

STARTERS

COLD SEAFOOD SALAD BUFFET*21
A wide variety of fresh seafood and salad items are available at the deli for you to select from. *Price per 100g.

PRAWN COCKTAIL 79
Juicy natal baby prawned tossed in a marie rose sause served on a bed of crème fraiche.

SMOKED SALMON 95
Slices of smoked salmon served on a bed of mixed lettuce, with herbed crème fraiche.

MUSSELS 79
Moules mariniere steamed in the traditional belgium way, moules can alternatively be served with your choice of creamy, cape malay or green thai curry sauce

CALAMARI 79
Deep-fried or grilled with your choice of sicilian, cape malay or green thai curry sauce or dusted with real cajaan spices

OYSTERS NEW ORLEANS 195
Lightly crumbed and flame-grilled on the half shell, these oysters are served 'new orleans' style

CHEF SELECTION

LIVE WEST COAST AND WILD OYSTERS

6 Fresh local oysters served on a bed of ice with lemon wedges.

Medium 156
Large 180

PASTA

PRAWN PASTA 185
Linguine pasta topped with prawn in a light creamy tomato sauce flavoured with a hint of chilli.

SPAGHETTI MARINARA 189
Tomato based with a lovely mixture of fresh seafood mussels, prawns, line fish and calamari.

SHELLFISH

CHEF SELECTION

GRILLED PRAWN

All prawn are grilled. King, Tiger medium and Tiger giants can be grilled on the coals 'Portuguese Style', sprinkled with coarse rock salt and chilli. with your choice of one of our delicious sauces, lemon/garlic butter or hot peri-peri sauce.

Standard (12 per portion) 199
Queen (8 per portion) 215
King (8 per portion) 299
Tiger medium (per kg) 699
Tiger giant (per kg) 899

WEST COAST CRAYFISH 950
We endeavor to have these live and fresh.

XL MOZAMBIKAN LANGOUSTINES*950
fresh from the Mozambican coast line, famous for its delicious shellfish, also butterflied, lightly grilled or steamed. Price per kg.

SOUPS

BOSTON CLAM CHOWDER 89
Original recipe, born in the USA. Contains pork.

TOMATO AND MUSSEL 75
Fresh mussels steamed in our tomato soup, hearty and warming.

TOM YUM 85
Hot and spicy.

TOFU MISO 45
Simple and savoury, this popular Japanese soup is made with soya bean paste, tofu seaweed and a sprinkling of fresh spring onions.

SALADS

FRENCH 69
Tomato, cucumber, lettuce and spring onion with red, yellow and green peppers, tossed with our home-made French dressing.

GREEK 79
Same as the above, with feta cheese and black olives.

ROQUEFORT 79
French salad served with blue cheese crumbs and our special home-made creamy roquefort dressing.

MAINS

SMOKED SALMON SANDWICH 109
Open sandwich on seeded health bread with chunky cottage cheese and smoked salmon.

HAKE FISH CAKES 119
Three home-made hake fish cakes.

SALMON FISH CAKES 149
Three home-made spicy salmon fish cakes drizzled with dill mayonaise.

PICKLED FISH & SALAD 149
Traditional cape malay style pickled fish, cooked with aromatic, curry spices - the real thing, just like grandma made it.

BABY SOLE
Delicate, white fish sourced from the east coast, lightly grilled with fresh herbs and olive oil.
2 per portion 139
3 per portion 195

ENGLISH STYLE FISH & CHIPS 145
Fresh hake fillet, deep-fried in a light crispy batter and served with hand cut chips.

LINE FISH OF THE DAY 199
Please ask your waiter for today's catch.

KINGKLIP 199
Local white fleshed fish, mild and delicious, lightly grilled with fresh herbs and olive oil.

SIGNATURE COLD DISHES

CRISPY RICE	85
4 Pieces grilled sushi rice topped with hot & spicy salmon or chopped, steamed prawn in spicy mayo.	
JALAPENO SALMON SASHIMI	129
Thinly sliced salmon drizzled with spicy jalapeno ponzu dressing, served on a bed of salad leaves with chopped spring onion and ginger.	
CHILLI SEARED TUNA SASHIMI	109
Seared spicy tuna with tangy peanut dressing.	
NEW-STYLE SASHIMI	
Thinly sliced fish topped with sliced garlic, ginger, chive and sesame seeds, drizzled with yuzu soya dressing.	
Salmon.....	129
Local.....	99
SEARED BEEF TATAKI	119
Seared and thinly sliced black pepper beef fillet, topped with crispy garlic and spring onion and drizzled with a spicy garlic dressing.	
OYSTER SHOOTER	59
Fresh oyster drenched in a shot of sake and a dash of ponzu sauce, topped with spring onion, seaweed, caviar and quail egg.	
SAMMY BOY CUCUMBER ROLL	145
a Seafood mix of salmon, prawn, crab and mixed vegetables wrapped in seaweed and cucumber sheets, topped with mayo and caviar.	

