

Welcome to Signature Restaurant,  
The Spiritual Home of



EST. 1824




*The*

**MACALLAN**<sup>®</sup>

HIGHLAND SINGLE MALT  
SCOTCH WHISKY

*Morningside*

# Celebrating Life

 @Signature\_Rest  
 Signature\_Restaurant  
 Signature Restaurant Sandton

# Sushi

- Fashion sandwich (4 pieces)*
- 185 Tuna, avocado and mayo
  - 185 Chicken, avocado and mayo
  - 185 Salmon, avocado and cream cheese
  - 185 Prawn, avocado and mayo
  - 195 Salmon, avocado and mayo

- California roll (4 pieces)*
- 165 Apple, cream cheese, red pepper and avocado
  - 175 Spicy tuna and avocado
  - 175 Prawn and avocado
  - 175 Salmon and avocado

- Sashimi (4 pieces)*
- 175 Tuna
  - 195 Seared tuna
  - 195 Salmon

- Nigiri (2 pieces)*
- 165 Inar - bean curd
  - 165 Tuna
  - 175 Prawn
  - 175 Eel
  - 175 Salmon caviar
  - 185 Salmon

- Maki (4 pieces)*
- 165 Avocado
  - 185 Tuna
  - 185 Salmon
  - 185 Big roll - futo

- Temaki - hand roll*
- 170 Vegetarian
  - 185 Prawn
  - 185 Spicy tuna spring onion
  - 185 Salmon

- Egypt - hand roll*
- 195 Salmon pyramid, avocado and caviar

- Crazy veggy*
- 185 Brinjals, peppers, celery, sprouts and peanuts rolled with cucumber and sesame seed dressing

- Tibet - hand roll*
- 185 Cucumber, avocado and pickled radish

- Triple layer*
- 185 Rice, mayo, smoked salmon and caviar

- Sashimi salad*
- 195 Assorted sashimi on a bed of asian greens and rocket

- Salmon roses*
- 205 Salmon sashimi, mayo and caviar
  - 215 Salmon sashimi, avo, mayo and caviar



# Triple layer rainbow roll

**410** *Combo platter*

California roll - 6 pieces  
Maki - 2 pieces  
Rainbow - 2 pieces  
Sashimi - 2 pieces  
.....

**495** *Assorted platter*

Sashimi - 6 pieces  
Nigiri - 4 pieces  
California roll - 2 pieces  
Maki - 4 pieces  
.....

**495** *Salmon platter*

Salmon temaki - 2 pieces  
Fashion sandwich - 2 pieces  
California roll - 2 pieces  
Maki - 2 pieces  
Nigiri - 2 pieces

**535** *Signature platter*

Rainbow - 2 pieces  
Maki - 2 pieces  
Salmon roses - 2 pieces  
Nigiri - 4 pieces  
Sashimi - 2 pieces  
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**735** *Royal platter*

Prawn assortment - 1 piece tempura,  
1 piece sashimi, 1 piece grilled  
Nigiri – 2 pieces salmon, 1 piece tuna  
Sashimi – 3 pieces salmon, 3 pieces tuna, 3 pieces  
seared salmon  
California rolls – 3 pieces salmon cream cheese, 3  
pieces spring roll, 3 pieces torched rainbow



