

CAVIAR

White Sturgeon 1oz | 96

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

Served with
Crème Fraîche & Truffle Chips

RAW BAR

SALMON CRUDO* | 32

Caviar, Crème Fraîche, Cilantro,
Fried Capers, Yuzu Vinaigrette

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* | 125

Ahi Tuna & Salmon Crudo
Jumbo Shrimp, Snow Crab Claws,
One Dozen Oysters

GARDEN

ASPARAGUS SOUP | 14

Goat Cheese Foam, Shaved
Asparagus, Kalamata Olives

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 & SPINACH DIP | 20

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 | 15

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

*20% automatic gratuity will be added onto bills for large parties of 5 or more.
25% gratuity will be added onto itemized split bills for parties of 5 or more.*

Out of respect for other guests, please refrain from distracting phone or camera use while dining.

SEA

COCONUT CURRY SALMON* | 34

Cilantro Lime Coconut Rice, Yellow Coconut Curry, Pineapple Salsa

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

PERI-PERI PRAWNS* | 42

Mzansi Rice, Peri-Peri Garlic Butter

LAND

LAMB CHOPS* | 55

Roasted Brussels Sprouts & Carrots, Fingerling Potatoes, Tahini, Mint Chimichurri

BOLOGNESE | 36

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

TRUFFLE MUSHROOM RAVIOLI | 28

Chanterelle & Oyster Mushrooms, Truffle Cream, Herb Oil

CAPERBERRY CHICKEN PICCATA | 32

Chicken Milanese, Lemon Risotto, Grilled Asparagus

BRAISED SHORT RIB* | 45

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

CHAR-GRILLED FILET MIGNON* | 60

oscar style +15

Meats by Linz, Rosemary-Garlic Whipped Potatoes, Grilled Asparagus Maitre de Butter, Pinotage Jus

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

Summer Squash Gratin

Manchego & Parmesan Cheese

Crispy Brussels Sprouts

Rosemary Garlic Whipped Potatoes

SAUCES | 3

Peri-Peri, Cilantro Jalapeño, Rosemary Aioli,

Peppercorn Sauce, Béarnaise Sauce, Chimichurri