

RAW BAR

HAMACHI CRUDO* | 20
Yuzu Mango Purée, Citrus Oil

JUMBO SHRIMP COCKTAIL | 22
Assorted Cocktail Sauces

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

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

STARTERS

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

CRAB DIP | 18
Gruyere Cheese, House Potato Chips

FRITTURA MISTA | 22
Lightly Breaded Halibut,
Calamari, Jumbo Shrimp

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

MUSSELS | 22
White Wine Garlic Cream Sauce,
Grilled Baguette

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

SOSATIES* | 20
Grilled Filet Mignon, Basmati Rice,
Sweet Apricot Curry

OSTRICH SLIDERS* | 34
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

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

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

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

ADDITIONS:

Shrimp | 14

Grilled Chicken Breast | 12

Seared Ahi Tuna* | 16

Grilled Salmon* | 16

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.

SEA

FRIED KINGKLIP SANDWICH | 22

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

AHI TUNA POKE BOWL* | 22

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

CRAB CAKE | 28

Mixed Greens, Marinated Capers, Peri-Peri Aioli

SALMON VERACRUZ* | 34

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

PAN SEARED HALIBUT* | 40

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

WHOLE BRANZINO | 42

Grilled Leeks, Grilled Asparagus, Lemon, Cilantro Jalapeño Sauce

LAND

YEBO SMASHBURGER* | 27

Angus Beef, American Cheese, Special Sauce, Shredded Lettuce, Sliced Pickles, Brioche Bun, House Fries, Curry Ketchup

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 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