# Salads and Soup

- 185 *Roasted tomato and pepper soup*  
Oven roasted tomatoes blended with peppers, served with garlic croutons and a sour cream swirl  
.....
- 185 *Roasted pumpkin and red onion soup*  
Pumpkin soup infused with thai flavours, coriander and a hint of cream  
.....
- 190 *Chicken soup*  
Slow braised chicken broth infused with mediterranean herbs and finished with cream  
.....
- 245 *Bouillabaisse soup*  
Traditional seafood soup with fresh line fish and shellfish in a tomato and saffron broth served with rouille and homemade bread  
.....
- 190 *Spicy chicken liver salad*  
Pan fried livers marinated in peri-peri, cucumber; black olives, mixed greens and vine tomatoes dressed with lime vinaigrette  
.....
- 215 *Pear salad*  
Grilled pear slices served with rocket leaves dressed in verjuice vinaigrette, pomegranate, and cremezola cheese  
.....
- 215 *Signature salad*  
A meticulous mix of baby lettuce, pickled onions, burnt cherry tomatoes, cubed avos and camembert cheese topped with walnuts and finished off with white wine vinaigrette  
.....
- 225 *Signature greek salad*  
Baby asian greens, tomatoes, onion, danish feta, avocado and pine nuts dressed with basil pesto vinaigrette  
.....
- 225 *Crispy calamari salad*  
Fried calamari served with pickled vegetable ribbons salad, lemon gel and avocado and rocket foam



# Beetroot goats cheese carpaccio salad

225 *Chicken tandoori salad*

Tandoori spiced chicken breast, grilled to perfection placed on a bed of wild rocket leaves, parmesan shavings with a peppadew, cucumber and tomato salsa, drizzled with a sesame oil and coriander aioli

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235 *Traditional chicken caesar salad*

Grilled lemon and herb chicken breast, mixed baby lettuce, garlic and black pepper croutons, fresh parmesan shavings and caesar dressing

.....

245 *Beetroot goats cheese & carpaccio*

Candied walnuts, marinated goats cheese spheres, ostrich carpaccio and a compliment of raspberry gel

.....

305 *Prawn and avocado salad*

Grilled prawns, butter lettuce, hierloom tomatoes, cucumber ribbons with sauce marie rose

# Starters

- SQ** *Oysters*  
Tempura with celery relish and pickled ginger OR  
Fresh, served with shallot vinaigrette and pickled ginger  
.....
- 195** *Sweet pepper stuffed chicken*  
Chicken fillet infused with herb flavoured farce, crumbles of greek cheese and peppadew,  
complemented by herb enhanced creamy pimiento sauce  
.....
- 235** *Prawn springrolls*  
With ginger lime and sweet soya dipping sauce  
.....
- 235** *Mushroom tart*  
Mushrooms roasted with basil, herbs, mozzarella and layered on a sweet tomato pronto and baked  
on a flaky pastry  
.....
- 235** *Salmon Gravavlax*  
Served with Signature sour cream, apple remoulade, raspberry lime vinaigrette and complemented  
with caviar  
.....
- 235** *Salmon tartar*  
Tian of scottish salmon, tomato concasse and pickled cucumber beetroot carpaccio and  
champagne foam  
.....
- 235** *Venison carpaccio*  
Herb crusted and served with a parmesan – rocket salad and a spiced vinaigrette  
.....
- 240** *Beef carpaccio*  
Herb crust tenderloin, mushrooms, micro shoots, vinaigrette and parmesan shavings





# Prawn scallop risotto

245 *Prawn cocktail*

Prawns served with crispy greens & avocado salad, drizzled with a homemade mayonnaise

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245 *Steak tartar*

Fillet steak finely chopped, mustard relish soft poached egg yolk, croutons and panache of dressing

.....

255 *Balsamic fillet*

Sealed and sliced beef fillet layered with thinly sliced tomato and new, flash fried potatoes, topped with herb infused balsamic and red wine reduction

.....

265 *Fish cakes*

Thai style with mild wasabi mayo, lemongrass infused sweet chilli and salad of micro greens



# Starters (continued)

265 *Tempura prawns*

Tempura battered Mozambican prawns, deep fried and served with a lemongrass infused sweet chilli and tempura dipping sauce

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285 *Poached lobster*

Butter poached lobster tail stuffed with mild curry lobster mousse, beetroot lobster sausage meat, pickled beetroot salad, crispy glass noddles and beetroot gel

.....

285 *Panko prawns*

Served with rocket and spiral cucumber and sesame seed, finished with chili mayo and sweet & sour sauce

.....

