

## **KENNETH NGUBANE EXECUTIVE CHEF AT THE INTERCONTINENTAL O.R TAMBO**

Chef Kenny brings an innovative energy to the dining experience at Quills restaurant. Being an award-winning chef, with over 30 years of culinary experience from around the world, Kenneth is known for dazzling our guests with his truly South African culinary delights.

He always imagined that he would be an architect, but after completing matric he worked at a Johannesburg hotel over the Christmas holidays and fell in love with the art of cooking, he was fascinated with the chefs' creations and that is when he knew that he wanted to be a chef.

Kenny always goes the extra mile having trained chefs within the hospitality Industry - including SA's award winning MasterChef Benny Masekwameng and judged SA Chefs Association competitions.


Chef Kenny also welcomes off the menu requests and will endeavour to create a special, tasty dish just for you.

Thank you for joining us and enjoy your meal!

### *Please Note:*

*We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies, please ask the kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu*

# STARTER

<b>Quills Deconstructed Caesar Salad</b>    	220
Cos lettuce, bacon, anchovies, croutons and Grana Padano served with a fried quail egg and a Caesar dressing	
<b>Crocodile Carpaccio</b> 	180
Pickled melon, black pepper topped with a fresh salsa and avocado oil	
<b>Scallops</b>   	350
Sautéed scallops with chilli sorghum popcorn, grilled herbed corn and sweetcorn puree finished with a salsa, caviar and lemon pepper pearls	
<b>Roasted Pumpkin Salad</b>   	170
Cinnamon roasted pumpkin, pumpkin seeds, pumpkin puree, sautéed lentils with buckwheat, pickled baby marrow ribbons and radish, topped with balsamic pearls	
<b>Quills Green</b>  	180
Avocado, grilled broccoli, asparagus, cucamelon, fried green tomato, pickled cucumber, spinach, roasted Brussel sprouts and chia seeds served with a herb vinaigrette	
<b>Springbok Carpaccio</b>  	190
Pickled butternut, roasted butternut seeds, poached asparagus, quail egg yolk	
<b>Madora</b>  	185
Tomato concasse cooked with garlic and white wine, topped with a madora arancini	
<b>Sweet Breads and Beetroot Salad</b>  	185
Pan seared sweet breads and beetroot textures served with a brandy vinaigrette	

Patrons with food allergies are encouraged to notify management for additional information and dietary requirements, as some ingredients may cause allergic reactions

# ENTREÉS

<b>Peri-Peri Chicken Livers</b>		180
Peri-peri livers finished in a tomato and chilli concasse served with ujeqe		
<b>Wild Mushroom Risotto</b>	  	200
Assorted mushrooms cooked in a creamy truffle risotto topped with dried mushroom		
<b>Open Oxtail Lasagne</b>	   	300
Braised and shredded oxtail, sautéed in oxtail jus, layered in lasagne sheets with parmesan shavings and basil		
<b>Wild Mushroom Alfredo</b>	    	350
Parma ham, sautéed wild mushrooms in a creamy Alfredo sauce finished off with truffle zest and Grana Padano		
<b>Quills Pasta Alla Norma with Grilled Chicken</b>	  	250
Herbed grilled chicken breast and aubergine tossed in a rich spicy tomato sauce, finished with deep fried capers and Grana Padano		
<b>Duck</b>	 	360
Confit duck leg served with heirloom tomato and millet salad with a citrus dressing		
<b>Soup</b>		120
Soup du Jour served with garlic crouton		
<b>Ox Soup</b>		160
Beef broth, salsa, chopped chilli, beef chunks		


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# MAINS

- Signature Quills Grill**  480  
Grilled Venison loin, cocktail boerewors, ox liver and lamb rib, served with pap, chakalaka and a Sheba sauce
- Seabass**  380  
Broccoli puree, warm tabbouleh salad, tomato and olive chutney, grilled broccoli
- Quills Prawn Curry**   320  
Masala spiced prawns infused in a creamy tomato curry sauce, accompanied with steamed basmati rice and traditional condiments
- Cauliflower Chickpea and Tofu Curry**   200  
Cooked in a coconut and tomato curry sauce, accompanied with steamed basmati rice and traditional condiments
- Medley of Seafood Risotto**    380  
Seafood cooked in a rich white wine creamy tomato sauce served on risotto, topped with lemon and dill gremolata
- Spinach Mushroom and Ricotta Tortellini**  200  
Vegan cheese, forest mushrooms and spinach stuffed tortellini served on a spicy Sheba, topped with almond powder and spinach crisps
- Biltong and Pistachio Crusted Ostrich Loin**    420  
Venison loin crusted in biltong and pistachio nuts, served with deep fried polenta, roasted baby beetroot and parsnip puree
- Duo of Pork**   380  
Pork belly with a teriyaki marinade, accompanied with a braised pulled pork samp topped with crackling
- Golden Brown, Succulent Chicken**  380  
Lime and herbed roasted chicken lollipop accompanied with a homemade chicken sausage finished with a butternut puree, baby spinach and Moroccan couscous
- Grilled Tiger Prawns**   400  
Served with either lemon butter, garlic butter or peri-peri sauce

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## SIDES

Wilted Spinach	60
Chakalaka	60
Steamed Vegetables	60
Sautéed Mushrooms	65
Roasted Butternut	60
Herbed Mashed Potatoes 	65
Fries	60
Sweet Potato Fries	60
Potato Wedges	60
Pap / Uphuthu	60
Onion Rings	55













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# SIDES

## SAUCES

Green peppercorn jus	40
Red wine jus	40
Béarnaise sauce  	40
Sheba sauce	40
Peri-peri sauce	40
Mushroom sauce 	40

# DESSERT

- Vegan Mango and Coconut Crème Brûlée**   130  
Mango textures, coconut shavings, moringa biscuit
- Date Pudding**    130  
A hot sticky moist date pudding served with vanilla ice cream, topped with a brandy snap, served with a butterscotch sauce
- Chef's Selection**     220  
A tale told by the chef
- Isithebe**   310  
Klein River Gruyere, Simonsberg traditional cream cheese, Swissland Brie, Cremalat Gorgonzola, confit grapes, berry leather, and sesame seed crackers
- Orange Chocolate Brownies**     160  
Warm orange chocolate brownies with a citrus gel, pliable chocolate and hazelnut candy warm citrus salad served with an orange liqueur hot chocolate
- Pear Tart**   150  
Red wine poached pear with a biscuit tart base, cinnamon and pear ice cream, lemon smoked meringue and lemon pearls