

## RAW BAR

HAMACHI CRUDO\* | 20  
Yuzu Mango Purée, Citrus Oil

JUMBO SHRIMP COCKTAIL | 22  
Pink Sauce, Cocktail Sauce

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

## STARTERS

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

LUMP CRAB DIP | 18  
Gruyere Cheese, Vegetable Chips

FRITTURA MISTA | 22  
Lightly Breaded Halibut,  
Calamari, Prawns

TOMATO BURRATA | 16  
Basil, Pickled Red Onion

MUSSELS | 22  
White Wine Garlic Cream Sauce

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

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

OSTRICH SLIDERS\* | 30  
Roasted Tomatoes, Rosemary Aioli

## CAVIAR

White Sturgeon 1oz | 95

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

Served with  
Crème Fraîche & Truffle Chips

## SOUPS & SALADS

ASPARAGUS SOUP | 12  
Goat Cheese Foam, Basil Oil  
Kalamata Olives

FRENCH ONION SOUP | 12  
Caramelized Onions,  
Sherry Gruyere, Crostini

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

## SEA

FRIED KINGKLIP SANDWICH | 22

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

AHI TUNA POKE BOWL\* | 20

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

CRAB & LOBSTER CAKE | 28

Lump Crab, Mixed Greens, Peri-Peri Aioli

SCOTTISH SALMON\* | 31

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

HALIBUT\* | 40

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

WHOLE BRANZINO | 42

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 | 20

Spicy Peri-Peri Sauce, House Fries, Mixed Greens

STEAK FRITES\* | 34

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, Spanakopita, Tzatziki Sauce

**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