CALIFORNIA ROLLS (C) CUT ROLL (H) HAND ROLL

Prawn, crab, avocado, caviar, sesame seeds and mayo.....	75(h)/95(c)
Prawn, avocado and sesame seeds.....	75(h)/95(c)
Salmon, avocado and sesame seeds.....	75(h)/95(c)
Tuna, avocado, caviar sesame seeds and mayo.....	75(h)/95(c)
Spicy tuna mix, spring onion, 7-spice sesame oil, sesame seeds and mayo.....	75(h)/95(c)
Cucumber, avocado, carrot and pickled radish, sprinkled with sesame seeds.....	65(h)/85(c)

FASHION SANDWICH

Salmon, tuna or prawn, topped with mayo caviar and sesame seeds.....	95
vegetarian option.....	65

VOLCANO SANDWICH	95
seared tuna with chilli mayo.	

RAINBOW NATION ROLL	165
Salmon and avocado inside wrapped in salmon and tuna, topped with mayo, caviar and sesame seeds.	

HOT ROCK 'N ROLL	165
Spicy tuna inside wrapped with tuna and avocado, topped with chopped spring onion, 7-spice and sesame oil, sprinkled with sesame seeds.	

TIGER ROLL	165
Prawn and avocado inside, wrapped with prawn and avocado,	

PHILADELPHIA ROLL	165
Avocado and cream cheese inside, wrapped with smoked salmon	

RAINBOW RELOADED	175
Rainbow roll dressed with sweet soya sauce, 7-spice, sesame oil	

SIGNATURE HOT DISHES

ROCK SHRIMP TEMPURA	159
With mixed lettuce & spicy creamy sauce.	
SALMON SAIKYO MISO YAKI	229
Marinated and blackened in the salamander, with a special miso sauce and vegetable yakitori .	
GINGER BEEF	215
200g of grilled beef fillet, smothered in a special ginger sauce, served with sweet potato and a vegetable skewer.	
GRILLED BEEF FILLET	215
Tender beef fillet drizzled with teriyaki sauce, served with sweet potatoe and vegetable yakitori.	
CHICKEN KATSU	175
Crumbed chicken thigh with creamy curry sauce.	
CRISPY SOFT SHELL CRAB	179
Crispy on the outside, soft on the inside, this delicious dish is served with a spicy ponzu sauce .	
SWEET & SOUR KINGKLIP	195
Tempura fried white fish, served with our delicious sweet and sour sauce, steamed rice and vegetable yakitori.	
CHICKEN TERIYAKI	169
Grilled deboned chicken thighs with sticky teriyaki marinade, served with steamed rice and vegetables yakitori.	

NIGIRI PLATTERS

ASSORTED NIGIRI	185
2pc tuna, 2pc salmon, 2pc linefish, 2pc prawn, 1pc crab, 1pc caviar & 2pc maki roll	
ASSORTED LINEFISH	
3pc tuna, 3pc salmon, 4pc linefish, 2pc maki roll	199
half portion,	105
SALMON AND TUNA	
5pc tuna, 5pc salmon, 2pc maki roll	269
half portion,	135
SALMON ONLY	
10pc salmon & 2pc maki roll	279
half portion,	140
TUNA ONLY	
10pc tuna & 2pc maki roll	199
half portion,	105
CRISPY SEARED CHILLI TUNA NIGIRI	95
4pc dressed with jalapeno ponzu dressing	

SASHIMI PLATTERS

ASSORTED LINEFISH	
6pc line fish 4 tuna 2 salmon	175
half portion,	89

MILLE FEUILLE	65
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This decadent dessert is our house speciality. Layered with philo

HALVA ICE CREAM	65
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Home-made vanilla ice-cream infused with pistachio nut halva.

CRÈME BRULÉE	65
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Traditional vanilla rich dessert with a decadent custard base

LINDT CHOCOLATE BROWNIE	59
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Rich brownie made with delicious dark Lindt chocolate and hazelnuts.

MALVA PUDDING	65
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Traditional South African sweet baked pudding, served warm with custard.

CAKE OF THE DAY	59
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Please ask your waiter about the selection of gourmet cakes

MIXED PLATTERS

4 SEASONS	249
2pc salmon roses, 2pc salmon nigiri, 4pc rainbow roll, 4pc tiger roll	

LINEFISH MIX	
sashimi - 3pc linefish, 3pc tuna, 2 salmon.	
nigiri - 2pc linefish, 2pc salmon, 2pc tuna, 2pc salmon roses, 2pc maki roll	299
half portion,	150

SALMON AND TUNA MIXED	
sashimi - 4pc salmon, 4pc tuna	
nigiri - 3pc salmon, 3pc tuna, 2pc salmon roses, 2pc maki roll	329
half portion,	165

SALMON ONLY MIXED		
sashimi - 8pc salmon nigiri - 6pc salmon, 2 salmon roses & 2pc maki roll		339
half portion,	170	

TUNA ONLY MIXED	
sashimi - 8pc tuna	
nigiri - 6pc tuna, 2pc tuna roses & 2pc maki roll	285
half portion,	145

