

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

ENTREES

CRAB & LOBSTER CAKE | 25

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

MAINE LOBSTER ROLL* | 26

Toasted Potato Roll, Apple Tarragon Salad, House Root Vegetable Chips, Aioli

STEAK FRITES* | 25

Hanger Steak, Herb Butter, House Cut Fries, Curry Ketchup

PERI-PERI CHICKEN FRITES | 18

House Cut Fries, Curry Ketchup

MINI OSTRICH SLIDER | 16

Roasted Tomatoes, Rosemary Aioli, Mixed Green, House Cut Fries, Curry Ketchup

SCOTTISH SALMON* | 24

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

CHICKEN PAILLARD | 22

Arugula Salad, Kalamata Olives, Shaved Parmesan, Tomatoes Basil Oil, South African Shiraz Balsamic

BOLOGNESE | 18

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

WHOLE BRANZINO | 38

Grilled Leeks, Grilled Asparagus, Lemon, Cilantro Jalapeño 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