285 *Duck trio*

Marinated breast in Asian flavours – seared and served with homemade duck sausage, duck liver mousse and exotic mushrooms, complemented by an apple puree and pear crisps

.....

295 *Prawn, scallop & risotto*

Grilled prawns with pan fried scallop, set on a saffron enhanced risotto, caviar and saffron gel



Duck trio

# High Seas

- SQ** *Grilled sole*  
Seasoned with maldon sea salt, served with sauteed new potatoes, pea and red onion ragout and salsa verde  
.....
- 305** *Calamari*  
Tender baby tubes pan-fried with lemon and garlic served with seasonal vegetables and sumo chips  
.....
- 360** *Fillet of kingklip*  
Served with wilted bok choy, sweet potato crisps and passion fruit gel  
.....
- 375** *Monk fish with seafood risotto*  
Fried monk fish on squid ink seafood-chorizo risotto with vanilla bean and passion fruit beurre blanc  
.....
- 375** *Panfried seabass*  
Served on a bok choy, creamy potato complimented by baby carrots finished with chimichurri sauce  
.....
- 375** *Grilled line fish*  
With soft herb crust, saffron new potatoes and micro herbs  
.....
- 415** *Prawn curry*  
Simmered in traditional durban spices and tamarind served with basmati rice, sambals and poppadom  
.....
- 425** *Prawn pasta*  
Pan fried prawns, mushrooms and asparagus in a cream based sauce, with a choice of penne, linguini or tagliatelle  
.....
- 430** *Salmon teriyaki*  
Scottish salmon grilled to perfection, served with homemade pickled cucumber, honey glazed sweet potato rounds and served with teriyaki reduction and micro herbs





# Asian salmon

435 *Asian salmon*

Seared salmon fillet, set on a teriyaki stir-fry, charred exotic mushrooms with a wasabi enhanced beurre blanc and a complement of a squid wafer

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445 *Salmon and prawn risotto*

Pan fried Scottish salmon with creamed horse radish, garlic, onions, arboris rice and white wine, finished with saffron and parmasan cream sauce and tempura prawns

.....

460 *Mediterranean salmon*

Wild rice chorizo paella, confit fennel, pea puree & organic seaweed

.....

470 *Salmon kingklip*

Fillet of kingklip stuffed with smoked salmon, served with sweet potato puree sautéed spinach and a tomato beurre blanc





Langoustines



# Shellfish

Prepared the traditional Mozambican way and served with seasonal vegetables and a choice of rice or chips

SQ *Queen prawns*

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SQ *King prawns*

.....

SQ *Tiger medium prawns*

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SQ *Langoustines*

.....

SQ *Baby lobster*

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SQ *Lobster thermidor*

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SQ *Signature ladies platter*

Queen and tiger medium prawns (Queen and Langoustine - optional)

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SQ *Signature shellfish platter*

Combination of a baby lobster, queen and tiger medium prawns (Langoustine option available)

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SQ *Seafood platter for two*

Baby lobster, queen and tiger medium prawns, calamari, mussels and line fish  
(Langoustine option available)

