CAVIAR

Baenki 1oz | 110

Osciètre Gros Grain 1oz | 225

Osciètre Gold 1oz | 260

Selection of Blinis or
Truffle Chips, Crème Fraîche
Minced Chives & Shallots

RAW BAR

HAMACHI CRUDO* | 32
Yellow Coconut Curry, Green Mango
Grapefruit, Jalapeño

SPICY AHI TUNA SUSHI ROLL* | 23
Chili Sriracha Sauce, Avocado

SHRIMP TEMPURA SUSHI ROLL | 20
Peri-Peri Aioli, Ginger, Wasabi

AHI TUNA TARTARE* | 25
Marinated Edamame and Cucumber
Avocado, House Potato Chips

JUMBO SHRIMP COCKTAIL | 26
Assorted Cocktail Sauces

GRAND SEAFOOD TOWER* | 195
Baenki Caviar with Accoutrements
Chilled Crab Salad, Jumbo Shrimp
Cocktail, One Dozen Oysters

GARDEN

FRENCH ONION SOUP | 16
Caramelized Onions, Sherry
Gruyère, Crostini

SEASONAL SOUP | 15

MUSHROOM BURRATA | 22
Shiitake, Oyster & Chantrelle
Mushrooms, Fig Jam, Aged Balsamic
Golden Pastry

PERI-PERI HUMMUS | 17
Cucumber & Tomato Salad
Kalamata Olives, Garlic-Herb Pita
+ Crispy Avocado Falafel....12Ⓥ

STARTERS

YEBO BILTONG | 17
Traditional South African Beef Jerky

SOSATIES | 26
Grilled Filet Mignon, Basmati Rice
Sweet Apricot Curry

CRAB & ARTICHOKE DIP | 34
Gruyère Cheese, House Potato Chips

OYSTERS ROCKEFELLER | 30
Creamed Spinach, Herb Butter
Parmesan Breadcrumbs, Lemon Zest

FRITTURA MISTA | 26
Lightly Breaded Halibut, Calamari
Jumbo Shrimp, Peri-Peri Aioli

MUSSELS | 24
White Wine Garlic Cream Sauce
Grilled Sourdough

BOBOTIE CRÊPES | 24
Sweet & Savory Ground Beef Curry
Apples, Raisins, Hollandaise

OSTRICH SLIDERS* | 45
Roasted Tomatoes, Arugula, Horseradish
House Potato Chips, Peri-Peri Buttermilk

SALADS

ARUGULA SALAD | 14
Arugula, Shaved Parmesan
Artichoke, Lemon Vinaigrette

CLASSIC CAESAR SALAD | 16
Spiced Garbanzo Beans
Parmigiano 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, Pear
Roasted Walnuts, Pomegranate Seeds
Maple Vinaigrette

ADDITIONS:
Sautéed Shrimp | 14
Grilled Chicken Breast | 14
Seared Ahi Tuna* | 16
Grilled Salmon* | 16
Baked Seasoned Tofu | 12 Ⓥ

20% automatic gratuity will be added to bills for large parties of 5 or more.
25% gratuity will be added to 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* | 38
Roasted Potatoes, Avocado Crema, Sautéed Kale, Citrus Beurre Blanc

PERI-PERI SHRIMP LINGUINE | 38
Blistered Tomatoes, Spinach, Roasted Garlic Cream Sauce

BAKED LEMON SOLE | 55
Marinated Crab, Potato Croquette, Sautéed Brussels Sprouts
Saffron Beurre Blanc, Baenki Caviar

PAN-SEARED HALIBUT* | 46
South African Red Curry Sauce, Grilled Broccolini, Coconut Rice

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

CHILEAN SEA BASS* | 55
Sushi Rice, Bok Choy, Miso Beurre Blanc

LAND

CAPE TOWN CURRY
Yellow Basmati Rice, Apricot Chutney, Toasted Coconut, Fresh Banana
Braised Chicken.....34 | Vegetables.....28Ⓥ| Baked Tofu.....30Ⓥ

WILD MUSHROOM RAVIOLI | 34
Chanterelle & Oyster Mushrooms, Truffle Cream, Herb Oil

CHICKEN PICCATA | 34
Caper Butter, Lemon Risotto, Grilled Asparagus

LAMB CHOPS | 55
Parsnip Purée, Roasted Root Vegetables, Lingonberry Sauce

BOLOGNESE TAGLIATELLE | 42
Ostrich & Beef Ragù, Wild Mushrooms, Spinach, Parmigiano Reggiano

CHAR-GRILLED FILET MIGNON* | 62
Meats by Linz Filet, Rosemary Whipped Potatoes, Wild Mushroom
Madeira–Porcini Jus
Add Périgueux Sauce & Shaved Black Truffle | MKT

BRAAI-FIRED PORK RIBS | 45
Slow-Cooked Ribs, Braai-Spiced, Smoky Peri-Peri, Cape Coleslaw
Char-Glazed Sweet Potato

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

SIDES | 10

Curry Cauliflower
Toasted Almonds

Smoked Gouda Mac & Cheese | 14

Roasted Parmesan Broccolini

Oyster & Shiitake Mushrooms

Crispy Brussels Sprouts Ⓥ
Peri-Peri Buttermilk

Rosemary Whipped Potatoes

House Cut Fries

Peri-Peri Honey Sweet Potato
Goat Cheese Crumbles

SAUCES | 4

Peri-Peri
Chimichurri
Madeira-Porcini Jus
Rosemary Aioli
Peppercorn
Cilantro-Coconut Chili

D

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS