

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

ONE DOZEN OYSTERS* | 36
Mignonette, Cocktail Sauce

JUMBO SHRIMP COCKTAIL | 22
Assorted Cocktail Sauces

SEAFOOD TOWER* | 100
Hamachi, Ahi Tuna, Salmon Crudo
Lobster Tail, Jumbo Shrimp,
One Dozen Oysters

GARDEN

WILD MUSHROOM SOUP | 12
Sherry Cream Foam, Truffle Oil,
Crispy Shiitake Mushrooms

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

MUSHROOM BURRATA | 18
Chanterelle & Oyster Mushrooms, Fig
Jam, Toasted Brioche, Basil Oil

ROASTED BEET SALAD | 14
Crushed Pistachios, Mixed Greens,
Goat Cheese, Honey Bush Vinaigrette

STARTERS

HOUSE BILTONG | 16
Traditional South African Beef Jerky

CRAB DIP | 18
Gruyere Cheese, House Potato Chips

SOSATIES | 20
Grilled 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,
Grilled Baguette

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

OSTRICH SLIDERS* | 34
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

ADDITIONS:

Shrimp | 14

Grilled Chicken Breast | 12

Seared Ahi Tuna* | 16

Grilled Salmon* | 16

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

SALMON VERACRUZ* | 34

Marinated Castelvetrano Olives & Capers, Long Grain Wild Rice, White Wine & Roasted Tomato Sauce

HALIBUT* | 40

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

WHOLE BRANZINO | 42

Grilled Leeks, Grilled Asparagus, Lemon, Cilantro Jalapeño Sauce

PAN SEARED SEA BASS* | 44

Sushi Rice, Bok Choy, Miso Beurre Blanc Sauce

SCALLOP RISOTTO* | 48

Pan-Seared Scallops, Crispy Pancetta, Parmesan 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

BOLOGNESE | 36

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

TRUFFLE MUSHROOM RAVIOLI | 28

Chanterelle & Oyster Mushrooms, Truffle Cream, Herb Oil

BRAISED SHORT RIB* | 45

Roasted Brussels Sprouts, Whipped Parsnip, Red Wine Demi-glace

CAPERBERRY CHICKEN PICCATA | 32

Chicken Milanese, Lemon Risotto, Grilled Asparagus

SEARED DUCK BREAST* | 45

Parsnip Purée, Roasted Broccolini, Basil Oil, Jus

CHAR-GRILLED FILET MIGNON* | 56

Meats by Linz 8oz Filet, Truffle Whipped Potatoes, Wild Mushrooms
add béarnaise, chimichurri or peppercorn sauce +3

**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 Seasonal Vegetables

Butternut Squash & Sweet Potato Gratin

Manchego & Parmesan Cheese

Crispy Brussels Sprouts

Truffle Whipped Potatoes

SAUCES | 3

Peri-Peri, Cilantro Jalapeño, Rosemary Aioli,

Peppercorn Sauce, Béarnaise Sauce, Chimichurri