# Signature dishes

- 305** *Chicken carbonara linguine*  
Poached chicken thighs, truffle and parmesan infused cream sauce, rocket and crispy crackling  
.....
- 330** *Chicken korma curry*  
Chicken thighs and breast braised in a coconut infused mild blend of spices, toasted almonds dehydrated vine tomatoes, roti and sambals  
.....
- 355** *Braised beef brisket*  
Braised beef in coconut served with bean puree, coriander chimichurri and tomato fondue drizzled with coconut jus  
.....
- 360** *Ostrich fillet*  
Grilled ostrich fillet with sweet potato and honey puree, roast mediterranean vegetables and peppercorn sauce  
.....
- 375** *Glazed quail*  
Roasted quail glazed with chai jus, served with curry lentils, butternut disc and quail lollipops accompanied with burnt onion petals, brown onion puree and blanched spinach  
.....
- 375** *Pan fried duck*  
Tender and crispy duck, serves with toasted brioche, celeriac puree, creamy sweetcorn and duck jus  
.....
- 375** *Braised pork belly*  
Slow braised pork belly served with king oyster mushroom, salsa, fresh berries, apple and potato puree complimented with basil sprouts and fennel  
.....
- 380** *Coffee rubbed fillet*  
Rubbed in coffee infused blen of mld spices, twice baked poato, asparagus, fried exotic mushrooms and a creamed mushroom sauce.  
.....
- 385** *Rosemary beef fillet*  
Beef medallions styled fillet, served with rosemary mash, charred onions, broccoli with king oyster mushroom, finished off with brioche crumbs and rosemary jus



# Bell pepper fillet

**415** *Seafood pasta*

Grilled salmon, calamari and poached mussels in creamy based sauce with peas and a touch of garlic, with a choice of penne, linguine or tagliatelle

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**415** *Beef fillet and truffle cauliflower puree*

Served with a king oyster mushroom, grilled white mushrooms, slow roasted cauliflower puree and finished with grilled rainbow carrots and mushroom puree

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**430** *Lamb rump*

Roast rump of lamb with spicy tomato chutney, olive edible soil, cumin flavoured chick pea mash, parisian vegetables, braised lamb ribs and roasted red pepper puree with red pepper ash

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**430** *Beef tornado*

Charred grilled beef fillet, pommes dauphine, green bean and vine tomato salad topped with bearnaise sauce.



# Signature dishes (continued)

- 445 *Oxtail*  
Served on the bone with rice and saffron new potatoes  
.....
- 450 *Curry lamb shank*  
Slow roasted curry infused lamb shank with garam masala, cinnamon and coriander served with mash potato and seasonal vegetables  
.....
- 490 *Bell pepper fillet*  
Pan fried beef loin, wrapped in bell pepper, served on a peppery bath and creamy potato, grill baby corn and asparagus spears  
.....
- 495 *Cote de boeuf (500g)*  
Beef fore-rib with truffle potato, asparagus and baby carrots  
.....
- 510 *Paradise fillet*  
Beef fillet grilled to perfection served with garlic snails and prawns, muesli powder, pan fried exotic mushrooms, potato terrine, basmati rice and port wine jus  
.....
- 515 *Beef T-bone*  
500g grilled to perfection T-bone, served with potato mousseline, select seasonal veggies and bordelaise sauce

# Meat and poultry

*Our meat is wet-aged on the premises for 21 days. Served with sumo chips, glazed baby vegetables and a choice of sauces: Mushroom 75, Blue cheese 80, Bearnaise 80, Pepper 80, Creamy garlic 80, Port wine jus 80, Cheese and mushroom 85 and Namibian truffle 105*

**305** *Rump*

**365** *Rib eye*

**380** *Fillet*

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**315** *Chicken Tortellini*

Nutty mustard chicken tortellini served with apple celery veloute

.....

**325** *Flame grilled baby chicken*

Rubbed with maldon sea salt, fresh chilli and lemon, served with sumo chips

.....

**330** *Chicken supreme*

Glazed with chicken jus and served with broad beans, lentils, potato curry and crispy chicken skin

.....

**355** *Duck breast magret*

Lightly smoked duck breast served with braised fennel, grilled polenta and wild berry jus

.....

**360** *Duck leg confit*

Slow braised sous vide style duck leg confit with a potato dauphinoise, honey glazed root vegetables and topped with fig preserve and port wine jus

.....

**370** *Pork ribs*

Prepared with soya, honey and ginger glaze, served with sumo chips

.....

**375** *Prime rib*

Lazy aged prime cut, pearl barley risotto, sautéed seasonal vegetables and port wine jus

.....

