

## 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

JUMBO SHRIMP COCKTAIL | 22  
Pink Sauce, Cocktail Sauce

SEAFOOD TOWER\* | 100  
Hamachi, Ahi Tuna, Salmon Crudo  
Lobster Tail, Jumbo Shrimp,  
Beausoleil 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

All dishes modified for preference and meats ordered 'medium well' or above may not be returned or exchanged.

## SIDES | 9

Curry Cauliflower

*Toasted Almonds*

Three Cheese Orecchiette

Char-Grilled Asparagus

House Cut Fries

Roasted Summer Corn

*Red Pepper, Cojita Cheese, Cilantro*

Yellow Squash Gratin

*Parmesan & Manchego*

Crispy Brussels Sprouts

## SAUCES | 3

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

Spicy White Truffle Sauce, Cilantro Jalapeño

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