

STARTERS

WILD MUSHROOM SOUP | 8
Sherry Cream Foam, Truffle Oil,
Crispy Shiitake

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

White Sturgeon 1oz | 95

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

Served with
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

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

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

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

WHOLE BRANZINO | 42

Grilled Leeks, Grilled Asparagus, Lemon, Cilantro Jalapeño Sauce

SCALLOP RISOTTO* | 45

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

BAKED LOBSTER TAIL* | 60

Lump Crab, Bacon & Potato Bloom, Grilled Asparagus, Hollandaise

LAND

LAMB CHOPS* | 48

Rosemary Garlic Marinated Lamb, Mint & Pistachio Pureé, Fingerling Potatoes, 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

WILD MUSHROOM RAVIOLI | 28

Chanterelle & Oyster Mushrooms, Truffle Cream, Herb Oil

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, Char-Grilled Broccolini, House Cut Fries

SAUCES | 3

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

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

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