa, basil, caviar

SPRINGBOK CARPACCIO **99**
Mandarin oranges, pickled shimeji mushrooms, cranberry and coffee puree, wild rocket, melba toast


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SOUP

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MUSHROOM & BILTONG 75
Creamy, biltong inf used mushroom soup, fried biltong, toasted ciabatta

VEGETABLE PISTOU NV 69
Vegetables, tomato, cannellini beans, basil pesto, toasted ciabatta

SOUP OF THE DAY 75
Ask your service ambassador

SALADS

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CHICKEN SALAD 120
Grilled Chicken Breast, Cherry Tomatoes, Carrots, Danish Feta, Lettuce, Crispy Chickpeas, Sundried Tomatoes, Creamy Mustard Dressing

ROCKET SALAD NV 99
Wild rocket, truffle and red wine vinegar dressing, parmesan shavings, toasted pine nuts

POACHED PEAR SALAD N 120
Mixed lettuce, wild rocket, jasmine tea poached pear, goats cheese mousse, candied walnuts, orange segments, orange dressing

CLASSIC GREEK SALAD 99
Mixed lettuce, red onions, olives, tomatoes, danish feta, cucumber, lemon dressing

THAI SUSHI SALAD S 139
Mixed lettuce, cucumber spaghetti, avocado, crab stick, smoked salmon, grilled prawns, fresh coriander, japanese mayonnaise, lemon dressing

BILTONG & BLUE CHEESE SALAD N 139
Shavings of beef biltong, preserved figs, roquefort cheese, lettuce, candied cashew nuts

GREEN SALAD V 99
Lettuce, rocket, avocado, cucumbers, green peppers, classic dressing



MAINS

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GRILLS

FILLET CAMEMBERT^S 249

(250g) sesame crusted camembert, roasted garlic mashed potatoes, sauteed spinach, shiitake mushrooms, cranberry and peppercorn sauce

TRUFFLE RUMP 210

(250g) Truffle butter (black winter truffles, truffle oil, butter), pommes anna, charred leeks

SIRLOIN BILTONG BLUE 210

(250g) potato fondant, red wine caramelised onions, wilted spinach, blue cheese sauce, fried biltong

FILLET BONE MARROW 239

(250g) Mushroom Puree, roasted bone marrow & garlic, Roasted tomato, roast baby onions, bordelaise, fondant

PORK LOIN RIBS 239

(600g) bbq basted, onion rings, skinny fries

RIBEYE ON THE BONE 249

(500g) Tenderstem broccoli, roasted garlic and herb brown butter, thick cut chips

LAMB LOIN CHOPS 239

(120g x 3) Lemony garlic yoghurt, roast cherry tomatoes, mint jus, herbed pearl/Israeli couscous

COMFORT

SMOKED PORK BELLY^N 210

Apple and Sage Mashed Potatoes, Peanut Butter-butternut Puree, Spring Onions, Honey Mustard Sauce

BEEF SHORT RIB^S 239

Braised in soy sauce, orange juice, mustard, onions and tomato paste; shrimp "fried rice", spring onions, Asian Broth, sesame seeds, stir fried peppers

LAMB SHANK 249

Parmesan Mashed Potatoes, Green Beans, Roasted Onion, Rosemary Lamb Jus

OXTAIL 249

Parsley and Mushroom Risotto, Broccoli, Oxtail Jus

VENISON

SPRINGBOK SHANK 220

Deboned, butternut & spinach gnocchi, pine nuts, osso buco style jus, butternut crisps

VENISON OF THE DAY SQ

ask your service ambassador



MAINS

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VEGETARIAN

PEPPADEW & SPINACH GNOCCHI **NV** 165

Potato Gnocchi, Peppadews, Spinach, Garlic, Walnuts, Parmesan, Spring Onions

BUTTERNUT RISOTTO **NV** 165

Roasted Butternut, Sundried Tomatoes, Wild Rocket, Basil, Toasted Pine Nuts

MIXED MUSHROOM STROGANOFF **V** 160

Medley of Mushrooms, Red Onions, Coconut Milk, Parsley, Butternut, Basmati Rice, Crispy Potato Strings

