

CAVIAR

White Sturgeon 1oz | 95

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

Served with
Crème Fraîche & Truffle Chips

RAW BAR

HAMACHI CRUDO* | 20
Yuzu Mango Purée, Citrus Oil

SPICY AHI TUNA SUSHI ROLL* | 22
Chili Sriracha Sauce, Avocado

SHRIMP TEMPURA SUSHI ROLL | 18
Peri-Peri Aioli, Ginger, Wasabi

AHI TUNA TATAKI* | 22
Rice Paper, Avocado, Cucumber,
Jalapeño, Ponzu Sauce

BEAUSOLEIL OYSTERS* | 36
Mignonette, Cocktail Sauce

SEAFOOD TOWER* | 150
Lobster, Giant Prawns, King Crab,
Daily Selection of Oysters

GARDEN

ASPARAGUS SOUP | 12
Goat Cheese Foam, Kalamata Olives

HUMMUS | 16
Peri-Peri Oil, Cucumber Herb
Salad, Olives, Garlic-Herb Pita

TOMATO BURRATA | 16
Basil, Pickled Red Onion

MEZZE BOARD | 33
Prosciutto, Peri-Peri Biltong
Manchego, Antipasto, Marcona
Almonds, Grape Leaves, Crackers

STARTERS

LUMP CRAB DIP | 18
Gruyere Cheese, Vegetable Chips

SOSATIE KABOB | 20
Filet Mignon, Basmati Rice,
Sweet Apricot Curry

FRITTURA MISTA | 22
Lightly Breaded Halibut, Calamari,
Prawns, Peri-Peri Aioli

MUSSELS | 22
White Wine Garlic Cream Sauce

BOBOTIE CRÊPES | 18
Sweet & Savory Ground Beef Curry,
Apples, Raisins, Hollandaise

OSTRICH SLIDERS* | 32
Roasted Tomatoes, Rosemary Aioli

SALADS

ARUGULA SALAD | 12
Arugula, Shaved Parmesan,
Artichoke, Lemon Vinaigrette

CLASSIC CAESAR SALAD | 14
Spiced Garbanzo Beans,
Parmesan Reggiano, Croutons

SESAME KALE & GRAIN BOWL | 16
Ancient Grain Quinoa, Kale,
Cucumber, Edamame, Almonds,
Avocado, Soy Sesame Vinaigrette

SPINACH SALAD | 14
Pistachios, Goat Cheese,
Red Onion, Grilled Oranges,
Herb Buttermilk Dressing

ADDITIONS:

Prosciutto | 8

Shrimp | 14

Grilled Chicken Breast | 12

Seared Ahi Tuna* | 16

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* | 40

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

SCOTTISH SALMON* | 34

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

PAN SEARED SEA BASS* | 44

Sushi Rice, Bok Choy, Miso Beurre Blanc Sauce

WHOLE BRANZINO | 42

Grilled Leeks, Grilled Asparagus, Lemon, Cilantro Jalapeño Sauce

SCALLOP RISOTTO* | 48

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

BAKED LOBSTER TAIL | 65

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

LAND

LAMB CHOPS* | 50

Rosemary Garlic Marinated Lamb, Spanakopita, Tzatziki Sauce

BOLOGNESE | 36

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

TRUFFLE MUSHROOM RAVIOLI | 28

Chanterelle & Oyster Mushrooms, Truffle Cream, Herb Oil

CAPERBERRY CHICKEN PICCATA | 32

Chicken Milanese, Lemon Risotto, Grilled Asparagus

CHAR-GRILLED FILET MIGNON* | 54

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

CHAR-GRILLED RIBEYE* | 90

Meats by Linz 20oz, Asparagus, Yellow Squash Gratin

SIDES | 9

Curry Cauliflower

Toasted Almonds

Three Cheese Orecchiette

Char-Grilled Asparagus

House Cut Fries

Roasted Corn & Pepper Medley

Braised Red Cabbage

Yellow Squash Gratin

Char-Grilled Carrots

Crushed Pistachios, Mint Yogurt

SAUCES | 3

Peri-Peri, Curry Ketchup, Peri-Peri Aioli,

Spicy White Truffle Sauce, Cilantro Jalapeño
