

Starters

FRESHLY SHUCKED OYSTERS

Medium

R15

Large

R19

FRESH MUSSELS

R50

Steamed in classic French flair or delicately infused Asian spices

GRILLED LEMON SPICED BABY CALAMARI

R55

With watercress salad and grilled peppers

GRILLED QUEEN PRAWNS AND CHICKEN VIETNAMESE SALAD

R60

With sweet chilli dressing

BEEF CARPACCIO

R50

Served with sweet potato aioli salad and rocket

SOUP OF THE DAY

R39

CHICKEN LIVER

R45

Flambéed with sherry and served with a French baguette

PUY LENTIL SALAD ✓

R35

Served with aubergine caviar and pak choi

PERFECT MIXED BABY LEAF SALAD ✓

R38

With cocktail tomatoes, cucumber, onions and raspberry–thyme vinaigrette

HERB-CRUSTED GOATS' FETA AND ASPARAGUS SALAD

R58

With confit cherry tomatoes with balsamic reduction

1800° HOUSE SALAD

R60

Baby lettuce dressed with tantalising Roquefort dressing, shaved beef biltong and quail eggs

CAESAR SALAD

R45

Served with bacon, Parmesan, croutons and anchovy dressing

Seafood

NORWEGIAN SALMON

R120

Fresh Norwegian salmon, lightly spiced with a creamy fennel mash and a classic béarnaise sauce

GRILLED SOLE

R100

Served with crushed Parmesan potatoes and a mussel and saffron velouté

LINE FISH OF THE DAY

R97

Chef's choice prepared according to catch

Shellfish

CRAYFISH

SQ

LANGOUSTINES

SQ

KING PRAWNS

SQ

With garlic butter, lemon beurre blanc or fresh chilli sauce and fragrant or plain rice

Main Courses

1800° SIGNATURE STEAK WITH YOUR CHOICE OF THREE IMPORTED SALTS

VEAL CUTLET	250g	R155
BEEF SIRLOIN	200g	R105
	400g	R135
BEEF FILLET	200g	R110
PRIME BEEF RIB	300g	R135
BEEF RUMP	300g	R110
DOUBLE CUT LAMB STEAK	280g	R110

All steaks are served with your choice of one of our sauces from around the world as well as one side order.

SAUCES

Argentinian – Chimichurri Sauce • **Indonesian** - Coffee Sauce • **Spanish** – Madeira Sauce
Peruvian – Anticuchos Sauce • **Madagascan** – Peppercorn Sauce • **Italian** – Mushroom And Herb
French – Béarnaise • **Belgian** – Red Wine Jus • **English** – Horseradish Gravy • **USA** – Delmonico

SALTS

Aleppo Chile Pepper Salt • Danish Viking Smoked Salt • Dark Pink Himalayan Fine Salt • Fennel Thyme Salt
Hawaiian True Kona Deep Water Sea Salt • Japanese Nazuna Sea Salt • Pink Himalayan Salt Rocks
Porcini Salt • Sagemary Salt • Savoury Syrah Salt • Smoked Paprika Salt • Sumac Pepper Salt
White Himalayan Salt Rocks • Sel Gris With Seaweed • Sicilian Sea Salt

SIDE ORDERS

Baked potato, creamed onion mash, blue cheese croquettes, French fries, sautéed potatoes, garlic mash or potato gratin.

STEAMED GREEN VEGETABLES	R16
STEAMED MIXED VEGETABLES	R16
GREEN SIDE SALAD	R16

Meat, Poultry and Vegetarian

DHUKKA-SPICED OSTRICH FAN FILLET	R110
Served with confit sweet potato fondant and merlot-rosemary jus	
SLOW-BRAISED BEEF SHIN	R95
Lightly flavoured with Szechuan pepper, served with green onion mash and spinach	
IMPALA VENISON LOIN	R120
Marinated in chermoula spice rub and served with kumquat chutney and lentil ragout	
LAMB SHOULDER	R110
Slow-braised in soft Moroccan spices and served on potato mash with mint-pistachio pesto	
TWICE-COOKED DUCK	R105
Duo of confit duck leg and pan-fried duck breast, served with vegetable stew timbale and orange dressing	
VEGETABLE STIFADO	R70
With mint gremolata dressing and savoury cous cous salad	
ROASTED CHICKEN SUPREME	R80
Roasted free range chicken breast, served with truffle-scented scalloped potatoes and finished with a porcini mushroom velouté	