

## STARTERS

### ASPARAGUS SOUP | 8

Goat Cheese Foam, Basil Oil,  
Kalamata Olives, Asparagus

### SPICY TUNA SUSHI ROLL\* | 18

Chili Sriracha Sauce, Avocado  
Sesame

### SHRIMP TEMPURA SUSHI ROLL | 16

Peri-Peri Aioli, Ginger, Wasabi

### TUNA TATAKI\* | 18

Rice Paper, Avocado, Cucumber,  
Jalapeño, Ponzu Sauce

### 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

### MEZZE BOARD | 32

Prosciutto, Peri-Peri Biltong  
Manchego, Whipped Goat Cheese,  
Figs, Antipasto, Marcona Almonds,  
Grape Leaves, Stone Ground  
Mustard, Sourdough Crackers

## 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 | 14

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

### SESAME KALE & GRAIN BOWL | 14

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

### SPINACH SALAD | 14

Pistachio, Goat Cheese,  
Red Onion, Grilled Orange,  
Herb Buttermilk Dressing

### ADDITIONS:

Prosciutto | 8

Shrimp | 12

Grilled Chicken Breast | 10

Biltong | 8

Seared Tuna\* | 12

Grilled Salmon\* | 14

## SEA

### HALIBUT\* | 38

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

### PAN SEARED SEA BASS\* | 42

Sushi Rice, Bok Choy, Miso Beurre Blanc Sauce

### SCOTTISH SALMON\* | 32

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

### CRAB SACCHETTONI | 32

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

### WHOLE BRANZINO | 42

Grilled Leeks, Grilled Asparagus, Lemon, Cilantro Jalapeño Sauce

### PERI-PERI WHITE TRUFFLE LOBSTER | 55

Tail & Claws, Cauliflower Pureé, Asparagus, Tarragon Cream Sauce

### SCALLOP RISOTTO | 45

Pan-Seared Scallops, Crispy Pancetta, Parmesan Pea Risotto, Lemon Garlic Cream Sauce

## LAND

### LAMB CHOPS\* | 48

Rosemary Garlic Marinated Lamb, Mint & Pistachio Pureé, Herbed Potato Bloom, Roasted Carrots, Mint Oil

### BOLOGNESE | 34

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

### BRAISED DUCK\* | 36

White Carrot Pureé, Roasted Broccolini, Basil Oil, Jus

### CAPERBERRY CHICKEN PICCATA | 30

Chicken Milanese, Lemon Risotto, Grilled Asparagus

### CHAR-GRILLED FILET MIGNON\* | 49

Meats by Linz 8oz Filet, Spinach Whipped Potato Pureé, Sautéed Mushrooms, Herb Butter

## SIDES | 9

Curry Cauliflower with Toasted Almonds, Three Cheese Orecchiette Pasta, Char-Grilled Asparagus, Crispy Brussels Sprouts, House Cut Fries

## SAUCES | 3

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

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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