

## CAVIAR

White Sturgeon 1oz | 95

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

## STARTERS

### CRAB DIP 16

Lump Crab, Gruyere Cheese,  
Peppadew Relish, Vegetable Chips

### HUMMUS 15

Peri-Peri Oil, Cucumber Herb  
Salad, Olives, Garlic-Herb Pita

### 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, Rosemary Aioli

## 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

### TUNA POKE BOWL\* | 18

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

## 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

*Please refrain from flash photography and professional camera usage. Automatic gratuity will be added onto bills of large parties of 5 or more . 25% gratuity will be added onto itemized split bills for parties of 5 or more.*

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## SEA

FRIED KINGKLIP SANDWICH | 22

Peri-Peri Tartar Sauce, Pickled Carrot & Jalapeño Relish, House Fries

CRAB & LOBSTER CAKE\* | 25

Mixed Greens, Peri-Peri Aioli

SCOTTISH SALMON\* | 24

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

HALIBUT\* | 38

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

WHOLE BRANZINO | 38

Grilled Leeks, Grilled Asparagus, Lemon, Cilantro Jalapeño Sauce

## LAND

YEBO BURGER\* | 32

Wagyu Beef, Gruyere Cheese, Caramelized Mushrooms & Onions, Curry Aioli, House Fries

CHICKEN PAILLARD | 22

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

PERI-PERI CHICKEN FRITES | 18

Spicy Peri-Peri Sauce, House Fries, Mixed Greens

STEAK FRITES | 25

Hanger Steak, Herb Butter, House Fries, Mixed Greens

WILD MUSHROOM RAVIOLI | 28

Chanterelle & Oyster Mushrooms, Truffle Cream, Herb Oil

LAMB CHOPS | 36

Rosemary Garlic Marinated Lamb, Crispy Lemon-Feta Roasted Potatoes, Grilled Asparagus, Dill Oil

## SIDES | 9

Curry Cauliflower with Toasted Almonds, Three Cheese Orecchiette Pasta, Char-Grilled Asparagus, Char-Grilled Broccolini, House Fries

## SAUCES | 3

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