

CAVIAR

White Sturgeon 1oz | 95

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

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* 18

Chili Sriracha Sauce, Sesame,
Avocado

SHRIMP TEMPURA ROLL 16

Peri-Peri Aioli, Wasabi, Ginger

TUNA TATAKI* | 18

Rice Paper, Avocado, Cucumber,
Jalapeño, Ponzu Sauce

POKE BOWL* | 16

Sushi Rice, Edamame, Radish
Avocado, Nori, Ginger
Jalapeño, Ponzu
*Choice of Salmon or Tuna**

SOUPS & SALADS

WILD MUSHROOM SOUP | 8

Sherry Cream Foam, Truffle Oil,
Crispy Shiitake

FRENCH ONION SOUP 8

Caramelized Onions, Sherry
Gruyere, Crostini

ARUGULA SALAD 10

Arugula, Shaved Parmesan
Artichoke, Fresh Lemon

CLASSIC CAESAR SALAD 12

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

SPINACH SALAD 12

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

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 | 8

Seared Ahi 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

ENTREES

CRAB & LOBSTER CAKE* | 25

Mixed Greens, Peri-Peri Aioli

MAINE LOBSTER ROLL* | 26

Mixed Greens, House Vegetable Chips, Aioli

STEAK FRITES* | 25

Hanger Steak, Herb Butter, House Cut Fries, Mixed Greens

PERI-PERI CHICKEN FRITES | 18

Spicy Peri-Peri Sauce, House Cut Fries, Mixed Greens

OSTRICH BURGER* | 28

Roasted Tomatoes, Rosemary Aioli, Mixed Greens,
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 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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