

STARTERS

WILD MUSHROOM SOUP | 8

Sherry Cream Foam, Truffle Oil,
Crispy Shitake

SPICY TUNA SUSHI ROLL* | 16

Ginger, Wasabi

SHRIMP TEMPURA SUSHI ROLL | 16

Peri-Peri Aioli, Ginger, Wasabi

TATAKI* | 18

Rice Paper, Avocado, Cucumber,
Jalapeño, Ponzu Sauce

Choice of Ahi Tuna or Seared Beets*

CRAB DIP | 16

Lump Crab, Gruyere Cheese,
Peppadew Relish, Root Vegetable
Chips

HUMMUS | 15

Peri-Peri Oil, African Spices,
Cucumber Herb Salad, Olives,
Garlic-Herb Pita

+add crudite for \$6

MUSHROOM BURRATA | 22

Chanterelle & Oyster Mushrooms,
Fig Jam, Toasted Brioche, Basil Oil

FRITTURA MISTA | 18

Lightly Breaded Halibut, Calamari,
Prawns, Peri-Peri Aioli

MUSSELS | 18

White Wine, Lemon,
Garlic Cream, Toasted Baguette

BOBOTIE CRÊPES | 16

Sweet & Savory Ground Beef Curry,
Apples, Raisins, Hollandaise

OSTRICH SLIDERS* | 30

Roasted Tomatoes, Arugula,
Rosemary Aioli

CHARCUTERIE | 32

Manchego, Mahone, Chevre,
Prosciutto, Peri-Peri Biltong,
Droewors Sausage, Pepper
Marinated Green Olives, Toasted
Brioche, Candied Pecans, Chutney

CAVIAR

Calvisius White Sturgeon | 95 1oz
Crème Fraîche & Truffle Chips

Calvisius Oscietra Royal | 210 1oz
Crème Fraîche & Truffle Chips

SALADS

ARUGULA SALAD | 12

Arugula, Shaved Parmesan,
Artichoke, Lemon Vinaigrette

CLASSIC CAESAR SALAD | 12

Hearts of Romaine, Spiced
Garbanzo Beans, Parmesan
Reggiano, House Croutons,
Anchovy Dressing, Lemon Zest

SESAME KALE & GRAIN BOWL | 14

Ancient Grain Quinoa, Tuscan
Kale, Cucumber, Edamame,
Almond Slices, Avocado, Soy
Sesame Vinaigrette

HAUS SALAD | 12

Frisée, Baby Gem Lettuce,
Poached Pear, Green Beans, Pine
Nuts, Citrus Olive Vinaigrette

ADDITIONS:

Prosciutto | 8

Shrimp | 12

Grilled Chicken Breast | 10

Biltong | 4

Seared Tuna | 12

Grilled Salmon | 14

Out of respect for other guests, please refrain from distracting phone or camera use while dining.

SEA

PAN SEARED SEABASS* | 45

Truffle Mushroom Crust, Celery Pudding, Pinotage Reduction

SCOTTISH SALMON* | 32

Marinated Olives & Peppadews, Capers, Sautéed Spinach, Quinoa, Citrus White Wine Sauce

WHOLE BRANZINO | 42

Grilled Leeks, Grilled Asparagus, Lemon, Cilantro Jalapeño Sauce

CRAB SACCHETTONI | 32

Red Butter Curry, Sacchettoni Pasta, Golden Raisins, Herb Oil

HALIBUT* | 38

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

PERI-PERI WHITE TRUFFLE LOBSTER | 55

Herb Butter Crepe, Tail & Claws, Tarragon Cream Sauce

LAND

LAMB CHOPS* | 48

Rosemary Garlic Marinated Lamb, Roasted Beets, Baby Carrots, Mint Chutney

BOLOGNESE | 34

Ostrich Ragù, Wild Mushroom, Spinach, Parmesan Reggiano. Pappardelle

BRAISED DUCK* | 36

Squash Pureé, Crispy Brussels Sprouts, Apricot Chutney, Jus

ROASTED QUAIL | 40

Stuffed with Celery, Carrot, Onion & Smoked Pork Sausage, Parmesan Risotto, Sauteed Asparagus, Rosemary Broth

VENISON CHOP* | 58

Roasted Carrots & Potatoes, Apple Demi Glaze

CHAR-GRILLED FILET MIGNON* | 49

Meats by Linz 8oz Filet, Swiss Chard, Wild Mushrooms, Herbed Sliced Potato Bloom, Peppercorn Sauce

SIDES | 9

Curry Cauliflower, House Cut Fries, Roasted Broccolini, Crispy Brussels Sprouts, Three Cheese Orecchiette Pasta

SAUCES | 3

Peri-Peri, Curry Ketchup, Peppercorn Sauce, Peri-Peri Aioli, Peri-Peri White Truffle Sauce, Chimichurri, Red Butter Curry

Automatic gratuity will be added onto bills of large parties of 5 or more

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS