

indochine

R E S T A U R A N T

APPETIZERS

GRILLED OCTOPUS	160	PORK BELLY	160
crispy salted beef, smoked eggplant, chili eggplant, tartare, caramelized garlic & onions, palm sugar dressing		tempura prawn, misoyaki, nori, pickled daikon, barley & corn	
LAKSA OF CURED BEEF	155	TOM YAM GOONG	155
langoustine dumplings, curried noodles, cured egg yolk		local line fish, squid, prawn, salted pork relish lime, basil	

MAINS

250G FREE RANGE BEEF RIB EYE	300	RED CURRY OF PRAWNS	315
chimichurri, wasabi ponzu sauce, hand cut chips, wasabi & lime aioli		linefish dumplings, pumpkin seed pesto, pickled red cabbage, red curry cracker	
BEEF RENDANG	300	VINDALOO OF LOCAL SEAFOOD	410
brisket, lemongrass, coconut & cinnamon curry, pickled tapioca, cucumber salad, coconut rice, raita		langoustine, prawns, squid, line fish, bombay potato, shaved coconut, apple, celery, cardamom dressing	
KAROO LAMB CUTLETS	315	GRILLED LINE FISH	300
black garlic puree, falafel, fritter, tomato bean sambal		galangal & ginger salad, caramelized onions & green chili relish	

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	
SELECTION OF CHEESE	165		
South African cheeses, preserves, crackers, honey nuts			



SIGNATURE SELECTION | R755

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Virgil Kahn, Head Chef at Indochine, crafts dishes inspired by Asia where flavours come alive. With his signature South African twist, the Asian-influenced cuisine is delicate with explosions of taste, delivered as an evocative all-sensory dining experience where beauty and balance shine. Savour every moment of exquisitely balanced cuisine with our *Signature Selection*. Each featured dish has been hand selected by Chef Kahn and incorporates the finest local ingredients including zesty Asian herbs from our Estate greenhouse.

HOMEMADE SOY BEAN CURD

ponzu jellies, white sesame dressing, edamame beans, broad bean shoots

BROCCOLI

broccoli pesto, green curry dressing, toasted coconut, coconut gel, soy bean

TUNA TARTARE

tosazu dressing lumpfish roe, squid ink melba toast

CURED LINEFISH

nitsume dressing, grapes, furikaki, eggplant fries

WEST COAST OYSTER

kimchi, compressed apples, bone marrow fritters, water chestnut

SORBET

CHIA CHOW AND BLACK BEAN LINEFISH

sunchoke miso puree, pickles, tempura duine spinach

RED CURRY OF CONFIT DUCK LEG

rumbutan, turmeric pickled turnips

SMOKED VENISON

tamarind, choy sum, squash puree

MANDARIN AND QUINCE

cheese cake, quince ice cream, lemon grass namaleka

Signature Selection strongly recommended per table

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

