

## CAVIAR

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

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

## STARTERS

### 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

### MUSSELS 18

White Wine, Lemon,  
Garlic Cream, Toasted Baguette

### BOBOTIE CRÊPES 16

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

## RAW BAR

### SPICY TUNA ROLL\* 16

Ginger, Wasabi

### SHRIMP TEMPURA ROLL 16

Peri-Peri Aioli, Wasabi, Ginger

### TATAKI\* 18

Rice Paper, Avocado,  
Cucumber, Jalapeño, Ponzu  
Choice of Seared Ahi Tuna or  
Blackened Beets\*

### SALMON POKE BOWL 16

Sushi Rice, Edamame, Radish  
Avocado, Nori, Ginger  
Jalapeño, Ponzu

## SOUPS & SALADS

### WILD MUSHROOM SOUP 8

Sherry Cream Foam, Truffle Oil,  
Crispy Shitake

### FRENCH ONION SOUP 8

Caramelized Onions, Sherry  
Gruyere, Crostini

### ARUGULA SALAD 10

Arugula, Shaved Parmesan  
Artichoke, Fresh Lemon

### CLASSIC CAESAR SALAD 10

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

### HAUS SALAD 10

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

### SESAME GRAIN BOWL 12

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

### ADDITIONS:

Prosciutto | 8

Shrimp | 12

Grilled Chicken Breast | 10

Biltong | 4

Seared Tuna | 12

Grilled Salmon | 14

## 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

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*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