

CAVIAR

Baenki 1oz | 96

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

Served with
Crème Fraîche & Truffle Chips

RAW BAR

HAMACHI CRUDO* | 28

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 TARTARE | 24

Marinated Edamame and Cucumber
Avocado, House Potato Chips

CHAMPAGNE OYSTERS | 36

Half Dozen, Yuzu Foam
Lemon Zest, Baenki Caviar

JUMBO SHRIMP COCKTAIL | 22

Assorted Cocktail Sauces

SEAFOOD TOWER* | 165

Seasonal 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

PERI PERI HUMMUS | 16

Cucumber Herb Salad Olives
Garlic-Herb Pita

STARTERS

YEBO BILTONG | 17

Traditional South African Beef Jerky

SOSATIES | 20

Grilled Filet Mignon, Basmati Rice
Sweet Apricot Curry

CRAB & ARTICHOKE DIP | 28

Gruyere Cheese, House Potato Chips

FRITTURA MISTA | 22

Lightly Breaded Halibut, Calamari
Prawns, Peri-Peri Aioli

MUSSELS | 22

White Wine Garlic Cream Sauce
Grilled Baguette

BILTONG & BURRATA | 25

Baked Biltong, Peri Peri Chili Crunch

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
Maître 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, Twice Baked Potato

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

Twice Baked Caviar Potato | 100

Coconut Rice

SAUCES | 3

Peri-Peri, Cilantro-Coconut Chili Sauce, Rosemary Aioli
Peppercorn Sauce, Mint Chimichurri