

RAW BAR

SALMON CRUDO* | 32

Caviar, Crème Fraîche, Cilantro
Fried Capers, Yuzu Vinaigrette

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 TARTARE | 24

Marinated Edamame and Cucumber
Avocado, House Potato Chips

OYSTERS ROCKEFELLER | 30

Baked Spinach, Herb Butter
Parmesan Breadcrumb, Lemon

SEAFOOD TOWER* | 165

Salmon Crudo, Jumbo Shrimp
Lobster Tail, Snow Crab Leg
One Dozen Oysters, Mignonette
Cocktail Sauce, Drawn Butter

STARTERS

HAUS FONDUE | 28

Warm Gouda, Yukon Gold Potatoes
Apple, Roasted Brussels Sprouts
Cornichons, Sourdough

YEBO BILTONG | 16

Traditional South African Beef Jerky

HUMMUS | 16

Peri-Peri Oil, Cucumber Herb
Salad, Olives, Garlic-Herb Pita

FRITTURA MISTA | 22

Lightly Breaded Halibut
Calamari, Jumbo Shrimp

BUTTERNUT SQUASH & BEETS | 16

Roasted, Whipped Ricotta
Pistachios, Honey Bush Vinaigrette
add sourdough +5

MUSSELS | 22

White Wine Garlic Cream Sauce
Grilled Baguette

BOBOTIE CRÊPES | 20

Sweet & Savory Ground Beef Curry
Apples, Raisins, Hollandaise

SOSATIES* | 20

Grilled Filet Mignon, Basmati Rice
Sweet Apricot Curry

OSTRICH SLIDERS* | 36

Roasted Tomatoes, Arugula, Aioli

CAVIAR

Baenki 1oz | 96

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

Served with

Crème Fraîche & Truffle Chips

SOUPS & SALADS

WILD MUSHROOM SOUP | 14

Sherry Cream Foam, Truffle Oil
Crispy Shiitake Mushrooms

FRENCH ONION SOUP | 15

Caramelized Onions, Sherry
Gruyere, Golden Pastry Crust

ARUGULA SALAD | 13

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

WINTER SALAD | 16

Mixed Greens, Goat Cheese
Pistachios, Plums, Pomegranate
Maple 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 HALIBUT SANDWICH | 22

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

CRAB CAKE | 28

Mixed Greens, Marinated Capers, Peri-Peri Aioli

BLACKENED SALMON* | 34

Roasted Potatoes, Avocado Crema, Sautéed Kale, Citrus Beurre Blanc

PAN SEARED HALIBUT* | 40

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

LOBSTER LINGUINE* | 45

Sautéed Tomato Cream Sauce, Parmesan Crisp

DOVER SOLE MEUNIERE | 65

Roasted Potato & Spinach, Caperberries *gf

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* | 55

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

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

SIDES

Curry Cauliflower

Toasted Almonds

Crispy Brussels Sprouts

Peri Peri Buttermilk

Three Cheese Orecchiette

Grilled Figs & Whipped Ricotta | 11

Roasted Parmesan Broccolini Rosemary Garlic Whipped Potatoes

House Cut Fries

SAUCES | 3

Peri-Peri, Cilantro Jalapeño, Rosemary Aioli

Peppercorn Sauce, Mint Chimichurri

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