

## CAVIAR

Baenki 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, Vinaigrette

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 | 32

Baked Spinach, Herb Butter  
Parmesan Breadcrumbs, Lemon

JUMBO SHRIMP COCKTAIL | 22

Assorted Cocktail Sauces

SEAFOOD TOWER\* | 165

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

## GARDEN

FRENCH ONION SOUP | 15

Caramelized Onions, Sherry  
Gruyere, Crostini

SEASONAL SOUP | 14

BAKED ARTICHOKE DIP | 22

Spinach, Parmesan, Marinated  
Tomatoes, House Potato Chips

HUMMUS | 16

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

BUTTERNUT SQUASH & BEETS | 16

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

## STARTERS

YEBO BILTONG | 17

Traditional South African Beef Jerky

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 | 20

Sweet & Savory Ground Beef Curry  
Apples, Raisins, Hollandaise

OSTRICH SLIDERS\* | 36

Roasted Tomatoes, Arugula, Aioli

## SALADS

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

HAUS SALAD | 16

Mixed Greens, Goat Cheese, Pistachios  
Pomegranate, Apple Cider 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

### BLACKENED SALMON\* | 34

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

### PAN SEARED SCALLOPS\* | 48

Parmesan & Pea Risotto, Crispy Pancetta, Lemon Beurre Blanc

### HALIBUT\* | 40

Red Butter Curry Sauce, Grilled Broccolini, Coconut Rice

### GRILLED BUTTERFLIED BRANZINO | 56

Asparagus, Coconut Rice, Cilantro-Coconut Chili Sauce

### CHILEAN SEA BASS\* | 44

Sushi Rice, Bok Choy, Miso Beurre Blanc Sauce

### LOBSTER LINGUINE\* | 45

Sautéed Tomato Cream Sauce, Parmesan Crisp

## LAND

### LAMB CHOPS\* | 55

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

### BOLOGNESE TAGLIATELLE | 38

Ostrich & Beef Ragù, Wild Mushroom, Spinach, Parmesan Reggiano

### TRUFFLE MUSHROOM RAVIOLI | 28

Chanterelle & Oyster Mushrooms, Truffle Cream, Herb Oil

### CHICKEN PICCATA | 32

Caper Butter, Lemon Risotto, Grilled Asparagus

### BRAISED SHORT RIB\* | 45

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

### CHAR-GRILLED FILET MIGNON\* | 60

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

*add chimichurri or peppercorn sauce +3, oscar style +15*

### CHAR-GRILLED RIBEYE\* | 95

Meats by Linz 14oz, Dry Rub, Grilled Asparagus, Cipollini Onions

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

## SIDES | 9

Curry Cauliflower

*Toasted Almonds*

Crispy Brussels Sprouts

*Peri Peri Buttermilk*

Three Cheese Orecchiette

Rosemary Garlic Whipped Potatoes

Roasted Parmesan Broccolini

House Cut Fries

Coconut Rice

## SAUCES | 3

Peri-Peri, Cilantro-Coconut Chili Sauce, Rosemary Aioli

Peppercorn Sauce, Mint Chimichurri

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