

KENNETH NGUBANE EXECUTIVE CHEF AT THE INTERCONTINENTAL O.R TAMBO

Chef Kenny brings an innovative energy to the dining experience at Quills restaurant. Being an award-winning chef, with over 30 years of culinary experience from around the world, Kenneth is known for dazzling our guests with his truly South African culinary delights.

He always imagined that he would be an architect, but after completing matric he worked at a Johannesburg hotel over the Christmas holidays and fell in love with the art of cooking, he was fascinated with the chefs' creations and that is when he knew that he wanted to be a chef.

Kenny always goes the extra mile having trained chefs within the hospitality Industry - including SA's award winning MasterChef Benny Masekwameng and judged SA Chefs Association competitions.

Chef Kenny also welcomes off the menu requests and will endeavour to create a special, tasty dish just for you.



Thank you for joining us and enjoy your meal!

Please Note:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu

APPETIZERS

SALADS







- Beetroot Salad**  175
Baby beetroot / goat cheese puree / candied walnut crumble / baby leaf / citrus blossoms / balsamic pearls / citrus dressing
- Inhloko**  200
Ox's head / beetroot jelly / garlic mayo / spinach crisps
- Umhlaba** 200
Scallop / hummus / mushroom soil / heirloom carrots / cucumber ribbons / olive oil / caviar / herb aioli

STARTER












- Soup Du Jour**   110
Served with a crouton
- Crocodile Carpaccio**  185
Salsa jelly/Cajun mayo/tomato chips/cucamelon
- Apple Smoked Salmon Gravlax**   195
Avocado-mousse / spring onion cream cheese / baby apple crisp / ice flower

Patrons with food allergies are encouraged to notify management for additional information and dietary requirements, as some ingredients may cause allergic reactions for those with food allergies.

ENTREÉS









Peri-Peri Chicken Livers  	160
Grilled peri peri livers finished in a tomato and chilli concasse / Ujeqe	
Amadumbe (taro or dasheen) Risotto 	160
Amadumbe / parmesan / coconut cream	
Quills Seafood Bouillabaisse  	300
Oyster flower / dill / capers / lemon crouton	
Duck & Mushroom Millet 	300
Mushroom / duck / garlic flower / parmesan shavings / millet / truffle dust	

MAINS

Grilled Venison Loin  	350
Beetroot puree / polenta tart / baby bok-choy tossed with sesame oil / red wine jus / citrus infused dukkha mix	
Butter Chicken Curry 	180
Basmati / poppadum / coriander shoots / traditional condiments	
Trio of Lamb   	450
cutlet / pulled neck arancini / lamb loin / peas / carrot puree / rosemary jus / pea shoots	
Seabass  	400
Oyster cream / carrot lasagna / tender stream broccoli / oyster flowers	
Quills Steak on the Bone   	600
Potato au-gratin / baby veg / thyme jus / slow roasted baby onions	

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MAINS (CONTINUED)

Port Roasted Pork Belly	    	275
Pork belly / pork tortellini / braised cabbage / port & pork jus / peanut gremolata		
Gnocchi All'arrabbiata	  	200
Basil / ricotta cheese / truffle zest / basil shoots		

SIDES

Wilted spinach		50
Chakalaka		50
Steamed Vegetables		50
Sautéed Mushrooms		60
Herbed Mashed Potatoes		50
Fries		50
Sweet Potato Fries		50
Potato Wedges		50
Pap / Uphuthu		45
Onion Rings	 	50

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SIDES

SAUCES

Red wine jus		35
Béarnaise sauce		35
Sheba sauce		35
Peri-peri sauce		35
Mushroom sauce		35
Creamy Green peppercorn		35
Creamy Lemon Butter		

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DESSERT

Rhubarb Brulee	 	
Rhubarb candy / cream brulee / blackberry and gin jelly / coral lace tuile		
Chocolate Surprise	   	
Chocolate dome encapsulating a rich chocolate mousse cake, finished with orange and pistachio sand, paired with a smoked brandy hot chocolate sauce		
Vegan Pumpkin Panna Cotta		
Pumpkin infused panna cotta / vegan five spice shortbread / mango pearls / pumpkin candy / mango sorbet		
Quills Banana Split	  	
Salted caramel ice cream / banana marshmallow / pliable chocolate ganache / peanut brittle / bananas crème		
Cheese board	  	
A selection of South African cheeses served with roasted nuts, salted biscuits and fruit preserve		

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