

indo-chine

R E S T A U R A N T

SALADS

PORK BELLY 160
tempura prawn, misoyaki, corn, nori, pickled daikon,
barley & corn

TUNA TATAKI 160
activated charcoal, green jalapeno, pickled shallots,
fermented garlic

GRILLED OCTOPUS 160
crispy salted beef, smoked eggplant, chili eggplant
tartare, caramelized garlic & onions, palm sugar dressing

TEXTURES OF CAULIFLOWER 140
roasted, smoked & panna cotta, sultanas, pomegranate,
chick pea, tamarind ginger chutney

SOUPS

LAKSA OF BEEF BRISKET 155
langoustine dumplings, homemade curried noodles,
cured egg, pickled mustard greens

CHICKEN, COCONUT & LIME SOUP 140
sous vide chicken, basil seeds, enoki mushrooms,
galangal jellies

TOM YAM GOONG 155
local fish, squid pasta, prawn, salted pork relish
lime, basil

GRILLED

STICKY BEEF SHORT RIB 255
spinach hummus, pancake, pickled red onion,
hanged yogurt

KAROO LAMB CUTLETS 315
black garlic puree, falafel, fritter, tomato bean sambal

KOREAN FREE RANGE CHICKEN 285
Barbique sauce, galangal, bing bread, kimchi

GRILLED LINE FISH 300
galangal & ginger salad, caramelized onions

250G FREE RANGE BEEF RIB EYE 300
chimichurri, wasabi ponzu sauce, hand cut chips,
wasabi & lime aioli



CURRIES

VINDALOO OF LOCAL SEAFOOD	410	THAI GREEN CURRY	225
langoustine, mussels, prawns, squid, linefish, bombay potato, apple, celery, cardamom dressing		asian mushrooms, lotus root, water chestnut & puree, purple basil, eggplant, green peppercorn relish	
BEEF RENDANG	300	LAMB ROGAN JOSH	315
brisket, lemongrass, coconut & cinnamon curry, pickled tapioca, cucumber salad, coconut rice, raita		lamb shoulder, pickled shallots, cashew & spring onion chutney, saffron rice	

SIDES

EDAMAME & SHITAKE POT STICKER	75	CRUNCHY MUSSEL OMELETTE	70
ginger, soy dressing, spring onion, cashew nut		bean sprouts, coriander, green chili dressing	
HOME MADE SPRINGROLLS	70	EGG FRIED RICE	80
beans, vegetables, spring onion, nuoc chum dressing		jasmine rice, dried shrimps, spring onion, coriander	
THAI BEEF SALAD	90	SOM THAM	90
cured beef, textures of cucumber, basil, mint coriander, herb & coconut dressing		green mango, green beans, tomato, chili, coriander basil, squid dressing	

DESSERTS

MATCHA GREEN TEA & CHOCOLATE	125	PEAR AND TONKA BEAN	125
kombucha compressed apple, jasmine meringue, chocolate crumble, yuzu sorbet		chai granola, tonka bean panna cotta, burnt pear, salted caramel, calamansi sorbet, honey comb	
SZECHUAN CHOCOLATE & BERRIES	125	PINEAPPLE AND PASSION FRUIT	125
white chocolate szechuan sorbet, strawberry crisp, meringue, chocolate marquise, berry gel		posset, roast pineapple jelly, short bread	
SELECTION OF CHEESE	165		
South African cheese, preserves, crackers, honey nuts			

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION
PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

