RAW BAR

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

JUMBO SHRIMP COCKTAIL | 26
Assorted Cocktail Sauces

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

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

STARTERS

YEBO BILTONG | 17
Traditional South African Beef Jerky

HUMMUS | 17
Peri-Peri Oil, Cucumber & Tomato
Salad, Olives, Garlic-Herb Pita
+ Crispy Avocado Falafel | 12 Ⓥ

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

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

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

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

MUSSELS | 24
White Wine & Cream Sauce
Grilled Sourdough

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

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

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

CAVIAR

Baenki 1oz | 110

Osciètre Gros Grain 1oz | 225

Osciètre Gold 1oz | 260

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

SOUPS & SALADS

SEASONAL SOUP | 15

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

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

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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

HAUS TACOS
Mango-Pineapple Salsa, Peri-Peri Aioli, Flour Tortillas, Coconut Rice
Blackened King Klip.....32 | Sautéed Shrimp.....32 | Cauliflower.....28Ⓥ

AHI TUNA POKE BOWL* | 28
Sushi Rice, Edamame, Radish Avocado, Nori, Ginger, Jalapeño, Ponzu

CRAB CAKE | 40
Mixed Greens, Marinated Capers, Peri-Peri Aioli

BLACKENED SALMON* | 38
Roasted Potatoes, Avocado Crema, Sautéed Kale, Citrus Beurre Blanc

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

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

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

LAND

YEBO SMASHBURGER* | 28
Angus Beef Double Patty, American Cheese, Special Sauce
Shredded Lettuce, Sliced Pickles, Brioche Bun, House Fries

CHICKEN PAILLARD | 28
Arugula Salad, Kalamata Olives, Shaved Parmesan, Tomatoes
Basil Oil, South African Shiraz Balsamic

PERI-PERI CHICKEN FRITES | 24
Spicy Peri-Peri Sauce, House Fries, Mixed Greens

STEAK FRITES* | 38
Hanger Steak, Herb Butter, House Fries, Mixed Greens

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

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

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, Cilantro-Coconut Jalapeño, Rosemary Aioli

Peppercorn Sauce, Mint Chimichurri

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