POULTRY

DUCK CONFIT 249

Strawberry & black pepper risotto, bok choy, duck glaze

WHOLE ROASTED PETIT POUSSIN/BABY CHICKEN 175

700g Roast baby potatoes with spring onions, Sherry Reduction sauce, buttered green vegetable

CHICKEN PARMIGIANA 165

Crumbed and Fried Chicken Breast, Linguine Pasta, Marinara Sauce, Melted Mozzarella, Parmesan

CAJUN CHICKEN 165

Cajun Spiced Chicken Breast Grilled or Crumbed, Rocket, Parmesan, Red Wine Caramelised Onions, Slow Roasted Tomatoes, Balsamic Reduction, Cajun Spiced Demi Glace, Skinny Fries

PASTAS

CHICKEN & BACON 165

Linguine, Grilled Chicken Breast, Smoky Bacon, Sundried Tomatoes, Garlic Cream Sauce, Mildly Spiced

CREAMY MUSHROOM & TRUFFLE **V** 145

Linguine, Creamy Truffled Mushroom Sauce, Broccoli

SEAFOOD PASTA 195

Linguine, Prince Prawns, Calamari Heads, Mussels, Line Fish, in a Creamy Pernod Infused Sauce

BASIL PESTO & FETA **NV** 139

Linguine, Crumbled Danish Feta, Basil Pesto, Cherry Tomatoes, Olive Oil

FISH AND SEAFOOD

FALKLANDS CALAMARI 199

Grilled or Fried, Spring Onion Basmati Rice, Sambal Oelek Lemon Butter, Mixed Vegetables

KING PRAWNS 268

Six King Prawns, Spring Onions Basmati Rice, Choice Of Sauce: Lemon Butter / Mozambican Peri-peri / Garlic Butter

BABY KINGKLIP ON THE BONE 249

Roasted Butternut and Feta Stack, Honey Drizzle, Oregano Lemon Butter, Thick Cut Potato Chips

NORWEGIAN SALMON 249

Chive New Potatoes, Fennel, Beans and Peas, Minted Pea Puree, Golden Puff Pastry Round

CAJUN HAKE 165

Rocket, Parmesan, Red Wine Caramelised Onions, Slow Roasted Tomatoes, Balsamic Reduction, Creamy Cajun Spiced Vanilla Lemon Butter, Skinny Fries

DESSERT

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CANDY CRUSH 85

Rainbow Cheesecake, Crushed Candy Cane, Tonic Jelly, Candy Floss, Candied Popcorn, Buble gum Ice Cream

BLONDIES & BROWNIES N 79

Dark Chocolate Brownie, White Chocolate Blondie, Pistachio Ice Cream

CRÈME BRÛLÉE N 79

Vanilla Bean Crème Brûlée, Almond Biscotti, Fresh Fruit

MALVA PUDDING 75

Traditional Malva Pudding, Shortbread Crumble, Vanilla Ice Cream

PEAR TART N 75

Soft Pears Baked Into a Golden-brown Crust, Vanilla Bean Ice Cream, Almonds

CAPPUCCINO PANNA COTTA N 85

Cappuccino Panna Cotta Served with Cream, Almond Shortbread Ice Cream and an Orange Zest Dounut, Dusted In Vanilla Sugar

VEGAN MOCHA AVOCADO MOUSSE V 89

Avocado Based Chocolate Espresso Mousse, Aquafaba Meringue Shards, Dried Cranberries, Berry Coulis, Berry Sorbet

CAKE OF THE DAY SQ

COFFEES & AFTER DINNER DRINKS

Americano 26

Macchiato 26

Cappuccino With Foam 32

Cappuccino With Cream 35

Red Cappuccino 32

Café Latte 35

Chai Latte 35

Teas (rooibos or five roses) 25

Flavoured Teas 28

Chamomile, Mint, Earl Grey, Green Tea

Hot Chocolate 30

Single Espresso 23

Double Espresso 27

1920 Brandy 35

Irish Coffee 50

Dom Pedro 50

Amarula, Kahlua or Whiskey

Grappa 35

selection of cognacs, liqueurs
and dessert wines

ask your service ambassador

CONTACT US AND SHARE YOUR EXPERIENCES

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