



Contemporary pacific rim cuisine

SEA

- SOFT SHELL CRAB, PICKLED MANGO GEL, ASIAN ROOTS 95
- CHILLI SALT SQUID, SESAME MAYO, GREEN CHILLI Caramel 70
- FIRE CRACKER CRAYFISH, WAKAME SEAWEED, BEETROOT KIMCHI, YAKANIKU 85
- PAN FRIED SCALLOP, EDAMAME PUREE, RED PEPPER Caramel, BACON CRISP 85
- SEARED CHILLI SALMON, LIME, PICKLED GINGER, SHALLOTS, HOUSE PONZU 85
- TUNA TATAKI TACO, PICKLED DAIKON, SOY, GREEN CHILLI, YELLOW MISO AIOLI 85
- GRILLED KINGKLIP, MISO, MIRIN, SAKE, CORIANDER AND CHIVES 80
- BABY SHRIMP TEMPURA, RED PEPPER Caramel, GARLIC TRUFFLE AIOLI 75
- CHILLED WEST COAST MUSSELS, NAM JIM, WATER CHESTNUTS, FENNEL ROOT 70
- KOREAN SPICED CHARCOAL GRILLED PRAWNS, LIME, SESAME PUREE 85
- YELLOWTAIL SASHIMI, JALAPENO, GARLIC, GINGER, YUZU AND SOY GEL 80

LAND

- PORK BELLY CHASU, 5 SPICE POTATO CREAM, CHAR GRILLED ONION 80
- 48HR BEEF SHORT RIB, 3 CUP SAUCE, POTATO DUMPLING, CRISPY BACON 80
- CRISPY HOT WINGS, SRIRACHA, MAPLE AND SOY, ROASTED CRUSHED NUTS 75
- TOBIKO BEEF, FRIED QUAILS EGG, ANCHOVY AIOLI, EDAMAME, BEETROOT KIMCHI 85
- GOCHUJANG SPICED GRILLED LAMB CUTLETS, CORN AND CORIANDER FRITTER 80
- PULLED DUCK GYOZA, LIME LEAF, MISO, STAR ANISE, GARLIC SOY JUS 80
- CRISPY PORK AND QUAILS EGG SAN CHOY BAU, CHINESE MUSTARD, ROASTED NUTS 75
- TOKYO BEEF SLIDER, TOASTED BRIOCHE, CAVIAR, KING OYSTER CREAM, NORI 80
- CHAR GRILLED BABY BACK RIBS, KOREAN 5 SPICE BBQ SAUCE, TOASTED SESAME 80
- MISO AND CHILLI ROASTED QUAIL CROQUETTES, MANDARIN AND GINGER SYRUP 75
- MUMBAI CHILLI BEEF, SOY, CARDAMOM AND GINGER SYRUP, TOASTED COCONUT 75
- GRILLED CHICKEN YAKITORI, PEAR AND CARDAMOM JELLY, BURNT PINEAPPLE 75

EARTH

- HOT AND SOUR COCONUT CREAM RISOTTO, GREEN CHILLI Caramel 75
- VIETNAMESE RICE NOODLE BOWL, MINT, CORIANDER, GREEN CHILLI AND LIME 65
- DUCK FAT FRIES, TRUFFLE SALT, BULLS EYE MAYO, NORI DUST 65
- FLAME GRILLED EDAMAME BEANS, YUZU BUTTER, MALDON SALT 65
- SPINACH AND PAK CHOI OHITASHI, TOASTED SESAME, CRUSHED PEANUTS 55
- DEEP FRIED MILK, RED PEPPER Caramel, PONZU GEL 65
- PAN FRIED SHIITAKE, KING OYSTER, NORI AND GRUYERE CREAM, TOAST 70
- AUBERGINE TEMPURA, GREEK YOGHURT, HONEY, PISTACHIO DUST 65
- PING PONG TOMATO AND GRILLED TOFU BOWL, BASIL, MINT, LIME 60
- FUJI APPLE SLAW, JAPANESE SESAME AND GREEN CHILLI MAYO, NUTS 60

POKÉ BOWLS

- TUNA, SOY, SESAME, MISO AIOLI, TOGARASHI DUSTING 80
- SALMON, GREEN CHILLI, LIME, HOUSE PONZU 85
- BEEF TATAKI, SRIRACHA, ROASTED SESAME CREAM 80

HAPPY ENDINGS

- CEREAL MILK ICE CREAM, MISO Caramel, BANANA GEL, BLACK SESAME SNAP 65
- TONKA BEAN CHOCOLATE CREMEUX, WHITE CHOCOLATE SOIL, CITRUS TEXTURES 65
- DOUBLE THICK PEANUT BUTTER SHAKE, TOASTED PEANUTS, 70% CHOC SOIL 65
- SPRING FRUITS, PINEAPPLE AND LIME GRANITA, PASSION FRUIT JELLIES 65
- ARTISAN CHEESE PLATE, FIG PRESERVE, HOUSE TOASTED CIABATTA 95
- KYOTO COFFEE, IRISH WHISKEY, WHIPPED COCONUT CREAM, CHOC TRUFFLE 75

YUM CHA DINING EXPERIENCE ANY 5 DISHES FOR R300 PER HEAD

PLEASE BE ADVISED THAT THIS IS NOT A SHARING OPTION