



Appetizers

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| Panko Crumbed Buffalo Mozzarella (V) Charred globe artichoke, oven blushed tomatoes with a pea and mint pesto | 75 |
| Beef Carpaccio Truffle oil, sherry vinegar, red onions, beetroot shoots and shaved pecorino | 105 |
| Harissa Rubbed Falklands Calamari Green olive, caper, pepper and tomato salsa drizzled with saffron aioli | 98 |
| Sous Vide Pork Belly Wholegrain mustard, mayonnaise, walnuts and a micro herb salad | 80 |

Soups

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| Roasted Red Pepper and Tomato Soup Olive tapenade and grilled focaccia | 60 |
| Thai Chicken Soup Sautéed wild mushroom and baby corn | 75 |

Salads

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| Dukkah Rubbed Roast Chicken Salad Pomegranate, almond, tomato and bulgar wheat dressed in honey and cinnamon | 80 |
| Scottish Salmon and Avocado Mélange of lettuce, capers and freshly squeezed lemon | 145 |
| Mixed Greens and Warm Goat Cheese Fine beans, walnuts, garlic chips, cranberries and walnut oil | 98 |

Mains

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| Lamb Masala Onion bhaji, roti, sambals, mango achar cardamom and cinnamon scented rice | 145 |
| Braised Springbok Shank in Clove and Merlot Mashed potato and confit root vegetables | 150 |
| Pan Roast Sea Bass Crushed potatoes, baby spinach, lemon, tarragon and sweet peas | 180 |
| Loch Duarte Scottish Salmon Sautéed bok choy, lime, chili and steamed rice | 220 |
| Indian Paneer, Egg plant and Peas (v) Onion bhaji, roti, sambals, mango achar cardamom and cinnamon scented rice | 110 |
| Pasta Linguine; Fettuccini; Penne (v) | |
| Sauce Tomato, olive, courgette and ricotta | 70 |
| Sauce Baby spinach, wild mushroom, lemon, parsley and crème fraiche | 105 |

Flame Grilled

Choose a potted side and a sauce to accompany your flame grilled meal

South African Aged Super Beef

Our aged grain fed super beef will guarantee you a consistently spectacular result. Our rump steaks are wet aged for a minimum of 21 days. The prime rib is dry aged on the block for a minimum of 28 days which imparts nutty flavours into this beautifully marbled steak on the bone.

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| Cuts: | 140 165 |
| Rump 300g 400g | 220 |
| Dry aged prime rib 500g | 195 |
| Beef fillet 250g | 105 |
| Brisket burger 200g | |

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| Grilled Free Range Chicken | 125 |
| A choice of either lemon and coriander or chilli and thyme | |

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| Grilled and Glazed Smoked Pork Ribs | 220 |
| Finished with a soya honey glaze | |

Seafood

All served with a potted side and a sauce of your choice

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| Grilled tiger prawns | 250 |
| Tiger prawns, steamed mussels, calamari | 320 |
| Mussels in white wine, shallot and parsley | 175 |

Potted Sides

30

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| French fries |
| Potato puree |
| Herbed dauphinois |
| Wilted English spinach |
| Steamed greens |
| Sauteed mixed mushrooms |
| Roasted Mediterranean vegetables in olive oil |
| Side Greek salad |
| Steamed scented rice |

Sauces / Jus / Butters

25

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| Brown light natural chicken jus |
| Cabernet reduction |
| Béarnaise |
| Lemon and parsley butter |
| Peri Peri |
| Fresh garlic |
| Herb shallot butter |

Desserts

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| Hot Chocolate Fondant Vanilla bean ice cream | 65 |
| Sticky Toffee Pudding Crème anglaise and a pecan nut tuille | 45 |
| Pear Strudel Walnut mascarpone and sultanas in armagnac | 50 |
| Sorbet Please enquire with your waiter | 25 |
| Cheese board Local and imported cheeses, fig chutney, preserves and dressed lettuce | 150 |