**390** *Peppered ribeye*

Grilled ribeye served with potato dauphinoise, onion soubise and root veggies and topped with veal sauce

.....

**395** *Awo fillet*

Beef fillet grilled to perfection, served on a bed of smoke potato mash and complimented with asparagus spears, grilled peppers and topped with café de butter.



# Duck breast ragout

395 *Duck breast ragout*

Pan fried duck breast laid on a bed of creamy spinach with leek ragout and honey glazed carrots, finished with cranberry jus.

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435 *Beef fillet and pie*

Grilled fillet, braised beef cheek pie, sautéed mushrooms, parsnip pûree and thyme infused red wine reduction

.....

435 *Lamb chops*

French trimmed, rubbed with dukkah served with mint pea pûree and sumo chips

.....

435 *Lamb Chops and Blackened Rice*

Grilled lamb chops served with mixed peppers, black rice, pickled celeriac, parsley crisps and complemented with twin purees of pea and cauliflower

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460 *Beef fillet and mushroom royale*

Grilled beef fillet, oxtail-mustard and cheese croquette, confit mushroom potato, mushroom royale, slow roasted and grilled pearl onions, grilled zucchini, mushroom puree



# Vegetarian

**315** *Bean ragout*

Grilled carrot and red kidney bean ragout served with coconut and almond gazpacho, poached white grapes, shaved asparagus and chive oil

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**315** *Vegetarian pasta*

Grilled baby corn and peas, cumin and garlic infused olive oil and served with penne, linguini or tagliatelle

.....

**315** *Vegetarian stack*

Tian of sweet potato rosti, field mushroom, roasted peppers & tofu served with tomato beurre blanc

.....

**325** *Tortellini mushroom*

Dumpling filled with exotic mushrooms duxelle, red onion, parsley and light soy sauce, served with porcini mushroom consommé

.....

**325** *Wild mushroom risotto*

Grilled exotic mushrooms pan fried in olive oil with arborio rice, white wine, vegetable stock and cream, finished with a splash of truffle oil, parmesan tuile, basil pesto and micro herbs





Wild  
mushroom risotto





# Red velvet cake

## Dessert

- 175 *Trio of crème brûlée*  
Vanilla, berry and bar-one crème brûlée served with almond tuile  
.....
- 175 *Pear malva pudding*  
Kahlúa butterscotch and vanilla pod ice-cream  
.....
- 175 *Poached pear*  
Vanilla sabayon served with pear granola, orange puree and dulce de leche  
.....
- 180 *Berry and mascopone cheese cake*  
Fridge based and topped with mixed berry compot  
.....
- 185 *De-constructed apple pie*  
Black pepper custard, apple & cranberry tart, cinnamon crumble, cranberry gel, ginger  
ice cream and apple chips

Minimum charge for dinner - R500 per person (excluding drinks). Variations may result in delays and additional charges. No cheques accepted.

- 185 *Banana mousse*  
Chilled banana mousse served on a dark chocolate brownie sponge, with dark and white chocolate garnish, coconut crumble, pistachio ice cream and fresh berries  
.....
- 195 *American style baked cheese cake*  
Served with berry compot and drizzled with mixed berry coulis  
.....
- 195 *Cake of the day*  
At the chef's whim! Please ask your waiter.  
.....
- 195 *Signature soufflé*  
Chocolate soufflé with both pistachio sable and cinnamon sable on a pistachio ice cream  
.....
- 195 *Lindt chocolate fondant*  
Served with mascarpone quenelle and preserved orange zest  
.....
- 200 *Ferrero rocher tiramisu*  
With chocolate fudge parfait, caramel gel, strawberry salsa, hazelnut crumble and chocolate ganache

## Cheese and Fruit

- 215 *Fruit platter*  
An assortment of exotic, soft and hard seasonal fruits  
.....
- 325 *Cheese platter (for two)*  
Imported soft centre cheese, savoury crackers, preserves and nuts



