

RAW BAR

HAMACHI CRUDO* | 28
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 TARTARE | 24
Marinated Edamame and Cucumber
Avocado, House Potato Chips

CHAMPAGNE OYSTERS | 36
Half Dozen, Citrus Foam
Lemon Zest, Baenki Caviar

SEAFOOD TOWER* | 165
Assorted Crudo, Jumbo Shrimp
Lobster Tail, Snow Crab Leg
One Dozen Oysters, Mignonette
Cocktail Sauce, Drawn Butter

STARTERS

YEBO BILTONG | 17
Traditional South African Beef Jerky

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

FRITTURA MISTA | 22
Lightly Breaded Halibut
Calamari, Jumbo Shrimp

BILTONG & BURRATA | 25
Baked Biltong, Peri Peri Chili Crunch

CRAB & ARTICHOKE DIP | 28
Gruyere Cheese, House Potato Chips

MUSSELS | 22
White Wine Cream Sauce, 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

SEASONAL SOUP | 14

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

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

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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

AHI TUNA POKE BOWL* | 25
Sushi Rice, Edamame, Radish Avocado, Nori, Ginger, Jalapeño, Ponzu

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

GRILLED BUTTERFLIED BRANZINO | 56
Asparagus, Coconut Rice, Cilantro-Coconut Chili 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* | 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 | 9

Curry Cauliflower
Toasted Almonds

Crispy Brussels Sprouts
Peri Peri Buttermilk

Three Cheese Orecchiette | 12

Rosemary Garlic Whipped Potatoes

Roasted Parmesan Broccolini

House Cut Fries

Coconut Rice

Twice Baked Caviar Potato | 100

SAUCES | 3

Peri-Peri, Cilantro-Coconut Jalapeño, Rosemary Aioli

Peppercorn Sauce, Mint Chimichurri

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